



gala

gluten-free

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 menus are subject to change depending on gluten-free product availability. All dishes are available slightly salted or unsalted.

0013MED - Gala 1 Celiaci - ING



Always Available

Vegetable minestrone

Spaghetti with Bolognese or tomato sauce

Grilled chicken breast or beef paillard

Steamed fish fillet with extra virgin olive oil, lemon and parsley

French fries, vegetables of the day or steamed vegetables

*If you have any allergies or sensitivity to specific foods,
please notify our Maître d'Hôtel before ordering.*

Appetizers

“Duetto Imperiale”

smoked salmon rosettes and shrimp tails with Marie Rose sauce

Roast veal, cooked at low temperature
served with mixed greens, matured Ricotta cheese shavings
and balsamic vinegar reduction

Salad

Greek Salad

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

Pasta & Risotto

Orecchiette served with monkfish ragout
and a coulis of cherry tomatoes and basil

Truffle-scented pumpkin risotto

Main Courses

Fillet of gilthead bream in lemon sauce
served with mashed potatoes and delicate cream of red bell peppers

“Filet Mignon”

grilled beef tenderloin with Porcini mushroom sauce,
served with baby spinach in a Parmesan cheese crust

Cheese

Selection of cheese
served with fresh seasonal fruit

Dessert & Fruit

Dessert of the day

Fresh fruit platter

Suggested Wines

Champagne Moët & Chandon Brut Impérial ♦ € 55,00
Épernay, France

Sancerre AC ♦ € 28,00
“Domaine de la Gemièrre” - Vallée de la Loire, France

Chablis Le Classique AC ♦ € 26,00
“Domaine Pascal Bouchard” - Bourgogne, France

Châteauneuf-du-Pape ♦ € 39,00
“Pasquier Desvignes” - Vallée du Rhône, France

Mouton Cadet Rouge AOC ♦ € 34,00
“Baron Philippe de Rothschild” - Bordeaux, France

A 15% bar service charge is automatically added to all purchases.