



1. AUGUST

MS Panta Rhei

Menu

Edamame-lemongrass soup
with filo chips

Gently cooked cod
on a semolina base, crispy vegetable julienne, and aromatic basil broth

Pink roasted veal loin with herb crust
on celery-potato purée with tender bimi broccoli

Pistachio ice cream in a meringue coating
with vanilla pear compote

Vegetarian

(pre-order only)

Edamame-lemongrass soup
with filo chips

Baked king oyster mushrooms
on a delicate savoy cabbage ragout

Planted-Steak
on celery-potato purée with tender bimi broccoli

Pistachio ice cream in a meringue coating
with vanilla pear compote

Our staff will be happy to provide you with allergy information.
Our meat, fish and bread are from Switzerland, unless otherwise stated. ♻️ Vegan