

Lunch

Desserts

Selection of international cheese
with grapes and marmalade

Tropézienne
brioche filled with light vanilla chantilly cream

Peach melba
vanilla ice cream, peach and raspberry sauce

Ice cream and sorbet
ask your waiter for our assortment of ice cream and sorbets

 **Apple crumble pie**
vanilla ice cream

Fresh fruit plate

Baked Just for You

Every day a different selection of fresh-baked bread

Wholemeal bread rolls with crispy seeds

Country white rolls

Starters

 **Crispy vegetable spring rolls**
with spicy sweet-and-sour dip

 **Rural salad**
lettuce, grilled sweet peppers and cheese mousse on toast
Balsamic vinaigrette

Cream of sweetcorn soup
with diced chicken

Main Courses

 **Penne rigate**
pasta with basil-flavoured cherry tomato sauce

Musky octopus in white wine sauce
with peas and potatoes, bread toast with garlic and parsley

Turkey Parmesan
with carrots and courgettes sautéed with garlic and parsley

 **Udon noodles**
with crispy vegetables and sprouts, soy sauce

Warm ciabatta bun with BBQ chicken and cheese
French fries

Featured Selection

Bogavante a la catalana* € 10.00
steamed lobster tail over a salad of sweet peppers, potatoes, black olives and red onion dressed with garlic citronette

15% service charge will be added to your bill

Sommelier Recommendations

Sparkling Wines

Prosecco Superiore DOCG "Aneri", Italy	€ 8.00	€ 32.00
Cruasé Rosé Metodo Classico DOCG "Torti", Italy	€ 7.50	€ 30.00

White Wines

Vermentino di Gallura Piras DOCG "Cantina Gallura", Italy		€ 28.00
Falanghina Campi Flegrei DOC "Cantine Farro", Italy		€ 23.00
Riesling Mosel "Dr. Loosen", Germany	€ 7.00	€ 27.00
Sauvignon Isonzo del Friuli DOC "Tenuta Villanova", Italy	€ 7.50	€ 29.00

Rosé Wines

Rosato Sicilia DOC "Cantine Colosi", Italy		€ 25.00
Rosé d'Anjou "Barton & Gustier", France	€ 7.00	€ 27.00

Red Wines

Bulizio Rosso di Toscana IGT "Le Palaie", Italy		€ 37.00
Albarossa l'Assioma DOC "Dezzani", Italy		€ 28.00
Cabernet Sauvignon "San Nicolas", Chile		€ 23.00
Bordeaux Rouge Supérieur AOC "Château Majureau-Sercillan", France	€ 6.50	€ 32.00
Barón de Pardo Crianza DOCa "Bodegas Nava-Rioja", Spain	€ 6.50	€ 25.00

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.

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

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





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.