

MS River Baroness

Sunday, December 13, 2009

Dinner

Appetizers

La salade d'avocats aux pétales de viande des grisons et tête de moine

Avocado salad with Grison dried meat and Tête de Moine Cheese

or

Le feuilleté à la parisienne, sauce au chardonnay et bouquet de salade

Ground meat wrapped in puff pastry with Chardonnay wine sauce and salad bouquet

Soups

La crème de moutarde à la Dijonnaise

Dijon mustard soup with fried sausage chips

or

Le consommé Brunoise v

Vegetable Consommé Brunoise v

Entrees

Le poulet façon coq au vin, spaetzles et chou fleur Mornay

"Coq au vin" In red wine braised chicken with mushrooms, bacon stripes and glazed onions, spaetzle and cauliflower Mornay

or

Le filet de truite aux amandes, épinards en branches et pommes persillées

Pan fried fillet of trout with almond butter, spinach leaves and parsley potatoes

or

Vegetarian

Les spaetzles gratinées au cheddar, épinards en branches et chou fleur v

With cheddar cheese gratinated onion spaetzle served with spinach and cauliflower v

Cheese

Le plateau de fromages des régions de France

Regional Cheese Selection with Fruits and Crackers from the Buffet

Desserts

La crème brûlée et sa tuile pistache

Bourbon Vanilla crème brûlée with pistaccio tuile

or

La coupe Baroness

Merry Christmas Ice, caramelized walnuts and whipped cream

Coffee and tea selection

Dear Guest,

*If on occasion my selection is not to your liking then I have added the following main course to which you may choose from:
Appetizer: Green Salad, Main course: Steak with French Fries, Dessert: Vanilla Ice Cream or Fresh Fruit Plate always available.*

Claudio Sousa , Your Chef

(Steak available as rare, medium and well done)

Restaurant Manager : Martina Breckova

Executive Chef : Claudio Sousa

Please note that certain dishes may contain traces of nuts

You kindly asked to advise your restaurant manager if you have an allergy which may react adversely to this ingredient