

Menus provided for reference only. Menus are subject to change and will be re-confirmed once onboard

# LE GRILL

ENG

Enjoy a **three-course\*** menu at **Le Grill**, a French brasserie with the elegant style for which the French dining tradition is justly renowned. Share a flavoursome shellfish platter and taste a fine cut of Angus beef. Complete your experience with a classic French-inspired dessert.

ASK YOUR WAITER FOR OUR DAILY SPECIAL!

## STARTERS

- BURRATA & BEET  
*Aged balsamic, salsa verde*
- SHRIMPS & AVOCADO  
*Shredded lettuce, cognac cocktail sauce*
- BAKED GOAT CHEESE TART  
*Blueberry compote, lemon zest*
- CRAB CAKES  
*Jumbo lump crab, Cajun remoulade, greens, lemon*
- OYSTERS ROCKEFELLER\*\*  
*1/2 dozen oysters, sautéed spinach, bacon*
- BONE MARROW  
*Caramelized onions, parsley sauce*
- WAGYU TARTARE\*\*  
*Crispy wild rice, topped with Ossetra caviar*
- SHELLFISH PLATTER\*\*  
*Shrimp, blue crab, Maine lobster, scallops, clams, mussels*  
*(for two)*

## SOUPS & SALAD

- FRENCH ONION SOUP  
*Traditionally oven-baked, bread and Gruyère cheese*
- LOBSTER BISQUE  
*Maine lobster, gold potatoes*
- NIÇOISE SALAD  
*Green beans, tomato, boiled baby potatoes, homemade confit tuna, anchovies, boiled egg, Taggiasca olives*
- CAESAR SALAD, THE ORIGINAL!  
*Romaine lettuce, croutons, Parmigiano Reggiano, anchovies, garlic dressing*
- CORN-FED COCKEREL CAESAR SALAD  
*Served tableside*  
*Served with half grilled boneless corn-fed cockerel and streaky bacon*
- PRAWN CAESAR SALAD  
*Served tableside*  
*Served with grilled prawns and streaky bacon*

## SAUCES

BORDELAISE, PEPPERCORN, BÉARNAISE\*\*, SALSA VERDE

## MAIN COURSES

We serve only 100% naturally raised certified Angus beef

- WHOLE LOBSTER & HOMEMADE FRESH TAGLIATELLE  
*Served tableside*  
*Nantua sauce, cherry tomatoes, basil*
- MOULES FRITES  
*Steamed black mussels in a shallot cream sauce, homemade fries*
- DOVER SOLE MEUNIÈRE  
*Lemon butter, parsley, served with steamed potatoes*
- SALMON\*\*  
*Corn barley risotto, salsa verde, lemon*
- TOMAHAWK\*\*  
*1 Kg*  
*(for two)*
- FILET MIGNON\*\*  
*230 g*
- T-BONE\*\*  
*680 g*
- RIB-EYE\*\*  
*400 g*
- NEW YORK SIRLOIN\*\*  
*400 g*
- WAGYU STEAK\*\*
- VEAL CHOP\*\*  
*340 g*

## WAGYU SIGNATURE DISH\*\* (for two)

TARTARE TOPPED WITH STURGEON CAVIAR,  
SEARED STEAK  
*Crispy potato & nori millefeuilles, marinated fresh wasabi,  
pickled lightly spicy daikon, miso jus*

## SIDES

TRUFFLE MASHED POTATOES, CREAMED SPINACH,  
CREAMED CORN, HOMEMADE CRISPY FRIES,  
GRATINATED CAULIFLOWER, GRILLED ASPARAGUS,  
PAN-ROASTED BRUSSELS SPROUTS

## DESSERTS

LAVA CAKE  
*Molten bittersweet chocolate, vanilla ice cream*

MILLEFEUILLES  
*Crispy pastry dough, crème pâtissière*

ICE CREAM & SORBET  
*Please ask your waiter for the daily selection*

NEW YORK CHEESECAKE  
*Fresh strawberries, toasted Graham crust, mint*

WARM PEANUT BUTTER & MILK CHOCOLATE COOKIE  
*Vanilla ice cream*

\*The **three-course** menu includes one dish from Starters or Soups & Salads, one from Main Courses, two sides and one dessert.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
\*\* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality.  
Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.  
All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request.  
For low sodium diet please contact your Head Waiter or Restaurant Manager.