Additional culinary highlights on board

Osteria – Pizza e Pasta

- La dolce vita on board – eat and drink just as if you were on holiday in Italy
- Home-made pizza und and pasta, fresh salads and seductive “dolci” (desserts)
- Daily recommendations and top-class Italian wines
- Open at midday and in the evenings with table service

Available on: 5 6 | Premium All Inclusive | Table service

Manufaktur – Kreativ-Küche

- A wide range of workshops and tastings take place on the digital tables
- Watch the chef de cuisine at work

Available on: 1 2 | Table service

Ganz Schön Gesund – Bistro

- Balanced and healthy nutrition
- Fresh and carefully chosen ingredients, prepared with care

Available on: 1 2 | Premium All Inclusive | Table service

Ganz Schön Gesund – Bistro

Cucimare – Ristorante in der Manufaktur

La Spezia – Italienisch genießen

* Included in the price of the cruise are a wide and varied range of culinary offerings and branded drinks in premium quality available in most bars and restaurants throughout the day as well as access to the SPA & Sport area, entertainment and child care.
TUI Cruises GmbH · Heidenkampsweg 58 · 20097 Hamburg · Germany | Valid as of: March 2019

Mein Schiff.

DINING ON BOARD.

Restaurants and bistros on board the *Mein Schiff*® fleet.

PREMIUM ALLES INKLUSIVE*

IMPORTANT INFORMATION

TUI Cruises

Flavour ahoy, farewell to the bill.

PREMIUM ALLES INKLUSIVE*

À la carte or combined to match individual preferences – on board the *Mein Schiff*® fleet you have freedom to choose what to eat and drink every day. And thanks to **Premium All Inclusive**, in most restaurants it is all without any additional cost.

On the following pages, we present the various restaurants on the *Mein Schiff*® fleet. Examine the culinary variety for yourself and be inspired by the numerous benefits that only *Mein Schiff*® offers. In addition to **Premium All Inclusive**, these also comprise the exceptional selection and high level of culinary expertise in our speciality restaurants. Awaiting every guest here are exclusive dining experiences at a very low extra charge. In fact, when on board, you will only pay a fraction of what you would have to spend on visiting a restaurant of a similarly high standard on shore.

BETWEEN 5 AND 8 PREMIUM ALL INCLUSIVE RESTAURANTS PER SHIP.

Osteria

Available on:
3 4 5 6
Table service

Cucimare – Ristorante in der Manufaktur

- Delicious dishes with a hint of the Italian
- Home-made pasta creations, fish, meat and vegetarian delicacies
- And of course pizza, to mix and match and with ashed dough, for example

Available on:
1 2
Table service

Hanami – By Tim Raue

- Authentic Far Eastern cuisine by the award-winning chef Tim Raue
- Supreme cuisine on a first-class level with table service
- An exclusive culinary voyage of discovery into the land of the rising sun
- Sushi creations, 5-course menu, exclusive accompanying wines and exquisite main dishes

Expert tip
The "Ruam Gan" – an exclusive 5-course set meal and a culinary voyage through the menu

Available on:
Table service

La Spezia – Italienisch genießen

- Discover the culinary world of Liguria
- Exceptional experiences of flavour from Italian traditional dishes and wines
- Typical Italian drinks such as home-made limoncello
- Award-winning chef Theodor Falser laid down the concept for this restaurant

Available on:
3 4
Table service

Blaue Welt Bar – Sushi

- Unique top-class sushi creations
- As a fish option or vegetarian version
- Japanese starters, Far Eastern tea and beer varieties as well as alcoholic beverages

Expert tip
"Chan" with five sushi variations that you can pick and mix individually

Premium All Inclusive-Restaurants	*Mein Schiff*							Table service	Outdoor area
Atlantik – Klassik	1	2	3	4	5	6	♥	✔	
Atlantik – Mediterran	1	2	3	4	5	6		✔	
Anckelmannsplatz – Buffet-Restaurant	1	2	3	4	5	6	♥		✔
Backstube	1	2	3	4	5	6			
Bosporus – Snackbar	1	2			5	6			✔
Cliff 24 – Grill							♥		✔
Fischmarkt	1	2						✔	
Ganz Schön Gesund – Bistro	1	2						✔	✔
GOSCH Sylt			3	4	5	6	♥	✔	✔
La Vela – Bistro							♥	✔	
Osteria – Pizza e Pasta					5	6		✔	✔
Tag & Nacht – Bistro	1	2	3	4	5	6			✔

Speciality restaurants	*Mein Schiff*							Table service	Outdoor area
Blaue Welt Bar – Sushi							♥	✔	
Cucimare – Ristorante in der Manufaktur	1	2						✔	✔
Esszimmer – Lieblingsgerichte	1	2						✔	
Hanami – By Tim Raue			3	4	5	6		✔	
La Spezia – Italienisch genießen			3	4			♥	✔	
Manufaktur – Kreativ-Küche	1	2						✔	
Schmankerl – Entspannt genießen					5	6		✔	
Surf & Turf – Steakhouse	1	2	3	4	5	6	♥	✔	✔

KEY TO SYMBOLS

Mein Schiff 1 1 · *Mein Schiff 2* 2 · *Mein Schiff 3* 3 · *Mein Schiff 4* 4 · *Mein Schiff 5* 5 · *Mein Schiff 6* 6 · *Mein Schiff* ♥ ♥

Available on:

1 2 3
4 5 6

Premium All Inclusive

Table service

Gourmet tip
Duck breast with honey-poppy seed glaze and truffled mashed potato as a main course

Atlantik – Klassik

- Dine à la carte with a free choice of seating
- Menu that changes every day with various set meals (including vegan and vegetarian), which you can mix and match individually
- 5-course set menu in the evenings, 4-course set menu at lunchtime
- Sumptuous and varied choice of breakfast options
- Specials chosen to match the locality

Available on:

1 2 3
4 5 6

Premium All Inclusive

Table service

Gourmet tip
Oven-roasted saddle of lamb with Provençal herbs

Atlantik – Mediterran

- Enjoy all the benefits of the Atlantik – Klassik, such as the different menus every day and table service
- The best from the wide variety of Mediterranean cuisine
- Home-made pasta, delicious meat and fish dishes, fresh vegetable specialities

Available on:

1 2 3 4 5 6

Premium All Inclusive

Anckelmannsplatz – Buffet-Restaurant

- Buffet restaurant with an open atmosphere
- Put together your own favourite dish
- Special buffet for children and a wide selection of ice creams from Bruno Gelato
- Asian wok counter and live cooking stands

Gourmet tip
Compose your own individual wok dish with all your favourite ingredients

Available on:

1 2 3 4 5 6

Premium All Inclusive

Backstube

- Freshly baked products straight from the oven – from savoury to sweet
- Crispy rolls, delicious panini, tasty tarts and cinnamon biscuits
- Savoury sandwiches or fine cake according to the time of day

Gourmet tip
Home-made artisan bread – also to take away for a taste of holiday at home

Available on:

3 4 5 6

Premium All Inclusive

Table service

Gourmet tip
GOSCH mixed grill with plaice, Norwegian haddock, salmon and Atlantic wolffish, prawns and remoulade sauce

GOSCH Sylt

- Delicious fish and seafood variations
- Specialities made to original GOSCH recipes
- Extensive à-la-carte menu and table service
- Exquisite selection of wines (already contained in the Premium All Inclusive concept)

Available on:

1 2

Premium All Inclusive

Table service

Fischmarkt

- Large variety of specialities from the sea
- Exclusive sushi bar
- Extensive à-la-carte menu and table service
- Maritime classics such as fried prawns or soused herring rolls

La Vela – Bistro

- Order your favourite pasta dish from a range of different noodle varieties, fresh ingredients and sauces
- Also on the menu: pizza and Italian classics

Available on:

Premium All Inclusive

Tag & Nacht – Bistro

Breakfast specialities in the morning, a Wiener Schnitzel at lunchtime and a curried sausage as midnight snack. Or how about one of six different burgers instead?

Available on:

1 2 3 4 5 6

Premium All Inclusive

Cliff 24 – Grill

Snacks at every time of the day or night: enjoy salads, wraps or a curried sausage with fries in a casual atmosphere.

Available on:

Premium All Inclusive

Bosporus – Snackbar

Döner kebab, vegetarian falafels und and crispy Belgian fries with the right sauces and toppings – freshly prepared and served with home-made bread.

Available on:

1 2 5 6

Premium All Inclusive

The speciality restaurants on board.

Anyone in search of a very special evening as a crowning event to their day can be sure of the best possible experience in our speciality restaurants on board. For a comparatively modest surcharge, we serve our guests all that is required to set every gourmet's heart beating faster.

Gourmet package – exclusive delights at a package price.

In our speciality restaurants, we turn something special into something unique. With the gourmet package, you enjoy three exceptional menus at a reasonable and attractive package price. Depending on the speciality restaurants selected on the ships, the package contains menus each with four to six courses.
Price per person: € 75

Our tip: You can book the Gourmet Package before the holiday in the **Meine Reise area** at www.tuicruises.com.

The True Taste of Freedom.

Freshly pressed orange juice or sparkling champagne, exquisite sushi creations or sumptuous meat from the grill – holidays are a chance to enjoy those special extra treats.

If this is what you are looking for, the "Die Ganz Große Freiheit" package is exactly the right choice. This package includes all of the food and drink services subject to surcharge –whether in the restaurant, bar or cabin. On a 10-day holiday for example, the package costs **€ 490 per person** and can be booked per cabin.

Our tip: The package can be booked via the **Meine Reise area** at www.tuicruises.com.

Die ganz GROSSE FREIHEIT

Exclusive meat-tasting on board.

An exclusive meat-tasting takes place at least once per voyage. During this varied tasting, you will learn more about the differences in taste between the best types of meat, will be able to discuss the intricacies of the ideal cooking time with the chef de cuisine and, of course, sample to your heart's content.
Price per person: €30

Available on:

Table service

Surf & Turf – Steakhouse

- Select meat and fish specialities straight from the grill
- Fine meat varieties, such as Wagyu beef and Ibérico pork
- A selection of various special salts as further refinement
- An extensive wine list rounds off the selection
- Daily recommendations from the chef de cuisine chosen to match the specific destination

Expert tip
On *Mein Schiff 4*, *Mein Schiff 5* and *Mein Schiff 6*: three exclusive barbecue grill tables with private chef

Schmankerl – Entspannt genießen

- Alpine specialities in traditional and modern style
- Wholesome à-la-carte selection or 3-course set menu
- Jaus'n-Frühstück – an Alpine style snack and breakfast – until 6.00 p.m., rustical tapas, coffee and cake in the afternoon

Available on: 5 6

Table service

Expert tip
Alpine tapas such as "Brettljause mal anders" (the snack platter with a difference) or boiled fillet of beef – order six tapas and pay for only five

Esszimmer – Lieblingsgerichte

- Good plain dishes in a warm and cosy atmosphere
- In the Diamant: the finest place on the ship
- Our guests' favourite dishes, such as various roulades or Wiener schnitzel

Available on: 1 2

Table service