

pranzo * *lunch*

Appetizers

Salmon tartare

served with radish sprouts and yogurt dressing with dill

Smoked beef eye round

with oregano marinated cherry tomatoes and Parmesan cheese shavings

Soups

“Vichyssoise”

chilled leek and potato soup with chives

Fish and shellfish soup with basil-scented fresh tomato

served with roasted homemade garlic toast

Pasta

Small Cannelloni filled with poultry ragout

gratinated with green breadcrumbs, served on a light saffron sauce

HOMEMADE PASTA

Fresh Tagliatelle with Porcini mushrooms



Main Courses

Roasted plaice with fresh marjoram

served on a shellfish and broccoli stew

Grilled beef entrecote

with porcini mushroom sauce and roast potatoes

Baked leg of pork in Madeira wine sauce

served with roast potatoes and green beans wrapped in bacon

Vegetarian Choice

Grilled mixed vegetables

with diced fresh tomatoes and coriander

Cheese

served with fruit and vegetable preserves, jellies and honey

Roquefort AOC

Epoisse AOC

Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Apricot tart

Peach Melba

vanilla ice cream, peach, raspberry coulis and whipped cream

No sugar added ice cream of the day

Ice cream and sorbets of the day



MSC signature dish

Appetizers

Composition of prawns
with orange supreme and pink sauce

Cheese flan
with pears flambé in cognac and reduction of balsamic vinegar of Modena

Soups

Chilled carrot and orange soup

Cream of mushroom soup with tarragon

Pasta

Vermicelli with clams and oven-roasted cherry tomatoes
with thyme

HOMEMADE PASTA

Rosettes of fresh pasta
filled with spinach and Ricotta cheese, gratinated with almonds



Main Courses

Mixed fry of prawns, calamari and cuttlefish
with crunchy carrots, bell peppers and zucchini

Chicken drumsticks in beer
served with roast potatoes and bell peppers

Lamb bites with Madras curry sauce
on a vegetable medley

Vegetarian Choice

Medley of vegetables
stuffed with potatoes, spinach and Ricotta cheese, flavoured
with marjoram

Cheese

served with fruit and vegetable preserves, jellies and honey

Roquefort AOC

Epoisse AOC

Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Egg "crème caramel"

"MSC Sundae"
vanilla ice cream, meringue shards,
chocolate sauce and whipped cream

No sugar added ice cream of the day

Ice cream and sorbets of the day



Appetizers

Mussel and cuttlefish salad
on a cold green celery purée

Galantine of chicken with ginger and walnuts
poached and served on a bed of lamb's lettuce

Soups

Chilled cucumber and yogurt soup

Cannellini bean, potato and Swiss chard soup

Pasta

Bocche di dama
pasta au gratin filled with Parma ham and mild Asiago cheese

Mezzemaniche with mantis shrimps and tomatoes
flavoured with chervil

Main Courses

Swordfish and salmon kebab
on a pave of fennels braised in anise sauce

Oriental-style glazed pork ribs
with sesame seeds and vegetable rice noodles

Boned veal shank
cooked at low temperature and glazed, served with toasted
hazelnuts and fanned out potatoes

Vegetarian Choice

Crêpe parcel
filled with vegetables and smoked Scamorza cheese, served with a
creamy tomato sauce

Cheese

served with fruit and vegetable preserves, jellies and honey

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Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Fruit tart

“Colonel Sundae”
lemon sorbet and vodka

No sugar added ice cream of the day

Ice cream and sorbets of the day

Appetizers

Smoked sturgeon “carpaccio”
with julienne carrots, zucchini, celery and red onion marinated in apple vinegar

Thin slices of turkey cooked in sweet paprika
served with honey and wild berry vinaigrette

Soups

Chilled rhubarb and honey soup

Cream of potato soup
with baby shrimps and chives

Pasta

Smeraldine
sweet basil dumplings au gratin with Mimolette cheese shavings

Fusilli with swordfish, capers and fresh oregano

Main Courses

Perch in a potato and chive crust
served with zucchini flan and Chablis wine sauce

Duck legs in confit
in its own cardamom-flavoured gravy with sautéed spring spinach

Hungarian beef Goulash
with Spätzle sautéed in butter and sage, served with steamed green beans

Vegetarian Choice

“Burritos mexicanos”
filled with vegetables, beans and cheese, served with guacamole and spicy tomato sauce

Cheese

served with fruit and vegetable preserves, jellies and honey

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Epoisse AOC

Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

“Key lime pie”
lime tart with caramelized meringue

“Romanoff Sundae”
vanilla ice cream, diced strawberries and whipped cream

No sugar added ice cream of the day

Ice cream and sorbets of the day

Appetizers

Prawn and white melon salad
served with ginger citronette

“Lomo ibérico”
Spanish pork loin, served with currant sauce and aromatic
butter “crostini”

Soups

Chilled Williams pear and zucchini soup

Cream of pea soup
with diced ham

Pasta

Paccheri filled with glazed broccoli
in a light shellfish velouté

Reginette with julienne Parma ham and green asparagus

Main Courses

Basil-scented cuttlefish and artichoke stew

Roast veal in aromatic herb sauce
served with sautéed mushrooms and potatoes

Fillet of pork with prunes
served with a Marsala wine sauce and roast potatoes

Vegetarian Choice

Vegetable curry served with Pita bread

Cheese

served with fruit and vegetable preserves, jellies and honey

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Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Dark chocolate tart
on a raspberry coulis

Banana split
vanilla ice cream, banana, whipped cream and chocolate sauce

No sugar added ice cream of the day

Ice cream and sorbets of the day

Appetizers

Mediterranean salad with crunchy celery curls

Terrine of guinea-fowl and pistachios
served on mixed greens with apple vinegar

Soups

“Gazpacho Andaluz”
chilled soup of tomato, celery, bell pepper, onion and cucumber
served with a bread crostini

Pulse and cereal soup with rosemary

Pasta

“Tagliolini alla Pescatora”
sautéed in a seafood sauce, wrapped in slices of eggplant and gratinéed

Bucatini with cured “guanciale”, red onion
and Pecorino di fossa cheese

Main Courses

Composition of sole fillet roasted with fresh marjoram
served with “Carasau” bread foils on a carrot purée

Greek “Moussaka”
baked eggplant and minced meat casserole with Feta cheese,
béchamel and potatoes

Tournedos of guinea fowl
filled with green olives and seasoned lard, served with thyme-
flavoured potato wedges

Vegetarian Choice

Couscous Tabbouleh with vegetables

Cheese

served with fruit and vegetable preserves, jellies and honey

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Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

Vanilla millefeuille on a strawberry coulis

Pear “Belle Hélène”
vanilla ice cream, pear, whipped cream, sliced almonds
and chocolate sauce

No sugar added ice cream of the day

Ice cream and sorbets of the day

Appetizers

Soy noodles
with prawns, avocado, toasted hazelnuts and sprouts

Melon aspic with crunchy julienne Parma ham

Soups

Chilled apple and yogurt soup

Potato and leek soup
with mussels and clams

Pasta

Crêpe parcels, filled with radicchio
on Taleggio cheese fondue

Slightly spicy Orecchiette
with anchovies and broccoli

Main Courses

Almond-crusted fillet of perch
served with Riesling wine sauce, on a bed of buttered snow peas

Mixed meat kebab with bacon, bell peppers and onion
served with sautéed potatoes

Veal cheeks braised in balsamic vinegar
served with celeriac purée

Vegetarian Choice

Vegetable "Cassoulet"
stewed beans, lentils, carrots and eggplant

Cheese

served with fruit and vegetable preserves, jellies and honey

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Formaggio di fossa

Provolone di Agerola

Queso Manchego

Castelmagno

Selection of fresh cheese

Desserts and Fruit

Mixed fruit platter

"Profiteroles" filled with vanilla cream and coated
with dark chocolate sauce

Sour cherry sundae
vanilla ice cream, sour cherries and whipped cream

No sugar added ice cream of the day

Ice cream and sorbets 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.