

# 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  
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# MS River Baroness

Monday, December 14, 2009

## *Captain's Welcome Dinner*

### **Amuse bouche**

*Red beet pana cotta with keta caviar*

### **Sucrine et gambas sauce César, copeaux de parmesan et pain à l'ail**

*Jumbo shrimp and little gem lettuce with Caesar dressing, parmesan shaves and garlic bread*

### **La crème de potirons aux croûtons à la cannelle**

*Creamy pumpkin soup with cinnamon croûtons*

### **Le trou normand**

*Apple sherbet with Calvados*

### **Le contre filet rôti au four, sauce béarnaise, pommes dauphines, brocoli et endives rouges braisés**

*Slow roasted strip loin with sauce béarnaise, dauphine potatoes, broccoli and braised red Belgian  
endives and Portobello mushrooms*

*or*

### **La tarte à l'oignon et les légumes du jour v**

*Traditional Onion Pie with crème fraîche, and daily vegetables*

### **Le plateau de fromages des régions de France**

*Regional cheese selection with fruits and crackers from the buffet*

### **Le moelleux au chocolat, crème anglaise, ananas caramélisés et glace rhum raisins**

*Warm "Valrhona" Chocolate cake with vanilla custard,  
caramelized pine apple and rum raisin ice cream*

*Coffee, tea selection and petits fours*

## *Origin of Beef: Argentina*

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Executive Chef : Claudio Sousa

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# MS River Baroness

Tuesday, December 15, 2009

## *Normandy Dinner*

### *Appetizers*

**La salade du pays de Caux v**

*Mixed salad bouquet with deep fried breaded camembert, cranberries and cider vinegar dressing v*

*or*

**Le cocktail de crevettes grises**

*North Sea shrimp cocktail with brandy horseradish sauce*

### *Soups*

**La crème Dubarry v**

*Cauliflower cream soup "Dubarry" v*

*or*

**La bisque de homard à la Trouvillaise**

*Lobster bisque Trouvillaise*

### *Entrees*

**Le coquelet rôti « Vallée d'Auge » gratin de pommes de terre et chou de milan braisé aux poires de Normandie**

*Oven roasted free range baby chicken with Calvados sauce, potato gratin and stewed Savoy cabbage with Normandy pears*

*or*

**Les moules à la Normande accompagnées de frites**

*Fresh Normandy mussels prepared with onions, white wine, parsley and crème double, served with French fries*

*or*

### *Vegetarian*

**La crêpe aux champignons et au poireau accompagné de frites v**

*With mushrooms and leek stuffed crêpe, served with French fries v*

### *Cheese*

**Le plateau de fromages des régions de France**

*Regional Cheese Selection with Fruits and Crackers*

### *Desserts*

**La tarte aux pommes Normande**

*Normandy apple tart with vanilla ice cream and Calvados custard*

*or*

**L'assortiment de sorbets**

*Lemon, passion fruit and strawberry sherbet*

*Coffee and tea selection*

*Dear Guest,*

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*Claudio Sousa, Your Chef*

*(Steak available as rare, medium and well done)*

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# MS River Baroness

Wednesday, December 16, 2009

## *Gala Dinner*

### **Amuse Bouche**

*Foie gras crème brûlée*

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**Le carpaccio de bœuf, marinade à l'orange, chutney de betterave rouge et copeaux de parmesan**

*Beef carpaccio with orange marinade, beet root chutney and parmesan shaves*

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**La crème de céleri à l'huile de truffes et sa noix de St-Jacques poêlée**

*Cream of celery root with truffle oil and seared scallops*

*White wine – Macon Pierreclos-2007*

*Bourgogne white wine. Refreshing, dry & fruity*

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**Le mignon d'agneau de Nouvelle Zélande, sauce pain d'épices, mousseline de butternut, haricots verts et tomate cerise**

*Fillet mignon of New Zealand Lamb with gingerbread sauce, mousseline of butternut squash, glazed cherry tomato and string beans*

*or*

*Vegetarian*

**Le vol au vent au champignons sauvages et légumes du jour v**

*Vol au vent with wild mushroom ragout and daily vegetable selection*

*Red wine – Château des Applanats*

*Grenache red wine. Perfectly balanced and fruity.*

*Beaume de Venise - Côtes du Rhône.*

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**Le plateau de fromages des régions de France**

*Regional cheese selection with fruits and crackers from the buffet*

**Le mille feuille et sa chiboust à la vanille de Tahiti, sauce Baileys**

*Home made Napoléon with Tahitian vanilla chiboust and Baileys custard*

*Dessert wine – Beaume de Venise.*

*Sweet desert wine from the Côtes du Rhône.*

*Coffee and tea selection*

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# MS River Baroness

Thursday, December 17, 2009

## *Dinner*

### *Appetizers*

« La salade Parisienne »

*Green leaves with chicken stripes, tomatoes, hard boiled eggs, vegetable macédoine and parisienne dressing*

*or*

**Les ravioles de Romans, sauce crèmeuse aux cèpes et parmesan v**

*Little Romans Raviolis with porcini sauce and parmesan v*

### *Soups*

**La soupe à l'oignon gratinée v**

*French onion soup with cheese crouton v*

*or*

**La soupe aux lentilles**

*Traditional lentil soup with bacon*

### *Entrees*

**Le filet de porc au beurre café de Paris, pommes au four et ratatouille**

*Grilled pork loin steak with "Café de Paris" butter, oven potato and ratatouille*

*or*

**Le filet de flétan au jus de bouillabaisse, couscous aux légumes et menthe fraîche**

*Steamed fillet of halibut with vegetable mint couscous, bouillabaisse jus and fried arugula*

*or*

### *Vegetarian*

**Le curry de légumes et son riz basmati v**

*Spicy vegetable curry with basmati rice v*

### *Cheese*

**Le plateau de fromages des régions de France**

*Regional cheese selection with fruits and crackers from the buffet*

### *Desserts*

**La tuile croustillante au miel et son crèmeux au citron, coulis de framboises**

*Honey tuile with lemon cream and raspberry sauce*

*or*

« Le baba au rhum et sa salade de fruits »

*Traditional rum "Baba" with fresh fruit salad*

*Coffee and tea selection*

*Dear Guest,*

*If on occasion my selection is not to your liking then I have added the following main courses to which you may choose from:*

*Appetizer: Green Salad, Main course: Steak with French Fries or Chicken Breast 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)*

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# MS River Baroness

Friday, December 18, 2009

## *Dinner*

### *Appetizers*

La tour de tomate et mozzarella en marinade de balsamique et huile d'olives vierge v  
*Tower of mozzarella and tomatoes in balsamico, virgin olive oil marinade and basil pesto v*

*or*

La cassiolette d'escargots façon « bistrot »  
*Baked Bistrot escargots with garlic herb butter*

### *Soups*

La crème aux champignons v  
*Mushroom cream soup with chervil v*

*or*

Le consommé de bœuf à l'orge perlée et julienne de crêpes  
*Beef consommé with barley and pancake stripes*

### *Entrees*

La cuisse de canard confite, sauce vin rouge, purée, chou rouge aux châtaignes et abricot aux airelles

*Preserved roasted duck leg confit with red wine sauce served with mashed potatoes, red cabbage with chestnuts and apricots with cranberries*

*or*

Le filet de stromaté sur son risotto aux fruits de mer, jeune poireau et vinaigrette aux piquillos  
*Seared fillet of butterfish on seafood risotto, baby leek and piquillo pepper vinaigrette*

*or*

### *Vegetarian*

Les penne à la sauce tomate réduite, parmesan v  
*Penne pasta with tomato sugo and fresh parmesan v*

### *Cheese*

Le plateau de fromages des régions de France  
*Regional cheese selection with fruits and crackers from the buffet*

### *Desserts*

Le cheese cake aux baies de cassis, sauce orange  
*Black current cheese cake with orange sauce*

*or*

La glace maison yaourt banane et sa brunoise de fruits  
*Home made yoghurt banana ice cream with fruit brunoise*

*Coffee and tea selection*

*Dear Guest,*

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Appetizer: Green Salad. Main course: Chicken Breast with French Fries. Dessert: Vanilla Ice Cream or Fresh Fruit  
Plate always available.*

*Claudio Sousa, Your Chef*

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# MS River Baroness

Saturday, December 19, 2009

## *Captain's Farewel Dinner*

### **Amuse bouche**

*Goat cheese praline with prunes and smoked duck breast*

### **Saumon en céviche mariné au citron vert huile d'olives et piment d'Espelette**

*Ceviche of salmon in lime olive oil marinade and piment d'espelette*

*White wine: Sauvignon Blanc, France*

### **Le foie gras poêlé, sur une pomme vanillée et son chutney de mangues**

*Sauteed foie gras escalope on vanilla apple and mango chutney*

### **Le sorbet orange clémentine au cointreau et vin pétillant**

*Clémentine orange sherbet with cointreau and sparkling wine*

### **Le tournedos de filet de boeuf aux morilles, pommes grelots à la fleur de sel, flan de panais et petits légumes**

*Grilled beef tenderloin tournedos with creamy morel sauce, king Edward potatoes with fleur de sel, parsnips flan and seasonal vegetables*

*or*

### **Le chausson tomate et roquette aux légumes de saison v**

*Rucola tomato pie with vegetable medley*

### **Le plateau de fromages des régions de France**

*Regional cheese selection with fruits and crackers from the buffet*

*Red wine: Cote du Rhone, France*

### **La bombe glacée au pain d'épice et son coulis de vin chaud**

*Gingerbread ice bomb with glühwein sauce*

*Coffee, tea selection and petits fours*

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