

Evening Cruise Menu

Note: The buffet changes 3 times

Buffet from May 28 - June 25, 2025

Appetizers & Salads:

- Shrimp Cocktail
- Eggplant Rolls with Cream Cheese (vegetarian)
- Marinated Bulgur with Roasted Tomatoes and Fresh Mint (vegan)
- Colorful Mixed Salad with Tomatoes and Basil Dressing (vegan)
- Tomato-Mozzarella Salad with Homemade Pesto Dressing (vegetarian)

Soup:

- Cucumber Cold Soup (vegetarian)

Main Dishes:

- Tagliatelle with Juicy Chicken in Creamy Lemon-Cream Cheese Sauce
 - Souvlaki – Tender Pork Skewers with Potato Slices
- Grilled Zander Fillet with Pan-Fried Vegetables in Herb-Mustard Sauce
 - Vegan Chickpea Curry with Lime Rice (vegetarian and vegan)

Desserts:

- Cream Slice Variety
- Fresh Fruit (vegan)

Included Cocktail:

- 1x Tom Collins

Buffet from July 2 - August 13, 2025

Appetizers & Salads:

- Roast Beef with Seasonal Vegetables
 - Salmon-Spinach Roll
- Gratinated Tomatoes (vegan)

- Mexican Bean Salad with Corn and Lime (vegan)
- Colorful Salad with Feta and Pomegranate (vegetarian)

Soup:

- Gazpacho Andalusia (vegan)

Main Dishes:

- Roasted Chicken Breast with Herb Potatoes and Gravy
- Grilled Norwegian Salmon Fillet with Colorful Vegetables
- Spaghetti in Light Lemon-Cream Sauce with Parsley (vegetarian)
- Stuffed Eggplant with Tomato-Bulgur, Yogurt, and Mint (vegan)

Desserts:

- Chocolate Fountain with Fresh Fruit

Included Cocktail:

- 1x River Pearl – Prosecco, Elderflower Syrup, White Vermouth, a Dash of Lemon Juice

Buffet from August 20 - September 17, 2025

Appetizers & Salads:

- Tomato-mozzarella skewers with Basil (vegetarian)
 - Prosciutto-Cream Cheese Wraps
 - Stuffed Zucchini with Ricotta (vegetarian)
- Lamb's Lettuce with Caramelized Onions, Feta, and Apple (vegan)
- Mediterranean Pasta Salad with Vegetables and Pesto Dressing (vegetarian)

Soup:

- Cold Strawberry Cream Soup (vegetarian)

Main Dishes:

- Fried Chicken Fillet in Lemon-White Wine Sauce with Colorful Vegetables
- Pork Medallions with Rosemary and Mashed Potatoes

- Marinated Shrimp Skewers with Garlic Aioli Dip
 - Grilled Vegetables from the Oven (vegan)

Desserts:

- Greek Yogurt with Pickled Peaches and Honey
 - Fresh Fruit Salad with Mint (vegan)

Included Cocktail:

- 1x Admiral's Breeze – Gin, Cucumber, Basil, Fresh Lemon Juice, Soda