



Welcome Gala Dinner

Monday, 27 October 2025

At Sea

Appetizers

Salmon & Butterfish Mosaic
Pistachio Crème ~ Beet Root ~ Caviar ~ Dill Oil

Roast Veal Carpaccio
Egg-Worcester Creme ~ Rucola ~ Brioche Croutons

Salad

Iceberg Lettuce ~ Grapes ~ Gorgonzola-Basil Dressing

Soups

Duck Essence ~ Sherry ~ Profiteroles

Cream of Mushrooms “Deluxe”

Sherbet

Passionfruit ~ Champagne

Main Courses

Atlantic Halibut & Prawns
Hummersauce ~ Spinach ~ Cherry Tomatoes ~ Potato Creme

Lemon Pepper-Beef Striploin
Truffle-Port Wine Sauce ~ Vegetable Sortiment ~ Polenta Popover

Desserts

Sesame-Vanilla Parfait ~ Strawberries ~ Hazelnut Sabayon

Flamed Goat Cheese
Walnut Caramel ~ Apricot Matcha ~ Seeds Cracker

Cookies



Cover

Butter, Raz el Hanout Humus, Spinach Feta Dip, Bread Selection

Vegetarian Menu

Fried Zucchini Carpaccio

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Iceberg Lettuce ~ Grapes ~ Gorgonzola-Basil Dressing

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Cream of Mushrooms “Deluxe”

**

Passionfruit ~ Champagne

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Tofu Frikadelle ~ Ginger-Bamboo Vegetable

**

Sesame-Vanilla Parfait ~ Strawberries ~ Hazelnut Sabayon

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Cookies

Wine Recommendation

2023 Chablis AC Brocard, trocken
Weingut Jean Marc
Brocard / Burgund, 13% Vol.
0,75l € 41,00

2021 Châteauneuf du Pape Têlêgramme
Grenache, Syrah, Mourvêdre, Cinsault,
Rhône/ Frankreich 15% Vol.
0,75l € 49,40

