

# Lunch

## Starters

### **Spanish tapas**

chorizo salami, raw ham, aged cheese, roasted sweet pepper fillets and potato tortilla



### **Madison salad**

baby spinach, blue cheese crumbs, walnuts and raisins

*Dressing of balsamic vinegar of Modena*



### **Cream of pea soup**

mint and plain yogurt

## Main Courses

### **•■■■• Fresh Pasta Made on Board**

#### **Garganelli Caruso's style**

with creamy cooked ham-mushroom sauce

#### **Oven-roasted monkfish fillet**

with vegetables and herbs, caramelised carrots, parslid potatoes

#### **Grilled meat kebab**

chicken, sausage, bacon and vegetables, sautéed potatoes



#### **Moroccan-style couscous**

with vegetables, raisins and almonds

#### **Chef's hamburger\***

beef, sun-dried tomatoes, Parmesan shavings, roasted aubergines, paprika sauce, lettuce and tomatoes, chips

#### **Cuban-style sandwich**

toasted baguette filled with pork roast, cooked ham, Emmental cheese, gherkins and mustard, chips and tomato salad

## Desserts

### **International cheese selection**

with grapes and marmalade

### **Floating island**

poached egg white, vanilla anglaise, caramel

### **Dame Blanche sundae**

vanilla ice cream, whipped cream, chocolate sauce

### **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** € 28  
roasted asparagus tips, straw potatoes and your choice of clarified herb butter or hollandaise sauce

**T-bone steak\*** € 22  
500 g / 1.1 lbs, roast potatoes, grilled cherry tomatoes, green beans

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

Asti DOCG, Fontanafredda, Italy

 € 8  € 32

### White Wines

Pinot Grigio Colli Orientali del Friuli DOC, Bastianich, Italy

€ 12 € 48

Sauvignon Blanc, San Nicolas, Chile

€ 7 € 27

### Rosé Wine

Tourmaline, Barton & Guestier, France

€ 9 € 36

### Red Wines

Côtes des Roses Pinot Noir, Gérard Bertrand, France

€ 11 € 44

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.