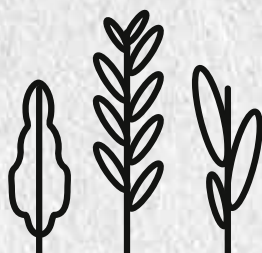
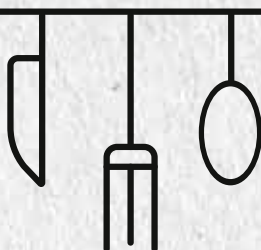


CHEF'S



GARDEN KITCHEN



MENU



Arugula



Cabbage



Kohlrabi



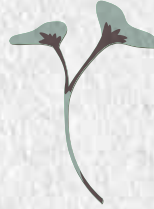
Basil



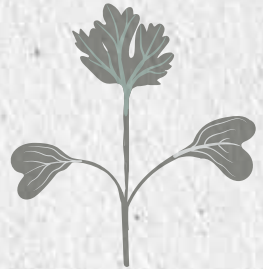
Kale



Red Beet



Bok Choy



Broccoli

Micro Farms

We are growing all our micro greens on board with sustainable hydroponic farming techniques as displayed in the dining room.



Sharp Mix



Red Radish



Collard



Mustard Greens



Pea Shoots



Wasabi Arugula



Spicy Mix

Niklas Ekstedt

Award-winning Chef Niklas Ekstedt is an internationally-renowned chef, restaurateur, cookbook author and television personality.

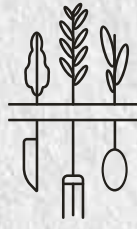
Niklas is a pioneer of Nordic gastronomy and open fire cooking. After spending time at el Bulli, The Fat Duck and Chicago's now closed Charlie Trotter, in 1999 he successfully opened his debut restaurant Niklas at the age of 21, followed by Niklas i Viken in 2003.

After his food show Mat aired on Swedish national television, he felt it was time to return to his Swedish roots and launched his open fire restaurant Ekstedt in 2011.

Holding a Michelin star since 2013, Ekstedt continues to be one of Sweden's top gastronomic destinations.

A spearhead in the progression of Stockholm's exploding food scene, Ekstedt's innovative recipes and techniques have had a profound impact on the culinary scene worldwide.

Niklas brings his renowned gourmet expertise to MSC Cruises creating an unforgettable signature menu for your pleasure.



DINING EXPERIENCE | € 68

Choose any course from each section to a total of three dishes. Any dish marked with ♡ can be replaced for 50% of the listed price.

STARTERS

- Asparagus, seared king oyster mushroom, brown butter emulsion, cured egg yolk, hazelnuts € 22
- Scallop ceviche, pickled kohlrabi, spruce, lingonberries, grapefruit* ♡ € 32
- Cold poached lobster, verbena, heirloom tomatoes, pickled grapes* ♡ € 36
- Black Angus beef tartare, rye bread, black pepper fries, micro greens salad* € 28
- Salt baked beetroots, goat cheese, forest berries, buckwheat, warm brioche € 19
- Raw tuna, smoked eel, palm heart, wild rice, seaweed* € 29

MAIN COURSES

- Roasted lamb saddle, confit breast, white asparagus, smoked celeriac* € 42
- Grilled Wagyu sirloin, Brussels sprouts, aubergines, smoked beef bone marrow* ♡ € 65
- Roasted turbot on the bone, safran leeks, seasonal vegetables, pistachio, black mussel foam* € 39
- Glazed beef short rib, endive, cauliflower purée, sweet-and-sour onions € 39
- Butter poached black cod, rainbow chard, caviar, horseradish creamed potato* € 39
- Seared langoustine tails, carrots, finger lime, infused broth* ♡ € 40
- Baked Jerusalem artichoke parcel, shaved white mushroom, spinach, sauce blanquette € 32

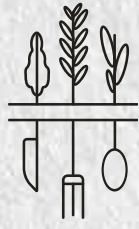
DESSERTS

- Meringue, sea buckthorn, white chocolate, verbena € 9
- Warm chocolate mousse, oats, tonka bean, raspberries € 9
- Almond cake, rhubarb, roasted white chocolate, birch ice cream € 9
- Cep soufflé, blueberries, milk ice cream* € 9

We can propose you a chef's discovery menu at the kitchen's counter. We have 4 seats only! Please get in touch with us to organize your experience.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
15% restaurant gratuities automatically added to all purchases.

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.



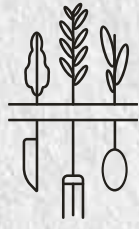
WINES BY THE GLASS

Bruno Paillard, Brut Reims-France	€ 24
Laurent Perrier Brut Reims-France	€ 16
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 11
Cigalus Blanc, Gérard Bertrand Languedoc-France	€ 14
Core Bianco Fiano-Greco, Montevetrano Campania-Italy	€ 10
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 9
Barolo La Morra, Agricola Brandini Piedmont-Italy	○ € 16
Côtes du Rhône, E. Guigal Rhône Valley-France	€ 10
Protos Roble Ribera del Duero-Spain	€ 8

CHAMPAGNE & SPARKLING WINES

Bruno Paillard, Brut Reims-France	€ 95
Dom Pérignon Vintage Épernay-France	€ 250
Laurent Perrier Grand Siècle Reims-France	€ 190
Laurent Perrier Brut Reims-France	€ 63
Louis Roederer Cristal Brut Millesimé Reims-France	€ 310
Berlucchi '61 Saten Lombardy-Italy	€ 56
Ferrari Perlé Brut Millesimato Trento DOC, F.lli Lunelli South Tyrol-Italy	€ 59
Palmer Grands Terroirs Reims-France	€ 137
Palmer Rosé Solera Reims-France	€ 90
Prosecco Valdobbiadene Superiore di Cartizze DOCG, Marsuret Veneto-Italy	€ 45

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
15% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.



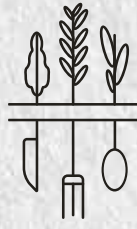
WHITE WINES

Châteauneuf-du-Pape Blanc Tradition, Domaine Guy Mousset Rhône Valley-France	€ 65
Cigalus Blanc, Gérard Bertrand Languedoc-France	€ 56
Core Bianco Fiano-Greco Montevetrano, Silvia Imparato Campania-Italy	S € 38
Corton-Charlemagne, Domaine Jacob Burgundy-France	€ 170
Director's Chardonnay, Francis Coppola Sonoma County-California	€ 65
Hermitage Blanc Chevalier Sterimberg, Maison Paul Jaboulet Aîné Rhône Valley-France	€ 104
Pouilly Fuissé, Chartron et Trébuchet Burgundy-France	€ 54
Puligny-Montrachet, Jean Louis Chavy Burgundy-France	€ 137
Riesling Terroir Vom Buntsandstein, Weingut Rebholz Pfaz-Germany	B € 63
Riverbank Riesling, Wente Napa Valley-California	€ 48
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova Friuli Venezia Giulia-Italy	€ 36
Torrentes "The Apple Doesn't Fall Far From the Tree", Matias Riccitelli Vale de Uco-Argentina	€ 56

ROSÉ WINES

Clos du Temple Rosé, Gérard Bertrand Languedoc-France	€ 190
Rosa Vittoria Langhe DOC Rosato, Castello Santa Vittoria Piedmont-Italy	€ 30

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RED WINES

Barbera d'Alba Rocche del Santo, Agricola Brandini Piedmont-Italy	○	€ 48
Barolo La Morra, Agricola Brandini Piedmont-Italy	○	€ 65
Château Lagune Grand Cru Classé Haut Medoc Bordeaux-France	○	€ 110
Château Rahoul Rouge AOC Graves Bordeaux-France		€ 72
Chidro Primitivo del Salento, Masseria Cuturi 1881 Apulia-Italy	○	€ 38
Clos Puy Arnaud Côtes de Castillon Bordeaux-France	B	€ 90
Côtes du Rhône, E. Guigal Rhône Valley-France		€ 40
Crozes Hermitage de Paul Jaboulet, Domaine de Tallabert Burgundy-France	○	€ 72
Gevrey-Chambertain, Tortochot Burgundy-France		€ 140
Mingre Cabernet-Carménère-Syrah, Bouchon Family Wines Colchagua Valley-Chile	S	€ 83
Protos Roble Ribeira del Duero-Spain		€ 34
Volnay, Chartron et Trébuchet Burgundy-France		€ 82
Vosne-Romanée, René Cacheux Burgundy-France		€ 165



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○ organic B biodynamic S sustainability friendly

