



*New Year's
Lunch*



Suggested Wines

Chablis Le Classique AC
"Pascal Bouchard", Bourgogne-France

Chianti Classico Riserva Peppoli DOCG
"Marchese Antinori", Toscana-Italia

prices according to wine list



Appetizers

Monte Bianco croquette
with shellfish, spinach and poached egg

Prosciutto and zucchini roll
with vegetable caponata on a bruschetta and rocket pesto

Soups

Cream of sweet potato soup with paprika crouton

Delicate lentil and mussel soup with rosemary

Pasta

Lasagnette with asparagus cream

Homemade pasta

Home-made Tagliatelle
with seafood and fresh cherry tomatoes



Main Courses

Turban of sole with sautéed shrimps in Aurora sauce
served with potato pavé and broccoli florets with Parmigiano Reggiano

Smoked Prague ham with citrus and ginger glaze
served with purée of celeriac and crispy pumpkin tartlet

Black pepper striploin with herb sauce
served with sautéed Swiss chard with pine nuts, potato foam and skewer of grilled vegetables

Small timbale of pearl barley and spelt
with crunchy vegetables and sweet pepper sauce

Desserts

Panettone filled with chocolate custard

Crispy phyllo tulip filled with lemon sherbet and wild berries

Festive cookies

Traditional Panettone



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 food borne illness. All dishes are available slightly salted or unsalted.