



Destination: **NOR**

Itinerary: **Denmark, Norway, Germany**

Ship: **MSC EURIBIA**

Departure port: **Copenhagen, Denmark**

Departure date: **2023-07-02**

Duration: **7 Nights**



803S23 - DUO - TWO DISTINCT EXPERIENCES

SPECIALTY DINING

TWO DINING EXPERIENCE, A UNIQUE COMBINATION: L'ATELIER GRILL AND KAITO SUSHI & ROBATA
 L'ATELIER GRILL IS A FRENCH BRASSERIE CELEBRATING WITH THE REVELRY AND JOIE DE VIVRE BEFITTING THE STYLE, ALL THE WHILE, FEATURING GREAT PRODUCTS CRAFTED IN THE FINEST FRENCH TRADITION. THE CONCEPT IS BASED ON THE IDEA OF SHARING, FROM SEAFOOD PLATTER AND CAVIAR, TO AGED BLACK ANGUS BEEF CUTS AND LARGER TRADITIONAL DISHES SUCH SIDE TABLE CAESAR SALAD, ONION SOUP, MOULES FRITES, BLUE LOBSTER WITH HOME MADE TAGLIATELLE, ROASTED ROCKEFELLER OYSTERS, SOLE MEUNIÈRE AND FRENCH DESSERTS... IN JAPANESE CUISINE, ROBATAYAKI OFTEN SHORTENED TO ROBATA REFERS TO A METHOD OF COOKING, SIMILAR TO BARBECUE IN WHICH ITEMS OF FOOD ARE COOKED AT VARYING SPEEDS OVER HOT GRILL. THE FOOD CONSIST OF A COMBINATION OF MORSELS OF SEAFOOD AND VEGETABLES, BUT OTHER KINDS OF FOOD THAT ARE SUITABLE FOR GRILLING IS ALSO OFFERED. THE FOOD IS MAINLY MARINATED AND GLAZED OVER HOT GRILL. ALSO OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR. THE PACKAGE INCLUDES FOOD ONLY, A THREE-COURSE DINNER TO CHOOSE FROM THE DINING EXPERIENCE MENU.

Price per person
 : € 75.00
 : € 75.00

**804S23 - TRILOGY - THREE DISTINCT EXPERIENCES****SPECIALTY
DINING**

TREAT YOURSELF TO THREE DISTINCT DINING EXPERIENCES TO SAVOUR: L'ATELIER GRILL, KAITO SUSHI & ROBATA AND HOLA! TACOS & CANTINA L'ATELIER GRILL IS A FRENCH BRASSERIE CELEBRATING WITH THE REVELRY AND JOIE DE VIVRE BEFITTING THE STYLE, ALL THE WHILE, FEATURING GREAT PRODUCTS CRAFTED IN THE FINEST FRENCH TRADITION. THE CONCEPT IS BASED ON THE IDEA OF SHARING, FROM SEAFOOD PLATTER AND CAVIAR TO AGED BLACK ANGUS BEEF CUTS AND LARGER TRADITIONAL DISHES SUCH SIDE TABLE CAESAR SALAD, ONION SOUP, MOULES FRITES, BLUE LOBSTER WITH HOME MADE TAGLIATELLE, ROASTED ROCKEFELLER OYSTERS, SOLE MEUNIÈRE AND FRENCH DESSERTS... IN JAPANESE CUISINE, ROBATAYAKI OFTEN SHORTENED TO ROBATA REFERS TO A METHOD OF COOKING, SIMILAR TO BARBECUE IN WHICH ITEMS OF FOOD ARE COOKED AT VARYING SPEEDS OVER HOT GRILL. THE FOOD CONSIST OF A COMBINATION OF MORSELS OF SEAFOOD AND VEGETABLES, BUT OTHER KINDS OF FOOD THAT ARE SUITABLE FOR GRILLING IS ALSO OFFERED. THE FOOD IS MAINLY MARINATED AND GLAZED OVER HOT GRILL. ALSO OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR. FINALLY, GET SET TO SHARE A SELECTION OF LATIN AMERICAN AND MEXICAN-INSPIRED TACOS, NACHOS, EMPANADAS, TASTY TAMALES AND MORE FROM OUR NEW SAT-CASUAL STREET FOOD HOLA! TACOS & CANTINA. A LARGE SELECTION OF SAUCES AS WELL AS A FRESH GUACAMOLE STATION ROUND OUT THE EXPERIENCE. THE PACKAGE INCLUDES FOOD ONLY, A THREE-COURSE DINNER TO CHOOSE FROM THE DINING EXPERIENCE MENU.

Price per person

: € 95.00

: € 95.00

**805S23 - THE FINEST FOUR - FOUR DISTINCT EXPERIENCES****SPECIALTY
DINING**

PREPARE TO PAMPER YOUR PALATE IN FOUR DISTINCT WAYS WITH THE FINEST FOUR DINING PACKAGE: L'ATELIER GRILL, KAITO SUSHI & ROBATA, KAITO TEPPANYAKI AND HOLA! TACOS & CANTINA L'ATELIER GRILL IS A FRENCH BRASSERIE CELEBRATING WITH THE REVELRY AND JOIE DE VIVRE BEFITTING THE STYLE, ALL THE WHILE, FEATURING GREAT PRODUCTS CRAFTED IN THE FINEST FRENCH TRADITION. THE CONCEPT IS BASED ON THE IDEA OF SHARING, FROM SEAFOOD PLATTER AND CAVIAR, TO AGED BLACK ANGUS BEEF CUTS AND LARGER TRADITIONAL DISHES SUCH SIDE TABLE CAESAR SALAD, ONION SOUP, MOULES FRITES, BLUE LOBSTER WITH HOME MADE TAGLIATELLE, ROASTED ROCKEFELLER OYSTERS, SOLE MEUNIÈRE AND FRENCH DESSERTS... IN JAPANESE CUISINE, ROBATAYAKI OFTEN SHORTENED TO ROBATA REFERS TO A METHOD OF COOKING, SIMILAR TO BARBECUE IN WHICH ITEMS OF FOOD ARE COOKED AT VARYING SPEEDS OVER HOT GRILL. THE FOOD CONSIST OF A COMBINATION OF MORSELS OF SEAFOOD AND VEGETABLES, BUT OTHER KINDS OF FOOD THAT ARE SUITABLE FOR GRILLING IS ALSO OFFERED. THE FOOD IS MAINLY MARINATED AND GLAZED OVER HOT GRILL. ALSO OFFERING EXQUISITE SUSHI, SASHIMI AND TEMPURA CREATED BY EXPERT SUSHI CHEFS, WITH MUCH MORE TO IT AT THE ROW BAR. TEPPANYAKI RESTAURANT OFFERS AUTHENTIC, MOUTH-WATERING MEALS PREPARED WITH SPECTACULAR FLIPS AND TRICKS RIGHT BEFORE GUESTS' EYES. FINALLY, GET SET TO SHARE A SELECTION OF LATIN AMERICAN AND MEXICAN-INSPIRED TACOS, NACHOS, EMPANADAS, TASTY TAMALES AND MORE FROM OUR NEW SAT-CASUAL STREET FOOD HOLA! TACOS & CANTINA. A LARGE SELECTION OF SAUCES AS WELL AS A FRESH GUACAMOLE STATION ROUND OUT THE EXPERIENCE. THE PACKAGE INCLUDES FOOD ONLY, A THREE-COURSE DINNER TO CHOOSE FROM THE DINING EXPERIENCE MENU.

Price per person

: € 125.00

: € 125.00


807S23 - DINNER AND BUBBLES
**SPECIALTY
DINING**

AN EXCLUSIVE DINNER FOR TWO AT YOUR FAVOURITE DINING VENUES (L'ATELIER GRILL OR KAITO SUSHI & ROBATA). A BOTTLE OF CHAMPAGNE IS INCLUDED IN THIS BEAUTIFUL ROMANTIC EXPERIENCE. THIS PACKAGE INCLUDES A THREE-COURSE DINNER OF YOUR CHOICE FROM THE DINING EXPERIENCE MENU. THIS EXPERIENCE REQUIRES BOOKING OF AT LEAST 2 PEOPLE

Price per person

: € 115.00

: n/a


806S23 - L'ATELIER & GRILL CHEF'S TABLE
**SPECIALTY
DINING**

L'ATELIER & GRILL DINING EXPERIENCE... YOUR OWN CHEF ... YOUR OWN SOMMELIER! THE HEAD CHEF WILL COOK EXCLUSIVELY FOR YOUR TABLE. A DISCOVERY OF L'ATELIER GRILL'S MENU IS PROPOSED WITH A FAMILY STYLE SERVICE (THE FOOD IS SERVED IN THE MIDDLE OF THE TABLE FOR A FRIENDLY EXPERIENCE). THE SOMMELIER WILL BE ATTENDING YOUR TABLE TO TELL YOU ALL ABOUT OUR FRENCH AND NEW WORLD WINES THAT WILL BE SERVED WITH YOUR MEAL. THE EXPERIENCE INCLUDES TWO GLASSES OF PARING WINES. TAILORED MENU MADE BY THE CHEF EXCLUSIVELY FOR YOUR TABLE IS COMPOSED OF A SHELLFISH PLATTER TO SHARE, ONE APPETIZER, A DRY AGED RIBEYE WITH SAUCES AND SELECTION OF SIDES, AND CHOCOLATE LAVA CAKE FOR A DELIGHTFUL FINISH.

Price per person

: € 85.00

: n/a