

MENU DU DÎNER

DINNER MENU



You can find this dish in the AIDA cookbook "Die Welt isst bunt".
Now in the AIDA Shoppingwelt on deck **X!**

ENTRÉES

STARTERS

TARTARE DE BŒUF DU CHEF*

Beef tartare in the chef's style

RILLETTE DE CANARD

Duck rillettes with port wine jelly

CREME BRÛLÉE FROMAGE BLEU

Blue cheese crème brûlée with beet

SOUPES

SOUPS

SOUPE À L'OIGNON

Onion soup with Comté and croûtons

SOUPE DE CÉLERI À LA TRUFFE

Truffled celery soup with pine nuts and toasted brioche

SALADE

SALADS



SALADE NIÇOISE*

Salad from Nice – salad leaves with tuna, beans and potatoes

For a good feeling while enjoying – we're happy to show you our list of allergenic ingredients upon request.

All prices in Euro



PLATS DE POISSONS

MAIN COURSES FISH

CREVETTES AU FENOUIL*

King prawns with fried fennel and bouillabaisse rice

FILET DE DORADE POÊLÉ

Roasted sea bream fillet with Provençal vegetable couscous

PLATS DE VIANDES

MAIN COURSES MEAT

FILET DE BŒUF À POINT*

Pink roasted fillet of beef with onion confit, truffled creamed kohlrabi and potato gratin

MAGRET DE CANARD POÊLÉ*

Roasted duck breast with Dijon mustard sauce and potato and pointed cabbage puree

BŒUF BOURGUIGNON

Beef stew braised in red wine with mushrooms and mashed potatoes and cheese

PLATS VÉGÉTARIENS

VEGETARIAN DISHES

COUSCOUS À LA TOMATE

Tomato couscous, glazed carrots and baked artichoke

DESSERTS ET PÂTISSERIES

DESSERTS FROM AIDA GOURMET PATRON ANDREA SCHIRMAIER-HUBER

TARTELETTE AU CAFÉ ET À L'ORANGE

Coffee tartlet with orange

TARTELETTE AU CITRON ET AUX FRUITS DE LA PASSION

Lemon tartlet with passion fruit

TARTELETTE AUX POMMES ET AUX BLEUETS

Buttermilk tartlet with apple and cornflower

TARTELETTE À LA CRÈME AU YAOURT ET AUX BAIES

AIDA kissing lips filled with a yoghurt and berry mousse

FROMAGES*

Small or large selection of cheeses, with fig mustard and grapes

MACARONS ET PRALINÉS SELON L'OFFRE

For a small surcharge, you will receive an exquisite selection of fine French macarons and pralines.

5 pralines or macarons 5.5

10 pralines or macarons 10.0



LEARN MORE ABOUT AIDA GOURMETPATIN
ANDREA SCHIRMAIER-HUBER

1. Connect with WLAN
2. Scan the QR code with your smartphone camera or a QR code app

All prices in Euro



BOISSONS

DRINKS

BOISSONS FRAÎCHES

VOELKEL BIOZISCH ● 0.33 l | 3.9

GINGER // BLOOD ORANGE // ELDERFLOWER

MARACUJA ORANGE LIGHT Low sugar

HIMBEER CASSIS LIGHT Low sugar

BITTER LEMONADES ● 0.2 l | 3.9

LEMON TONIC WATER

PREMIUM GINGER ALE

PREMIUM GINGER BEER

PINK GRAPEFRUIT SODA

PREMIUM INDIAN TONIC WATER

MEDITERRANEAN TONIC WATER

MINERAL WATER 0.75 l | 6.9 oder 0.25 l | 2.6

Sparkling // still

SODA WATER ● ● ● ● 0.2 l | 2.0

Sparkling // still

JUICES, NECTARS & SPRITZER ● ● ● ● 0.2 l | 2.6

Pineapple // apple // banana // cranberry // cherry // passion fruit // orange // mango

HOT DRINKS

CHOCOLAT CHAUD PARISIEN ● 5.9

Grand Marnier, chocolate, cream

CAFÉ FRANÇAIS ● 5.9

D.O.M. Bénédictine herbal liqueur, coffee, cane sugar, cream

CAFÉ AU LAIT milk coffee ● ● 4.1

CAPPUCCINO ● ● 4.1

LATTE MACCHIATO ● ● 4.1

CAFÉ CRÈME ● ● 2.9

DOUBLE ESPRESSO ● ● 3.6

ESPRESSO ● ● 2.2

CHOCOLAT CHAUD hot chocolate ● ● 2.9

EILLES TEA ● ● ● ● each 3.4

ASSAM SPECIAL BROKEN black tea

EARL GREY flavored black tea blend

TEA SPA MAGICA herbal tea

PEPPERMINT LEAVES herbal tea

ORGANIC DARJEELING green tea

BIO NATURAL FRUIT

APÉRITIF

APERITIF

BELLINI 12.0
Champagne, peach puree

LILLET BERRY ● 9.2
Lillet Blanc, Wild Berry

VIN

WINE

VIN BLANC

SANCERRE A. O. C
Sauvignon Blanc • Domaine Des Vieux Pruniers • Loire
0.75l | 34.9 • 0.2l | 10.0

POUILLY FUMÉ A. O. C
Sauvignon Blanc • Domaine Gilles Chollet • Loire
0.75l | 34.9 • 0.2l | 10.0

CHABLIS A. O. C
Chardonnay • Domaine Des Héritières • Bourgogne
0.75l | 34.9 • 0.2l | 10.0

VIN ROUGE

CHÂTEAUNEUF-DU-PAPE A. O. C
Syrah • Grenache • Mourvèdre • Cinsault • Côtes du Rhône
0.75l | 54.9 • 0.2l | 16.0

LES TERRASSES DE SAINT CHRISTOPHE
Cabernet Franc • Grand Cru A. O. C • Puisseguin Saint-Émilion
0.75l | 49.9 • 0.2l | 14.0

VIN ROSÉ

IRRESISTIBLE CRU CLASSE DE LA CROIX
Grenache • Tibouren • Cabernet • Syrah • Provence
0.75l | 34.9 • 0.2l | 10.0

All prices in Euro



CHAMPAGNER

JACQUART Millésimé Cuvée Alpha 0.75 l | 149.0

JM. GOBILLARD & FILS Brut Rosé 0.75 l | 64.9 • 0.1 l | 9.6

JM. GOBILLARD & FILS Tradition 0.75 l | 59.9 • 0.1 l | 9,6

EAU-DE-VIE

SPIRITS

LIQUEUR

CHAMBORD 4 cl | 6.7

GRAND MARNIER 4 cl | 4.9

COINTREAU 4 cl | 4.9

VODKA

GREY GOOSE ALTIUS 4 cl | 9.5

GREY GOOSE 4 cl | 6.7

GIN

G'VINE FLORAISSON GIN 4 cl | 7.7

COGNAC

MARTELL VSOP 4 cl | 7.7

MARTELL VS 4 cl | 6,7

The delicious dishes on this menu are included in the cruise price in almost all AIDA rates. If you have booked your cruise in the LIGHT fare, you can feast on this menu to your heart's content for a gourmet flat rate of just 12.90 Euro per guest and restaurant visit. For children under 13, dishes from the Perlentaucher menu are free of charge.

Would you like to know which drinks are included in your drinks package? Simply use these symbols as a guide:

● ALL IN ● FUN ● Kids & Teens ALL IN ● Kids & Teens FUN

* In compliance with statutory requirements, we are obliged to advise you as follows: The consumption of raw or partly-cooked meat, poultry, fish, shellfish and eggs may pose a risk to health, in particular for individuals with a weakened immune system. We will be happy to fully cook these foods for you on request.

All Prices in Euro