








Salads

Seasonal lettuce and condiments

Avalon house vinaigrette, Thousand Island dressing, Aji verde
i, k / a, i, k / a, g, k



Avalon fresh bowl  
with selection of fresh condiments

a, d, i, j, l, m

Brie, spinach and apple salad with cranberry   

g, i

Soups

Soupe de chou croûte d'Alsace (sauerkraut soup)  

g, i, j, k

Daily Live Cooking with your Head Chef

Conchiglie con broccoli (pasta with ham and broccoli)
in cream sauce


d, g

Carving Station

Roasted flat iron beef with gravy

i, j, k

Main Courses

Coq au vin (red wine-braised chicken) 

with bacon and mushrooms

i, j

Bouillabaisse (French saffron-braised seafood stew)

with assorted vegetables

c, e, i, j, m, n

Croque Monsieur (grilled ham and cheese)

with guacamole

d, g, i

Ratatouille casserole (grilled sliced vegetables)  

gratinated in tomato sauce

g, i, j

Soft Polenta and buttered noodles

g / d, g

Romanesque and honey-roasted carrots

g / g


Alternatively you can order the hamburger or cheeseburger

a, d, g, j

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Sweet Temptations

Rüebli torte (carrot cake) 

with caramel sauce

a, d, g, i

Ice cream station

Pistachio and coffee ice cream

with chocolate and berry sauce, whipped cream, condiments and cones

a, d, g, h, m

Cheese Board

Selection of local and international cheeses with condiments

a, d, g, h, m

Today's Wines

Riesling

Moselland - Germany - 11,5% vol.

This lovely Riesling smells of green apple & pear

ripe pear & citrus

crispy, acidic rich in fruitiness

Black Gorilla

Domaine Guinand - France - 15% vol.

This Merlot and Cabernet Sauvignon cuvée

glows in the glass with intense purple

and a palate of delectable aromas.

Zweigelt Rosé

Bründlmayer - Austria - 12.5% vol.

The Bründlmayer Zweigelt Rosé seduces with its delicate

pink color and combination of fresh raspberries and

ripe strawberries that flatter the nose.



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 = Avalon Fresh  = Local specialty  = Vegetarian

Bread & Dips

Freshly baked bread with pesto butter and Kidney bean tapenade
d, g, h, m / g / i

Starters

Angus beef-fillet carpaccio
with arugula salad, parmesan cheese, capers and citrus dressing
d, g, i, k, n

Spinach and orange salad 🌿🌿
with sun-dried tomato vinaigrette, goat cheese and walnuts
g, h, i, k

Avalon Caesar salad
with croutons and parmesan cheese
a, c, d, g, i, k

Soups

Bündner Gerstensuppe (Swiss barley soup) 🌿📍🌿
with root vegetables
d, i, j

Lobster bisque (crayfish bisque) 📍
with tomatoes, vegetables cubes and brandy cream
c, e, g, i, j

Main Courses

Gnocchi Tricolore (spinach, red beet and sweet potato gnocchi) 🌿
with roasted red pepper sauce and fresh red chard
d, g, i

Grilled fillet of Atlantic catfish
with olive-caper-lemon butter, broccoli and couscous
c, d, g, i

Zürcher Geschnetzeltes (sliced veal loin) 📍
with mushroom sauce, broccoli florets and Rösti potatoes
g, i, j, k

Mushroom schnitzel (fried oyster mushrooms) 🌿
with tartare sauce and parsley potatoes
a, d, g, i, k

Alternative Choices

Grilled chicken breast, grilled beef tenderloin, grilled salmon and the side dish of the day
g / c

Endings

Swiss chocolate lava cake 📍
with Grand Marnier chocolate sauce
a, d, g, i, m

Black Forest ice cream cup
Stracciatella ice cream with cherry ragout, kirschwasser, chocolate chips and whipped cream
a, d, g, h, i, m

Fruit salad with lemon mascarpone granola 🌿
d, g, h

Appenzeller, Tête de Moine and Brie 📍
with Carr's crackers, walnuts, grapes and fig mustard
d, g, h, i

Watermelon, oranges, pineapple and pear 🌿

Today's Wines

Riesling Kabinett
Hochheimer Daubhaus - Germany - 11%
vol.

Primitivo le Vignate
Femar Vini - Italy - 13% vol.

French Dog Rosé
Côtes de Gascogne France - 12% vol.


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Bread & Dips




Freshly baked bread with Cafe de Paris butter and peas and mint spread
d, g, m / g, k / g, i



Starters

Lemon pepper-crusted salmon 
with watermelon, pineapple salsa and sweet chili sour cream
c, g, i

Avalon house salad 
with roasted chickpeas, beets, avocado, cranberries, sesame and carrot-ginger dressing
g, i, k, l

Soups

Soupe à l'oignon (French onion soup) 
with fresh herbs and gratinated cheddar cheese croutons
d, g, i


Velouté de champignons (mushroom soup) 
with garlic croutons
g, i, j, d


Intermezzo


Broiled half-rock lobster tail
with risotto and saffron sauce
e, g, i

Fresh white asparagus
with baby potato and hollandaise sauce
a, g, i

Main Courses

Grilled fillet of halibut 
with Beurre Blanc, steamed vegetables and lemon rice
a, c, g, i

Côte de boeuf à la Bordelaise (Angus beef in Bordelaise sauce) 
with vegetables and truffled potato gratin
a, g, i, j, k

Flamed cauliflower and broccoli 
with cauliflower hummus and shiitake mushrooms
g, k, l

Alternative Choices

Alternatively you can order the Avalon Caesar Salad as appetizer or main course
Grilled chicken breast, grilled beef tenderloin or grilled salmon with the side dish of the day

Endings

The entire crew of
the Avalon Panorama®
would like to thank you.
We hope you will take
many sweet memories with you
from your time on board with us.




Happy travels,
we hope to see you again soon!

Today's Wines

Barbanera
Toscana Bianco

El Vergal
Bodegas San Gregorio - Spain - 15%
vol.

Gleiszellen Rosé
Frank Meyer - Germany - 11.5% vol.

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Panorama Bistro

Starters

Shrimp-avocado cocktail

with american sauce, cherry tomato and fried tortilla

c, d, e, f, g, i, k, m

Caramelized Taleggio cheese topped with beetroot chutney  

with seasonal salad and herb vinaigrette



d, g, i, k

Avalon Caesar salad

with coutons and parmesan cheese

a, c, d, g, i, k

Soups

Roasted tomato bisque  

with basil foam and rice

g, i, j

Main Courses

Lasagne al forno (baked lasagna)

with minced beef, velouté sauce and gratinated with mozzarella

d, g, i, j

Grilled fillet of salmon

with julienne vegetables, with lemon sauce and and rice nero integrale


c, g, i, j

Braised duck leg à l'orange

with orange sauce, Brussels sprouts, carrots and pumpkin potato mash

i, j, k

Endings

Crème brûlée 

Infused with bourbon-vanilla

, g


Strawberry compote with balsamic reduction and mint leaves 

j

Comté, Limburger and goat cheese

with Carr's crackers, walnuts, grapes and cherry-chili chutney

d, g, h, i

Watermelon, oranges, pineapple and kiwi 

Today's Wines

Riesling

Moselland - Germany - 11,5% vol.

Black Gorilla

Domaine Guinand - France - 15% vol.

Zweigelt Rosé

Bründlmayer - Austria - 12.5% vol.

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Salads

Seasonal lettuce and condiments

Avalon house vinaigrette, Caesar dressing, Mojo sauce
i, k / a, c, g, k / i

Avalon fresh bowl 
with selection of fresh condiments

a, d, i, j, l, m

German potato salad with gherkins and onions 


g, i, k

Soups

Linsensuppe (German lentil soup) 

g, i, j, k

Daily Live Cooking with your Head Chef

Maultaschen (meat and herb-filled pasta pillows) 
with onion-bacon butter

a, d, g, i

Carving Station

Slow-roasted crispy pork belly with apple sauce
i, j, k

Main Courses

Traditional German sausages 

(Currywurst, Bratwurst and Käsekrainer)

d, g, i, j, k / i, j, k / g, i, j, k


Grilled salmon trout
with caper-butter sauce

c, g, i

German "Brezel"

with cream cheese and fresh chopped chives

d, g

Spinach-bread dumplings with walnut-butter crumble 
and light cheese sauce

a, d, g, h

Traditional Schupfnudeln (potato noodles) and roasted potatoes

a, d, g / g

Sauerkraut and market vegetables

i / g


Alternatively you can order the hamburger or cheeseburger

a, d, g, j

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Sweet Temptations

Apfelstrudel (German apple strudel) 
with vanilla sauce

a, d, g

Ice cream station

Strawberry and vanilla ice cream
with chocolate and caramel sauce, whipped cream, condiments and cones
a, d, g, h, m

Cheese Board

Selection of local and international cheeses with condiments
a, d, g, h, m

Today's Wines

Grüner Veltliner

Lentsch - Austria - 11% vol.

The nose combines aromas of stone fruit with green apples. On the palate, the Austrian classic is fresh and lively.

Zweigelt

Alphart - Austria - 13% vol.

The full-bodied Zweigelt is characterized by a shiny, ruby-red color, offering hints of cherries and blackberries, wild fruit on the palate and a long finish.

Rosé d'Anjou la Jaglerie

Marcel Martin - France - 12.5% vol.

Strawberry-red with ruby reflections, the Rosé d'Anjou la Jaglerie boasts aromas of strawberries and juicy peaches, with a crisp fruit acidity and concentrated cherry finish.



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Bread & Dips

Freshly baked bread with garlic butter and Baba ghanoush
d, g, m / g, k / l

Starters

Zwiebelkuchen (onion tart) 📍
with seasonal lettuce and chive-yogurt dressing
a, d, g

BLT salad with blue cheese dressing 🌿
Crisp iceberg, tomato, chopped egg and bacon stripes
a, g, i, k

Avalon Caesar salad
with croutons and parmesan cheese
a, c, d, g, i, k

Soups

Chicken consommé
with semolina dumplings and chives
a, d, g, i, j

Smooth baby leek soup 🌿
with roasted diced potatoes and croutons
d, g, i, j

Main Courses

Wild garlic risotto with roasted hazelnut crunch 🌿
and grilled green asparagus
g, h, i

Skin grilled fillet of sea bream
with tomato salsa, herb potato, roasted mediterranean vegetable
c, g, i

Rheinischer Sauerbraten (braised beef marinated in red wine vinegar) 📍
with red cabbage, broccoli and potato dumplings
d, g, i, j, k

Zucchini stuffed with roasted vegetables and couscous 🌿
gratinated with feta cheese served with herb cottage cheese
d, g, i

Alternative Choices

Grilled chicken breast, grilled beef tenderloin, grilled salmon and the side dish of the day
g / c

Endings

Chocolate-fudge raspberry brownie
with cherry sorbet
a, d, g, h, m

"Asbach Uralt" ice cream cup 📍
with Asbach Uralt-vanilla ice cream and whipped cream
a, d, g, i, m

Semolina-almond pudding with cherry ragout 🌿📍
d, g, h

Bergkäse, Chaumes and Bresso
with Carr's crackers, walnuts, grapes and fig mustard
d, g, h, i

Cantaloupe, oranges, pineapple and apple 🌿

Today's Wines

Riesling trocken
Allendorf - Germany - 12.5% vol

Allendorf Spätburgunder
Allendorf - Germany - 13% vol

Spätburgunder Rosé
Allendorf - Germany - 12% vol

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

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Salads

Seasonal lettuce and condiments

Avalon house vinaigrette, French dressing, Soy-ginger dressing
i, k / a, i, k / i, k, m

Avalon fresh bowl  
with selection of fresh condiments

a, d, i, j, l, m

German-sausage salad with onions and gherkins 



g, i, k

Soups

Chicken consommé with herb dumplings and vegetables

a, d, i, j

Daily Live Cooking with your Head Chef

Rigatoni al pomodoro (pasta in tomato sauce)  

with garlic and basil


d, g, i

Carving Station

Honey roasted ham with rosemary gravy

i, j, k

Main Courses

Rinderroulade (beef braised in red wine sauce) 

with crispy onion rings

d, i, j, k

Cashew-crusted fillet of haddock



with herb-lemon sauce

c, g, h, i, j

Classic BLT

with bacon, lettuce and tomatoes

d, g

Stir-fried soba noodles  

with vegetables julienne, ginger and honey-soy sauce

d, j, l, m

Mashed potato and vegetables rice pilaf

g / g

Mixed vegetables and creamy salsify

g / g

Alternatively you can order the hamburger or cheeseburger

a, d, g, j

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Sweet Temptations

Profiteroles
with milk-chocolate sauce
a, d, g, m

Ice cream station

Banana and hazelnut ice cream
with chocolate and apricot sauce, whipped cream, condiments and cones
a, d, g, h, m

Cheese Board

Selection of local and international cheeses with condiments
a, d, g, h, m

Today's Wines

Rotgipfler vom Berg

Alphart - Austria - 12.5% vol.

Character Fine spicy nose, fruit tones of mango and pineapple, nuts
full-bodied on the palate, with a strong body, juicy, ripe acidity
Fruity, sweet and animating with a long finish.

Cabernet Sauvignon

Crudo Nero d'Avola - Italy - 14% vol.

On the palate, this medium-weight Cabernet Sauvignon
is complemented by juicy fruitiness,
with delicate and noticeable tannins.

Gran Appasso Primitivo

Puglia-Italy-12,5% vol

Intense bright, light rosé

With aromas of raspberry, Strawberries,
cherry and aromatic herbs




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Bread & Dips

Freshly baked bread with black pepper butter and sun-dried tomato pâté
d, g, m / g / i, k

Starters

Caprese 

with buffalo mozzarella, Roma tomatoes and basil pesto sauce
d, g, h, i


Avalon house salad 

with mango, avocado, Brie, green bitter-lettuce and pomegranate vinaigrette
g, i, k


Avalon Caesar salad

with croutons and parmesan cheese
a, c, d, g, i, k

Soups

Vegetables consommé 

with herb dumpling and vegetables stripes
a, d, g, i, j

Kumara sweet potato soup 

with pumpkin oil
d, g, i, j

Main Courses

Farfalle Alfredo 


with Gouda cheese sauce, green peas and parmesan shavings
d, g, i

Seared fillet of cod

with carrot-cumin sauce, sautéed greens and asian sesame risotto
a, c, d, g, i, l, m

Slow-braised beef cheeks

with red wine jus and glazed shallots, roasted vegetables and onion- mashed potatoes
i, j, k


Southern fried eggplant 

with pea-guacamole and hot sauce salsa
a, g, i, j, k, d


Alternative Choices

Grilled chicken breast, grilled beef tenderloin, grilled salmon and the side dish of the day
g / c


Endings

Flemish cheesecake 

with raspberry sauce and sugar crust
a, d, g

"Dutch" ice cream cup 


vanilla ice cream with peanut-butter sauce, sliced banana and cashews
a, b, d, g, h, i, m

Mango-coconut chia pudding 

g

Schapenkaas, Old Amsterdam and Dutch Delfts Blauw 

with Carr's crackers, walnuts, grapes and pear mustard
d, g, h, i

Cantaloupe, oranges, pineapple and plum 

Today's Wines

Grüner Veltliner




Lentsch - Austria - 11% vol.

Zweigelt

Alphart - Austria - 13% vol.

Rosé d'Anjou la Jaglerie

Marcel Martin - France - 12.5% vol.

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