

MS River Queen

Saturday, July 3rd 2010
In port of Basel

Dinner

Starters

Swiss cheese terrine
Served with a "fondue" of raisins and pears

Lucerne "Chügeli pate"

Vol au vent with chicken ragout and meat balls in white wine sauce

Soup

"Bündner barley"

Beef broth with barley and vegetables julienne

Cream of cheese "Engadin"

with fried leeks (v)

Main Courses

Sautéed veal stripes "Zürich style"

Served in a creamy mushroom sauce, with peas, glazed baby tomatoes
and homemade potato rösti

Pan fried filet of mahi-mahi

Served with tomato onion ragout on a bed of vegetables with Tessin polenta

Baseler "Rösti"

Gratinated with Gruyzer cheese, served with Mediterranean vegetables (v)

Dessert

"Karamel Köpfli"

Caramel flan with whipped cream and fresh fruits brunoise

Ice cup "Zermatt"

With meringue and Swiss Alpler chocolate sauce

Selection of international cheeses

Coffee or tea

If on occasion our selection is not to your liking, then we kindly offer:
Argentinean beef steak prepared to your choice, lean chicken breast and fillet of Norwegian salmon
(v) Signed dishes are most convenient for our vegetarians
Please contact our Restaurant Manager for assistance

Stanislav Tabakov
Restaurant Manager

Torsten Müller
Executive Chef

Please note that certain dishes may contain traces of nuts
Kindly advise your restaurant manager if you have an allergy which may react adversely to this ingredient

MS River Queen

Sunday, July 4th, 2010
On the way to Strasbourg

Captain's Welcome Dinner

Graved salmon rose

With dill honey sauce, topped on a potato cucumber carpaccio

Clear oxtail soup "River Queen"

With cheese pastry

White wine - Belleruche – Cotes du Rhone – M.Chapoutier
2009, France

Homemade pineapple sorbet with planters punch

Whole roasted milk veal tenderloin on perigourdine sauce

Served with vegetables bouquet and fondant potatoes

Pan fried filet of red snapper

Served on a red wine onion reduction,
With vegetables bouquet and orange risotto

Red wine - Belleruche – Cotes du Rhone – M.Chapoutier
2008, France

Light warm Guanaya chocolate pyramid

With cherry jubilee and whipped cream

Coffee & tea

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Monday, July 5th 2010
On the way to Speyer

Dinner

Starters

French escargots "Bourguignon"

Baked with herbal garlic butter, served with oven fresh French baguette

"Salade Nicoise"

Combination with lettuce, tomatoes, bell peppers, string beans, potatoes, olives, onion, tuna flakes, drizzled with vinaigrette

Soup

Alsatian onion with cheese croutons (v)

Lobster bisque "Cardinal"

With puff pastry fleuron

Main Courses

Oven roasted Barbarie duck breast "à l'orange"

With Grand Marnier sauce, braised fennel and honey carrots,
served with William potatoes

Pan seared fillet of Atlantic halibut

Accompanied with beurre blanc, sautéed courgettes
and tagliatelle noodles

Baked potato swan River Queen

Topped with shredded cheddar cheese, surrounded with roasted vegetables (v)

Dessert

"Rhine River Swan"

Pate a choux pastry served on a blueberry sauce

Ice cup "Romanoff"

Strawberry and vanilla ice cream with marinated strawberries

Selection of international cheeses

Coffee or tea

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MS River Queen

Tuesday, July 6th 2010
On the way to Rüdesheim

Dinner

Starters

Bruschetta con pomodoro

Crostini with tomato and fresh basil, original prosciutto di Parma
drizzled with extra virgin oil

Salad "Caprese"

With Mozzarella cheese, tomatoes and basil (v)

Soup

Chicken consommé "Michelle"

With vegetable brunoise and marrow dumplings

Cream of Hokaido pumpkin

With roasted sesame seeds (v)

Main Courses

Oven roasted turkey breast

With cranberry sauce, cauliflower and sweet potato mash

Broiled filet of sea bass

Tossed with tangy shrimp sauce, black lumpfish caviar,
batonnets of root vegetables and dill potatoes

Gratinated stuffed bell pepper

With Mediterranean vegetables on fennel sauce with tomato triangles (v)

Dessert

"Tiramisu"

Layered lady fingers and mascarpone cream cake with marsala coffee syrup

"Rüdesheimer coffee"

Vanilla ice cream with coffee, Asbach brandy and whipped cream

International cheese selection with fruits and crackers

Coffee or tea

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Wednesday, July 7th 2010

On the way to Alken

Dinner

Starters

German spicy ground meat
Wrapped in puff pastry with chilly tomato sauce

"Chef's salad"

With lettuce, tomatoes, cucumbers, ham and cheese,
seasoned with French dressing

Soup

Vegetable consommé "Celestine"

With pancake stripes (v)

Broccoli cream

With roasted almonds (v)

Main Courses

Oven roasted rack of lamb

On thyme sauce, served with ratatouille and potato gratin

Grilled medallion of butterfish

Served on stewed lentils, sautéed bell peppers and parsley potato mousellin

Vegetable strudel in puff pastry

Served on saffron sauce with glazed cherry tomatoes
and vegetables of the day (v)

Dessert

Caramelized lemon tart

With red wine sorbet and peppermint sauce

Ice cup "River Queen"

Chocolate and cappuccino ice cream with egnog and whipped cream

Selection of international cheeses

Coffee or tea

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MS River Queen

Thursday, July 8th 2010
On the way to Trier

Dinner

Starter

Salad with roasted butternut squash and oven baked goat cheese
Sprinkled with pine nuts and honey

"Strausswirtschafts hors d'oeuvre"

Smoked raw ham and Moselle vineyard cheese spread
served with red onions and walnut bread

Soup

Beef consommé
With pistachio dumplings

Cream of Riesling

Light creamy white wine soup with crunchy cinnamon croutons (v)

Main Course

Sautéed beef strips "Stroganoff"

With red beet, gherkins, mushrooms and sour cream
Served with string beans and tagliatelle

Pan fried fillet of emperor

Served with vanilla infused vermouth sauce,
vegetable bed and parisienne potatoes

Traditional onion quiche

With garden cress crème fraiche and salad bouquet (v)

Dessert

Homemade apple strudel

With vanilla sauce

Ice cup "Banana split"

With vanilla and strawberry ice cream, banana, whipped cream and chocolate topping

International cheese selection with fruits and crackers

Coffee or tea

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Friday, July 9th 2010
In port of Trier

Dinner

Starters

Beef Carpaccio

With avocado, rocket leaves, and parmesan shavings

"Salad Moselle"

With mixed seasonal leaves, smoked filet of trout flakes with horseradish dill dressing

Soup

Vegetable consommé

With lemon grass flavor, vegetables and noodles

Cream of forest mushrooms

With freshly chopped chives (v)

Main Courses

Luxemburg style breaded chicken breast

Stuffed with herbal butter, served with grill tomato,
parsley turnip and Pont Neuf potatoes

Grilled fillet of turbot

On saffron sauce whit spinach leaves and tomato risotto

Pancake with pok choi and feta cheese stuffing

Served with assorted vegetables and sour cream on the side (v)

Dessert

Crème Brulée

With crunchy orange tuille

Ice cup "Colonel"

Lemon sorbet with a touch of finest Russian vodka

International cheese selection with fruits and crackers

Coffee or tea

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Saturday, July 10th 2010

In port of Konz

Dinner

Starters

Jellied chicken terrine

Served with cranberry jam and pear celeriac salad

River crudités du chef

Freshly shredded salads and vegetables with boiled egg
tossed with thousand island dressing (v)

Soup

Essence of tomatoes

With basil dumplings (v)

Green pea

With fresh mint (v)

Main Courses

Steak of grilled Argentinean entrecote

With mushroom sauce, served with romanesco and dauphine potatoes

St. Pierre filet

Gratinated with gray fish and homemade sauce hollandaise
served with snow peas and turned potatoes

Breaded eggplant medallion

Served with linguini pasta and tomato sauce (v)

Dessert

Chilled Valrhona chocolate soup

With coconut ice cream

Ice cup "hot love"

Vanilla ice cream tossed with warm berries

International cheese selection with fruits and crackers

Coffee or tea

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MS River Queen

Sunday, July 11th 2010
On the way to Koblenz

Menu

Smoked filet of Moselle trout
With fresh horseradish cream and toast

White wine – Reichsgraf von Kesselstatt, Kaseler Riesling
2009, Germany

Cream of white cabbage
With caraway espuma

Red wine – Spätburgunder, Assmannshäuser Höllenberg
2008, Germany

Whole roasted veal and pork loin
Marinated with Moselle mustard, on Morel sauce
served with vegetables bouquet

Grilled filet of pike perch
On Riesling sauce, served with champagne pineapple cabbage and schupfnudeln

“Kirschplotzer”
Local style housewife cherry crumble with white wine sabayon

Desert wine – Tokaji, Szamorodni
2006, Hungary

International cheese selection with fruits and crackers

Coffee & tea

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Monday, July 12th 2010
In port of Koblenz

Dinner

Starters

“Shwabian Maultascher”

Stuffed noodle pillows on porcini sauce

Famous Tijuana Caesar salad

Romaine lettuce with anchovy dressing,
crunchy garlic croutons and parmesan shavings

Soup

Essence of vegetables

With cream cheese roulade (v)

Cream of sun dried plum tomatoes

Flavored with gin (v)

Main Courses

Traditional “Rheinischer Sauerbraten”

Braised beef with raisins and almonds,
Served with red cabbage, potato dumplings and apple sauce

Polenta fried lemon sole

Served with caper-crayfish butter, on sweet potato mash and Savoy cabbage

Vegetable curry

Served with coconut pineapple fries, jasmine rice (v)

Dessert

Chocolate cake “Koblenz” style

Served on orange sauce

Ice cup “Caramel”

Ice cream with caramel sauce and whipped cream

International cheese selection with fruits and crackers

Coffee or tea

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MS River Queen

Tuesday, July 13th 2010
On the way to Amsterdam

Captain's Farewell Dinner

"River Queen trilogy"

Sautéed jumbo shrimp with chilli pineapple chutney,
Cream of asparagus and celery apple salad with smoked duck breast

Broiled bay scallops "Rockefeller"

Served on leaf spinach, tossed with Hollandaise espuma

White wine - Belleruche – Cotes du Rhone – M.Chapoutier
2009, France

Homemade green apple sorbet

With Calvados

Whole roasted Argentinean beef tenderloin

Served with green pepper sauce, on roasted market vegetables
and princess potatoes

Grilled salmon filet

Served on ginger-red wine sauce,
with roasted market vegetables and saffron risotto

Red wine - Belleruche – Cotes du Rhone – M.Chapoutier
2008, France

Ice parade "River Queen"

Baked Alaska served with berry jubilee

Assorted regional and international cheeses with crackers and fruits

Coffee & tea

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