

M/S AMADEA

New York / USA
Tuesday, 09. September 2014

Dinner

Chef's Recommendation

Duet of Herring- with Red Beets*

Consommé with Royal

Olive Oil broiled Fillet of Brill
Truffle Sauce, Mediterranean Vegetable, Bean Mash

Oven baked Curd Cheese Strudel with Apple Ragout

Vegetarian

Crunchy Lettuce
with Grapefruit and Buttermilk-Honey Dressing

Cream of White Asparagus

Braised Fennel
Carrot-Cilantro Sauce, Walnut Rice

Bavarian Cream fresh Blueberry

Wine Suggestion

White Wine from Germany

2012 Domaine de Bachellery
Sauvignon Blanc, Vin de Pays DOC, trocken
Bernard Julien Vigneron, Beziers
€ 17,00

Red Wine from Germany

2011 Côtes du Rhône AO
Grenach Cinsault, trocken
Heinr von Have, Vaucluse, Rhône
€ 17,00

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Appetizers and Salads

Duet of Herring- with Red Beets*

Tomato-Mozzarella with Pesto and Pine Nuts

Crunchy Lettuce with Grapefruit and Buttermilk-Honey Dressing

Soup

Consommé with Royal

Cream of White Asparagus

Main Course

Olive Oil broiled Fillet of Brill
Truffle Sauce, Mediterranean Vegetable, Bean Mash

Whole Oven Roasted Nebraska Rib-Eye
Sauce Bearnaise, grilled Tomato, BBQ-Potato*

Larded Rabbit Leg
fresh Turnip, Cranberry Jelly, Walnut Rice

From the Cold Galley

“Strammer Max”
Oven fresh farmers Bread with Smoked Ham and Fried Egg*

Dessert

Oven baked Curd Cheese Strudel with Apple Ragout

Bavarian Cream with fresh Blueberry

Fresh Fruits

Cheese Selection with Fruit Sauce
Chaume, Roquefort, Taleggio, Pumpnickel Praline

Consumer Advisory

*Consuming raw or undercooked meats, poultry, seafood, shellfish, fish, raw ham or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions!