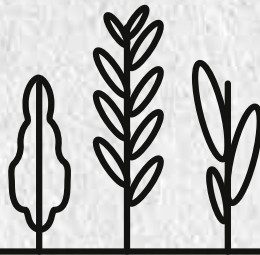


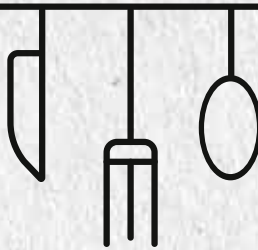
CHEF'S



---

# GARDEN KITCHEN

---



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

## MENU



Arugula



Cabbage



Kohlrabi



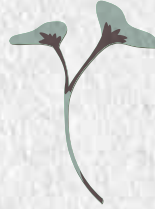
Basil



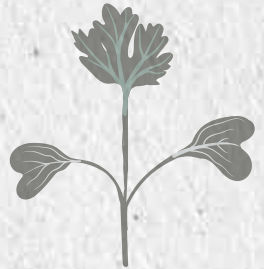
Kale



Red Beet



Bok Choy



Broccoli

# Micro Farms

We are growing all our micro greens on board with sustainable hydroponic farming techniques as displayed in the dining room.



Sharp Mix



Red Radish



Collard



Mustard Greens



Pea Shoots



Wasabi Arugula



Spicy Mix

# Niklas Ekstedt

Award-winning Chef Niklas Ekstedt is an internationally-renowned chef, restaurateur, cookbook author and television personality.

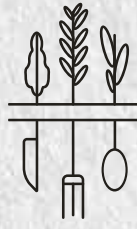
Niklas is a pioneer of Nordic gastronomy and open fire cooking. After spending time at el Bulli, The Fat Duck and Chicago's now closed Charlie Trotter, in 1999 he successfully opened his debut restaurant Niklas at the age of 21, followed by Niklas i Viken in 2003.

After his food show Mat aired on Swedish national television, he felt it was time to return to his Swedish roots and launched his open fire restaurant Ekstedt in 2011.

Holding a Michelin star since 2013, Ekstedt continues to be one of Sweden's top gastronomic destinations.

A spearhead in the progression of Stockholm's exploding food scene, Ekstedt's innovative recipes and techniques have had a profound impact on the culinary scene worldwide.

Niklas brings his renowned gourmet expertise to MSC Cruises creating an unforgettable signature menu for your pleasure.



---

## DINING EXPERIENCE

Choose any 1 course from each section for a total of 3, except those marked with ♡. If you have purchased the Dining Experience package, you may replace a dish marked with ♡ with one of the corresponding section for 50% of the listed price.

---

### STARTERS

Asparagus, seared king oyster mushroom, brown butter emulsion, cured egg yolk, hazelnuts

Scallop ceviche, pickled kohlrabi, spruce, lingonberries, grapefruit\* ♡

Cold poached lobster, verbena, heirloom tomatoes, pickled grapes\* ♡

Black Angus beef tartare, rye bread, black pepper fries, micro greens salad\*

Salt baked beetroots, goat cheese, forest berries, buckwheat, warm brioche

Raw tuna, smoked eel, palm heart, wild rice, seaweed\*

### MAIN COURSES

Roasted lamb saddle, confit breast, white asparagus, smoked celeriac\*

Grilled Wagyu sirloin, Brussels sprouts, aubergines, smoked beef bone marrow\* ♡

Roasted turbot on the bone, safran leeks, seasonal vegetables, pistachio, black mussel foam\*

Glazed beef short rib, endive, cauliflower purée, sweet-and-sour onions

Butter poached black cod, rainbow chard, caviar, horseradish creamed potato\*

Seared langoustine tails, carrots, finger lime, infused broth\* ♡

Baked Jerusalem artichoke parcel, shaved white mushroom, spinach, sauce blanquette

### DESSERTS

Meringue, sea buckthorn, white chocolate, verbena

Warm chocolate mousse, oats, tonka bean, raspberries

Almond cake, rhubarb, roasted white chocolate, birch ice cream

Cep soufflé, blueberries, milk ice cream\*

***We can propose you a chef's discovery menu at the kitchen's counter. We have 4 seats only! Please get in touch with us to organize your experience.***

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. 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.

