

# Brunch

## *Fruit and Yogurt*

### **Seasonal fruit plate**

a selection of fresh, hand-cut fruit

### **Yogurt granola parfait with strawberries**

#### **Birchermüsli**

cereals, plain yogurt, apple, banana, seasonal berries, nuts and honey

## *Eggs and Omelettes*

### **Your choice of eggs to order\***

sunny-side up, over easy, boiled, scrambled or poached

#### **Salmon eggs Benedict\***

smoked salmon, poached eggs, toasted muffin, hollandaise sauce

#### **V Cheese omelette\***

hash brown potatoes, grilled tomato

#### **Croque-madame\***

gratinated sandwich with ham, bechamel and cheese, topped with fried egg

## *Sides*

Bacon, cooked ham, pork link sausages, grilled tomatoes, sautéed mushrooms, hash brown potatoes, baked beans

## *Brunch Classics*

### **Waffles and pancakes**

with your choice of: mixed berries, whipped cream, maple syrup, stewed bananas or chocolate sauce

### **Express breakfast\***

scrambled or fried eggs, pork sausages, bacon and hash browns, served with toasted bread or freshly baked rolls and fruit juice

### **Roast beef\***

pickled vegetables

### **Avocado toast with smoked salmon\***

mashed avocado, smoked salmon, two poached eggs, sourdough toast

#### **V Garden vegetable lasagne**

gratinated with cheese and white sauce

### **Grilled beef minute steak\***

garlic herb butter or peppercorn sauce, grilled tomatoes, chips

#### **V Vegan breakfast**

scrambled tofu on sourdough toast, spinach, quinoa, mushrooms, grilled tomato, avocado

### **Salmon fillet en papillote**

with asparagus, potatoes, capers and extra virgin olive oil

#### **V Greek salad**

tomato, cucumber, red onion, Kalamata olives and feta cheese on a bed of fresh lettuce

**V** Vegetarian

**V** Vegan

## *Cold Cuts and International Cheese*

### **Cold cuts**

salami, cooked ham, mortadella, turkey

### **International cheese selection**

ricotta, Gouda, Emmental, mild provolone

## *Desserts*

### **Banana bread pudding**

butter-toasted brioche bread baked in custard,  
caramelised bananas

### **Dark chocolate avalanche cake**

wild berry compote, fudge sauce



### **Apple crumble pie**

vanilla ice cream

### **Ice cream and sorbet**

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

## *Beverages*

### **Fruit juices**

orange, pineapple, ACE, grapefruit, tomato

### **Hot drinks**

American coffee, decaffeinated coffee, hot chocolate,  
selection of teas and infusions

## *Baked Just for You*

### **Selection of pastries**

croissants, pain au chocolat, assorted Danish, muffins, brioches with pearl sugar

### **Bread**

white and wholemeal rolls, pumpernickel, sliced wholemeal or six-grain bread, baguette,  
white and wholemeal bread toasts



No Sugar Added

\*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.