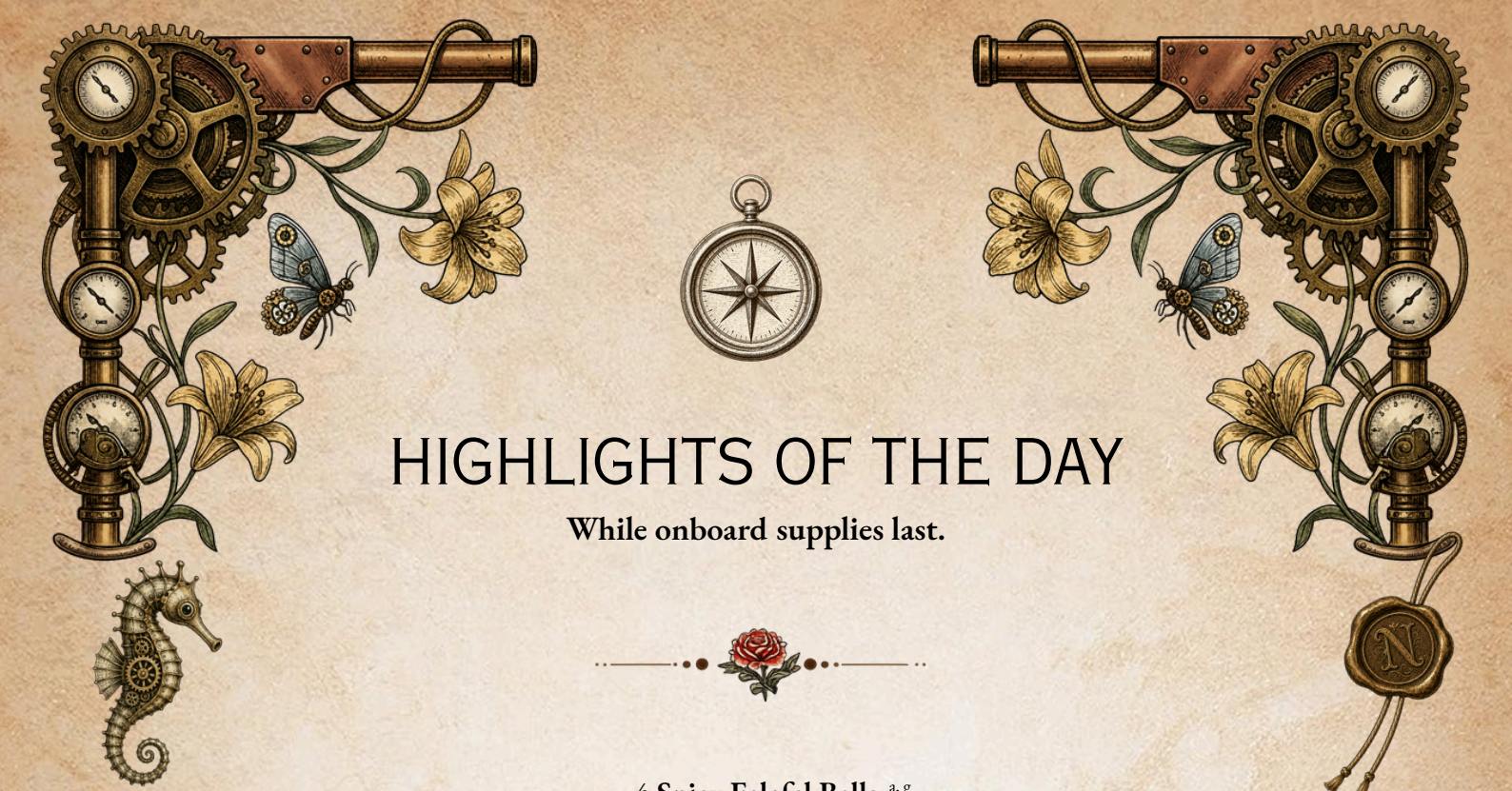




HIGHLIGHTS OF THE DAY

While onboard supplies last.



4 Spicy Falafel Balls ^{a, g}

Hummus

6,80 €

Pan-seared skin-on Sea Bass Fillet ^{a, c}

Ratatouille vegetables | Basmati rice

24,20 €

VEGAN

Indian Red Lentil Curry ^a

With spinach and tomatoes | Vegetable nuggets | Naan bread

17,80 €

Chocolate-Cassis-Mango Bar

Strawberry sauce | Fresh fruit

17,80 €





Sea Bass – Wolf of the Sea

Few European food fish carry so many names: in Spain it's called Lubina, in France Loup de Mer, in Portugal Robalo, in Italy Branzino – here we know it as Wolfsbarsch (sea bass).

It owes its German name to its extraordinary hunting behavior. As a fast and skillful predator, it strikes at its prey like lightning, earning it the nickname "Wolf of the Sea" centuries ago.

It wasn't only fishermen who prized it: as far back as antiquity, and later at the courts of Europe, sea bass was regarded as a particularly noble food fish. To this day, it is especially valued in French and Mediterranean cuisine for its fine, tender flesh and elegant flavor.

Whether Lubina, Loup de Mer, Robalo, Branzino, or Wolfsbarsch – behind all these names lies the same king among sea fish.

