

colazione ✦ *breakfast*

Fresh Fruit

Fresh fruit salad, fresh fruit selection

Fruit Compote

Stewed fruits, fruits in syrup

Dessert

Fruit tart of the day

Yogurt

Plain and fruit yogurt

Assorted Cereals

All Bran, Choco Krispies, Special K, Corn Flakes, Frosties, Muesli, Rice Krispies

Jams and Preserves

Full selection of jams, butter and margarine

Freshly Baked

Croissants, pains au chocolat, brioche rolls, muffins, Danish, waffles

The Bread

French baguette, wholegrain bread, 6 cereal bread, pumpernickel, white rolls, toasts

Eggs

Fried, scrambled, poached or hard-boiled eggs (3, 6 or 10 minutes), omelette with your choice of: ham, cheese, salmon, mushrooms, onion or bell peppers

From the Grill

Bacon, link sausages, grilled tomatoes, champignons

Potatoes

Potatoes "Hash Brown" and selection of the day

Cold Meat Cuts

Turkey, Parma ham, Prague ham and salami

Cheese

International cheese selection

From the Sea

Smoked salmon, marlin and tuna garnished with black and red lumpfish roe, with fennel and cucumber salad marinated in olive oil, dill and lemon

Beverages

Espresso, cappuccino, latte macchiato, American coffee, decaffeinated coffee, instant coffee, selection of teas and infusions, hot chocolate, whole milk, semi-skimmed milk, low fat milk, soya milk and rice milk

Fruit Juices

Orange, pineapple, ACE, grapefruit, tomato and a daily selection of freshly squeezed fruits and vegetables



MSC Crociere prende tutte le possibili precauzioni per assicurare la perfetta qualità del cibo offerto ai suoi Ospiti. Alcuni alimenti possono essere surgelati all'origine. Tali alimenti sono scongelati osservando accurate procedure che lasciano inalterate le qualità organolettiche del prodotto. Si ricorda che il consumo di prodotti crudi o poco cotti quali carne, pollame, pesce, crostacei o uova, aumenta il rischio di malattie alimentari. Tutti i menù sono soggetti a cambiamenti a seconda della reperibilità dei prodotti. Tutti i piatti sono disponibili con poco o senza sale.

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menus are subject to change depending on product availability. All dishes are available slightly salted or unsalted.

MSC Croisières prend toutes les précautions pour garantir la parfaite qualité des aliments offerts à ses passagers. Il est possible que certains aliments soient surgelés frais. Ils sont décongelés avec le plus grand soin de manière à conserver toutes leurs qualités organoleptiques. Nous rappelons que la consommation de produits crus ou peu cuits tels que viande, volaille, poisson, crustacés ou œufs, augmente le risque de maladies alimentaires. Tous les menus sont sujets à modification en fonction des aliments disponibles. Tous les plats sont servis peu ou pas salés.

MSC Cruceros toma todas las precauciones posibles para garantizar la calidad de la comida que ofrece a sus huéspedes. Algunos alimentos pueden ser congelados en su origen. Para descongelar dichos alimentos, se siguen los procedimientos más estrictos para mantener inalteradas las cualidades organolépticas del producto. Recordamos que el consumo de alimentos crudos o poco cocidos, como carne, aves, pescado, crustáceos o huevos, aumenta el riesgo de enfermedades alimentarias. Todos los menús están sujetos a cambios según la disponibilidad del producto. Todos los platos se pueden pedir con poca o sin sal.

MSC Kreuzfahrten trifft alle möglichen Vorkehrungen, um die Qualität der dargereichten Speisen sicherzustellen. Einige Gerichte werden auf der Basis von Tiefkühlprodukten zubereitet. Diese Produkte werden fachgerecht aufgetaut, um zu gewährleisten, dass die geschmacklichen Eigenschaften nicht beeinträchtigt werden. Wir möchten Sie darauf hinweisen, dass der Verzehr von rohen oder halb-rohen Produkten wie Fleisch, Geflügel, Krustentieren oder Eiern, das Risiko einer nahrungsmittelbedingten Erkrankung erhöht. Alle Menüs können je nach Verfügbarkeit geändert werden. Auf Anfrage können alle Gerichte mit wenig Salz oder salzlos zubereitet werden.