

cena di gala * *gala dinner*

Appetizers

Rolls of smoked salmon and chive-flavoured goat cheese served with sprouts and salmon roe

“Foie gras”
on a grilled pain brioche slice and fig jam

Soup

Shellfish bisque with brandy

Pasta

Creamy Carnaroli risotto
with fish and shellfish

HOMEMADE PASTA

Casarecce
with rabbit ragout and dried black olives



Main Courses

Fillet of gilthead bream in butter, sage and toasted pine nuts served with mashed potatoes and a delicate cream of red bell peppers

Honey-glazed duck breast
with figs and crunchy potatoes

Beef tournedos in Chianti wine sauce
served on a truffle flavoured potato flan

Vegetarian Choice

Mixed vegetable Tempura

Cheese

served with fruit and vegetable preserves, jellies and honey

Roquefort AOC

Epoisse AOC

Pecorino di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

“Tiramisù”
rich Mascarpone cream, lady fingers dipped in coffee and bitter cocoa powder topping

“Panna cotta”
on a wild berry coulis

Discover our rich selection of ice cream and fruit sorbets

Assorted pralines

No sugar added poached pear in red wine

No sugar added ice cream of the day



Appetizers

“Roast fish” of swordfish
with glazed red onions and lemon chantilly

Pigeon breasts on candied fruit salad

Soup

Cream of asparagus soup
with roasted scallops

Pasta

Champagne Risotto
with Pecorino Romano cheese sabayon

Open raviolo with shellfish and monkfish ragout
garnished with crunchy leeks

Main Courses

Catalonia-style lobster
served with cherry tomatoes, red onion and potato slices

Duck “à l’orange”
served with a potato croquette and julienne red cabbage braised
with apples

Boneless prime rib steak
with green peppercorn sauce and thyme potatoes

Vegetarian Choice

Tofu bites with soy glazed vegetables

Cheese

served with fruit and vegetable preserves, jellies and honey

Roquefort AOC

Epoisse AOC

Pecorino di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Trio of Italian desserts
Tiramisù, Neapolitan Babà and Panna Cotta

Iced nougat and honey parfait
on a raspberry coulis

Discover our rich selection of ice cream and fruit sorbets

Assorted pralines

No sugar added diced fresh fruit on lemon jelly

No sugar added ice cream of the day



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.