

# Starters

Potato terrine, grilled scampi\* and alpine butter sauce 2,4,7,8,12

Red prawns\* carpaccio with guacamole, burrata and extra virgin olive oil 1,2,6,7

Roasted scallops\* salad's, candied ginger and pink pepper 9,14

Scampi's\* tartare, grapefruit, mozzarella and caviar 2,4,9,14

# First Course

Calamarata pasta with shellfish butter and lobster 1,4,7,9

min. 2 people

Homemade Tagliolini, saffron, chives and lake fish ragout 1,3,4,9

Mountain potato gnocchi with alpine butter, Grana Padano, mortadella and black truffle 1,3,7

Val Camonica's blue risotto, shallots and rye flakes 1,7

# Main course

Grilled amberjack, chickpea, anchovies and broccoli cream 4,7

Pizzaiola's style cod with potato cream 4,7

Octopus\* soupe, chili, parsley e polenta 9,14

Pinot noir's braised beef with red onion jam and mashed potatoes 7,9

## Cheeses and Salami

Selection of fresh cheeses with onion jam 7

Selection of cold cuts with pickled vegetables 9

## Sweets

Mountain milk ice cream, hazelnuts, cassis and maple 3,7,8

Gin fizz, lemon sorbet and gin

Keiserschmarren\* with cranberry jam and cream 1,3,7

min. per 2 people

COVER FEE euro 3,00

\*THE PRODUCT MAY BE FROZEN ON BOARD

PLEASE LET US KNOW IF THERE ARE ALLERGIES OF ANY FPRM

THE COMPLETE LIST OF ALLERGENS IS AVAILABLE ON REQUEST

PURSUANT TO EU REG. 853/2004, RAW FISHERY PRODUCTS WERE TREATED FOR 24 HOURS AT A  
TEMPERATURE BELOW -20 FOR THE PURPOSE OF PREVENTIVE