

Lunch

Starters

New Zealand mussels au gratin

with breadcrumbs flavoured with garlic, parsley and extra virgin olive oil

Waldorf salad

lettuce, diced steamed chicken, green apples, julienne celery, walnuts and mayonnaise

V **Legume cereal soup**
flavoured with rosemary

Main Courses

Penne pasta in a creamy egg sauce

with parsley and crispy bacon

Trout fillet roll

soft cornmeal mush, butter sauce with capers and herbs

Pork escalopes au gratin with cheese and fresh tomato

sautéed rice with bacon, peas and onion

V **Stuffed calzone**
with vegetables, tomato and soft tofu

Hamburger steak with gravy*

roast potatoes and buttered mixed vegetables

Shrimp and cucumber finger sandwich

Desserts

International cheese selection

with grapes and marmalade

Raspberry chocolate tart

ginger cream

Nougatine sundae

vanilla ice cream, brittle crumbs, caramel sauce and whipped cream

Ice cream and sorbet

please enquire with your server on our daily selection of ice cream and sorbets

🚫 **Apple crumble pie**
vanilla ice cream

Fresh fruit plate

Featured Selection

Grilled lobster tails

roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce

€ 28

T-bone steak*

500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans

€ 22

15% restaurant gratuities automatically added to all purchases.

Always Available

Cardini's Caesar salad

lettuce, grilled chicken breast, bread croutons, shaved Parmesan cheese



Baked Just for You

Fresh from the oven every day

Wholemeal bread rolls with crispy seeds - Grissini - Country white rolls

Sommelier Recommendations

Sparkling Wine

Ferrari Brut Metodo Classico Trento DOC, Italy

 € 12  € 48

White Wines

Chardonnay, Woodbridge by Robert Mondavi, California

€ 10 € 40

Chenin Blanc, Cape Spring, South Africa

€ 7 € 28

Rosé Wine

Rosé d'Anjou, Barton & Gustier, France

€ 8 € 32

Red Wines

Santa Cristina Toscana IGT, Antinori, Italy

€ 9 € 36

Merlot Colli Orientali del Friuli DOC, Forchir, Italy

€ 10 € 40

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

15% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.



Vegetarian



Vegan



Deliciously Healthy

*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 foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.