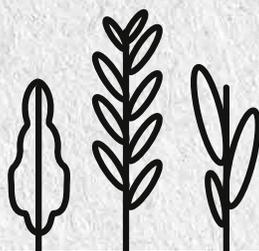
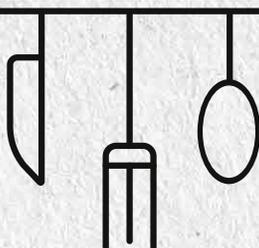


CHEF'S



GARDEN KITCHEN



Menus provided for reference only.
Menus are subject to change
and will be re-confirmed once onboard

MENU



Arugula



Cabbage



Kohlrabi



Basil



Kale



Red Beet



Bok Choy



Broccoli

Micro Farms

We grow all our microgreens on board using sustainable hydroponic farming techniques, which you can see displayed in the dining room.



Sharp Mix



Red Radish



Collard



Mustard Greens



Pea Shoots



Wasabi Arugula



Spicy Mix

Niklas Ekstedt

Award-winning Chef Niklas Ekstedt is an internationally-renowned chef, restaurateur, cookbook author and television personality.

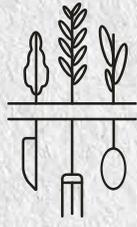
Niklas is a pioneer of Nordic gastronomy and open fire cooking. After spending time at el Bulli, The Fat Duck and Chicago's now closed Charlie Trotter, in 1999 he successfully opened his debut restaurant Niklas at the age of 21, followed by Niklas i Viken in 2003.

After his food show Mat aired on Swedish national television, he felt it was time to return to his Swedish roots and launched his open fire restaurant Ekstedt in 2011.

Holding a Michelin star since 2013, Ekstedt continues to be one of Sweden's top gastronomic destinations.

A spearhead in the progression of Stockholm's exploding food scene, Ekstedt's innovative recipes and techniques have had a profound impact on the culinary scene worldwide.

Niklas brings his renowned gourmet expertise to MSC Cruises creating an unforgettable signature menu for your pleasure.



MENU

Enjoy your dining experience with a **three-course*** menu. We offer a **chef's discovery menu** at the kitchen counter, with only four seats available! Please contact us to arrange your experience.

STARTERS

Asparagus, seared king oyster mushroom, brown butter emulsion, cured egg yolk, hazelnuts

Scallop ceviche, pickled kohlrabi, spruce, lingonberries, grapefruit**

Cold poached lobster, verbena, heirloom tomatoes, pickled grapes**

Black Angus beef tartare, rye bread, black pepper fries, microgreens salad**

Salt-baked beetroots, goat cheese, forest berries, buckwheat, warm brioche

Raw tuna, smoked eel, palm heart, wild rice, seaweed**

MAIN COURSES

Roasted lamb saddle, confit breast, white asparagus, smoked celeriac**

Grilled Wagyu sirloin, Brussels sprouts, aubergines, smoked beef bone marrow**

Roasted turbot on the bone, saffron leeks, seasonal vegetables, pistachio, black mussel foam**

Glazed beef short rib, endive, cauliflower purée, sweet-and-sour onions

Butter-poached black cod, rainbow chard, caviar, horseradish creamed potato**

Seared langoustine tails, carrots, finger lime, infused broth**

Baked Jerusalem artichoke parcel, shaved white mushroom, spinach, sauce blanquette

DESSERTS

Meringue, sea buckthorn, white chocolate, verbena

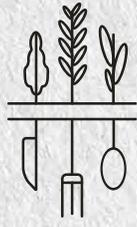
Warm chocolate mousse, oats, tonka bean, raspberries

Almond cake, rhubarb, roasted white chocolate, birch ice cream

Cep soufflé, blueberries, milk ice cream**

****The three-course menu includes one dish from Starters, one from Main Courses, and one from Desserts.***

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
** Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
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.



WINES BY THE GLASS

Bruno Paillard, Brut
Reims-France

Laurent Perrier Brut
Reims-France

Prosecco Valdobbiadene Superiore di Cartizze DOCG,
Marsuret
Veneto-Italy

Cigalus Blanc, Gérard Bertrand
Languedoc-France

Pouilly Fuissé, Chartron et Trébuchet
Burgundy-France

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova
Friuli Venezia Giulia-Italy

Barolo Classico DOCG, Brandini
Piedmont-Italy

Côtes du Rhône, E. Guigal
Rhône Valley-France

Protos Roble
Ribera del Duero-Spain

CHAMPAGNE & SPARKLING WINES

Bruno Paillard, Brut
Reims-France

Dom Pérignon Vintage
Épernay-France

Laurent Perrier Brut
Reims-France

Louis Roederer Cristal Brut Millesimé
Reims-France

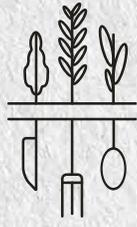
Palmer Grands Terroirs
Reims-France

Palmer Rosé Solera
Reims-France

Berlucchi '61 Saten
Lombardy-Italy

Ferrari Perlé Brut Millesimato Trento DOC, F.Ili Lunelli
South Tyrol-Italy

Prosecco Valdobbiadene Superiore di Cartizze DOCG,
Marsuret
Veneto-Italy



WHITE WINES

Châteauneuf-du-Pape Blanc Tradition,
Domaine Guy Mousset
Rhône Valley-France

Cervaro della Sala IGT, Tenuta Castello della Sala
Marchesi Antinori
Umbria-Italy

Cigalus Blanc, Gérard Bertrand
Languedoc-France

Director's Chardonnay, Francis Coppola
Sonoma County-California

Hermitage Blanc Chevalier Sterimberg,
Maison Paul Jaboulet Aîné
Rhône Valley-France

Pouilly Fuissé, Chartron et Trébuchet
Burgundy-France

Puligny-Montrachet, Jean Louis Chavy
Burgundy-France

Riesling Origin, Saint Clair
Marlborough-New Zealand

Riverbank Riesling, Wente
Napa Valley-California

Sauvignon Blanc Pioneer Block 20, Saint Clair
Marlborough-New Zealand

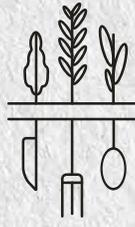
Sauvignon Isonzo del Friuli DOC, Tenuta Villanova
Friuli Venezia Giulia-Italy

Torrontes,
The Apple Doesn't Fall Far From the Tree,
Matias Riccitelli
Vale de Uco-Argentina

ROSÉ WINES

Clos du Temple Rosé, Gérard Bertrand
Languedoc-France

Rosa Vittoria Langhe DOC Rosato,
Castello Santa Vittoria
Piedmont-Italy



RED WINES

Alta Malbec, Catena Zapata
Mendoza-Argentina

Aloxe-Corton, Domaine Latour
Burgundy-France

Barbera d'Alba Rocche del Santo, Agricola Brandini
Piedmont-Italy

Barolo Classico DOCG, Brandini
Piedmont-Italy

Château Rahoul Rouge AOC Graves
Bordeaux-France

Chidro Primitivo del Salento, Masseria Cuturi 1881
Puglia-Italy

Clos d'Ora Minervois-La Livinière, Gérard Bertrand
Languedoc-France

Côtes du Rhône, E. Guigal
Rhône Valley-France

Gevrey-Chambertain, Chartron et Trébuchet
Burgundy-France

Protos Roble
Ribeira del Duero-Spain

Volnay, Chartron et Trébuchet
Burgundy-France

Vosne-Romanée, René Cacheux
Burgundy-France



