



| STERN+KREIS

CATERING-CATALOG

Prices as of 2026, prices including VAT
www.sternundkreis.de



YOUR EVENT. OUR SHIP. ONE WAVELENGTH.

We are delighted to be your hosts! Whether it's a festive occasion, a business event or a relaxing cruise with your loved ones – we strive to provide you with an unforgettable experience that delights all the senses.

To ensure our guests receive the perfect service, we charge a flat rate of €4.90 per person.

This flat rate includes not only the expert support and organisation by our dedicated team prior to the event, but also, of course, crockery, cutler, and table linen to ensure a stylish atmosphere.

We hope our offering meets your expectations and that you are eager to start planning. We are happy to be available for a further consultation at any time to discuss your individual wishes and to work together to create the perfect catering for your event.

Your contact:

Felix Fortagne – felix.fortagne@sternundkreis.de



STERN+KREIS

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BBQ



BOARD ON BBQ - BBQ LIGHT

(Only on designated ships)

STARTERS

SUMMER LEAF SALAD ¹⁰

with sprouts, roasted seeds, and raspberry balsamic dressing

BADEN-STYLE POTATO SALAD ^{10, K, G}

with cucumber, spring onions, and radishes

BREAD SELECTION

SELECTION OF BAGUETTES ^{1, 6, 7, 11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY ^{6, 9, 10}

BBQ SAUCE ^{10, F}

KETCHUP ^{9, 10}

MUSTARD ¹⁰

FROM THE GRILL

THÜRINGER BRATWURST ^{9, 10, A, P}

CHICKEN SHASHLIK SKEWER ^{9, 10, G}

with bell peppers and onions

HALLOUMI ⁷

grilled cheese made from sheep's and goat's milk with herbs

GRILLED CORN ON THE COB

with chili and garlic

DESSERT

HOMEMADE CHOCOLATE BROWNIE ^{1, 3, 7, 8}

with walnuts, cream cheese topping, and grapes

EUR 36.50 per person

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
A=Antioxidants | B=Gelatin Leaves | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



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BOARD ON BBQ - BBQ I

(Only on designated ships)

STARTERS

SUMMER LEAF SALAD ¹⁰

with sprouts, roasted seeds, and raspberry balsamic dressing

BADEN-STYLE POTATO SALAD ^{10, K, G}

with cucumber, spring onions, and radishes

CUCUMBER SALAD ¹⁰

with red onions and dill

CHICKPEA SALAD

with cucumber, tomato, sumac spice, and parsley

BREAD SELECTION

SELECTION OF BAGUETTES ^{1, 6, 7, 11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY ^{6, 9, 10}

BBQ SAUCE ^{10, F}

KETCHUP ^{9, 10}

MUSTARD ¹⁰

FROM THE GRILL

THÜRINGER BRATWURST ^{9, 10, A, P}

CHICKEN SHASHLIK SKEWER ^{9, 10, G}

with bell peppers and onions

PULLED BEEF ¹⁰

24-hour slow-cooked beef neck with homemade BBQ sauce

HALLOUMI ⁷

grilled cheese made from sheep's and goat's milk with herbs

Vegan options (10%)

VEGAN BRATWURST

pea protein-based

QUINOA AND PEA PATTY ⁹

GRILLED SWEET POTATO

DESSERT

VEGAN PANNA COTTA ⁶

with mango and passion fruit salad

HOMEMADE CHOCOLATE BROWNIE ^{1, 3, 7, 8}

with walnuts, cream cheese topping, and grapes

EUR 47.50 per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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BOARD ON BBQ - BBQ 2

(Only on designated ships)

STARTERS

SUMMER LEAF SALAD ¹⁰

with sprouts, roasted seeds, and raspberry balsamic dressing

TOMATO-MOZZARELLA SALAD ^{7,8,A}

with arugula and pesto dressing

ANTIPASTI ^{9,5}

roasted vegetables with chili, lemon, balsamic, and olive oil

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with grilled bell peppers, cherry tomatoes, capers, olives, and arugula

BREAD SELECTION

SELECTION OF BAGUETTES ^{1,6,7,11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY ^{6,9,10}

BBQ SAUCE ^{10,F}

KETCHUP ^{9,10}

MUSTARD ¹⁰

FROM THE GRILL

SALSICCIA WITH FENNEL ^{9,10,A}

Italian coarse sausage with fennel seeds

TANDOORI CHICKEN ^{9,10}

boneless chicken leg in tandoori mango marinade

SHRIMP SKEWER ²

shrimp in a spicy-sweet chili marinade

FLANK STEAK

classic beef flank steak with herb emulsion

Vegetarian/vegan options (10%)

HALLOUMI ⁷

VEGAN BRATWURST

pea protein-based

QUINOA AND PEA PATTY ⁹

CORN ON THE COB

DESSERT

YOGURT-LIME CREAM ^{1,7}

with raspberry coulis and vanilla crumble

CAKE BALL ^{1,3,7,8}

coated in toasted coconut flakes

EUR 53.50 per person



BOARD ON BBQ - BBQ 3

(Only on designated ships)

STARTERS

SWEET POTATO SALAD WITH SHRIMP ⁶

with coconut flavors, sprouts, cilantro, chili,  and grilled shrimp (served separately) ²

CAESAR SALAD ^{1,3,7,10,S}

romaine hearts with Caesar dressing, croutons, Italian hard cheese, and cherry tomatoes

VITELLO TONNATO ^{3,4,10,S}

veal with tuna sauce, served with capers and arugula

UMBRIAN POTATO SALAD ^{9,10,G,K}

with spring onions, green beans, and parsley

BREAD SELECTION

SELECTION OF BAGUETTES ^{1,6,7,11}

with herb butter and beetroot hummus

DIPS

SOUR CREAM WITH CHIVES ⁷

MANGO CURRY ^{6,9,10}

BBQ SAUCE ^{10,F}

KETCHUP ^{9,10}

MUSTARD ¹⁰

FROM THE GRILL

MERGUEZ ^{9,10,A,F}

fine beef and lamb sausage with paprika

MARINATED CHICKEN STEAKS

baked in the oven with honey and mountain pepper

SALMON FILET IN FOIL ⁴

with lemon pepper

BEEF FILET

medallions marinated with aromatics

Vegetarian/vegan options (10%)

HALLOUMI ⁷

VEGAN BRATWURST

pea protein-based

RED OAT PATTY ^{1,10}

GRILLED SWEET POTATO

DESSERT

ELDERFLOWER TIRAMISU ^{1,3,7,8,B}

with strawberries and almonds

MINI NUT BUNDT CAKE ^{1,3,7,8}

with caramel topping

EUR 59.50 per person



BOARD ON BBQ - BBQ VEGAN

(Only on designated ships)

STARTERS

SUMMER LEAF SALAD ¹⁰

with sprouts, roasted seeds, and raspberry balsamic dressing

ANTIPASTI ^{9,5}

roasted vegetables with chili, lemon, balsamic, and olive oil

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with grilled bell peppers, cherry tomatoes, capers, olives, and arugula

CHICKPEA SALAD

with cucumber, tomato, sumac spice, and parsley

BREAD SELECTION

SELECTION OF BAGUETTES ^{1,6,7,11}

with margarine and beetroot hummus

DIPS

MANGO CURRY ^{6,9,10}

BBQ SAUCE ^{10,F}

KETCHUP ^{9,10}

MUSTARD ¹⁰

GRILLGUT

VEGAN BRATWURST

pea protein-based

GRILLED CORN ON THE COB WITH CHILI

RED OAT PATTY ^{1,10}

GRILLED SWEET POTATO

DESSERT

COCONUT RICE PUDDING ^{1,6}

with pineapple-lime compote

43,00 EUR per person

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
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BOARD ON BBQ - BBQ ADD ONS

(Prices are per serving.)

Complete your BBQ selection with the following add ons:

MEAT

FLANK STEAK EUR 7,80

Classic steak from the beef flank with herb emulsion

BEEF TENDERLOIN (100 g) EUR 11,90

Medallion of beef tenderloin marinated in aromatics

LAMB CHOPS (100 g) EUR 13,50

Marinated with garlic and rosemary

MERGUEZ ^{9, 10, A, F} EUR 4,90

Sausage made from fine beef, lamb, and paprika

SALSICCIA WITH FENNEL ^{9, 10, A} EUR 4,90

Italian sausage with fennel

CHORIZO SAUSAGE ^{A, F, S} EUR 4,90

Spanish sausage with garlic and paprika

CHICKEN SHASHLIK SKEWER ^{9, 10, G} EUR 5,50

With bell peppers and red onions

SPARE RIBS ^{10, F, K} EUR 8,50

Pork ribs in BBQ sauce, marinated and grilled

FISH

SHRIMP SKEWER (80 g) ² EUR 7,80

Sweet-and-sour marinated shrimp skewer with coriander

SALMON FILLET (100 g) ⁴ EUR 9,90

With lemon pepper

VEGETARIAN

HALLOUMI ⁷ EUR 5,50

Grilled cheese from sheep and goat milk with herbs

VEGAN

HALF CORN ON THE COB  EUR 3,50

Marinated with garlic and chili

GRILLED SWEET POTATO EUR 4,50

VEGETABLE SKEWER  EUR 8,50

Bell pepper, zucchini, eggplant, mushroom

VEGAN BRATWURST (90 g) EUR 5,50

Based on pea protein

PLANTED STEAK (120 g) ⁶  EUR 12,50

Juicy, tender, and with an intense umami flavor

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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BUFFETS



BUFFET - LIGHT, RUSTIC

STARTERS

CUCUMBER SALAD ¹⁰

with red onions and dill

BERLIN-STYLE POTATO SALAD ^{3,10,G,K}

with cucumber, egg, and radish topping

BREAD SELECTION ^{1,6,7,11}

Selection of baguettes with herb butter and beetroot hummus

MAIN COURSES

BAKED KASSELER (CURED PORK) ^{1,9,10,K,N}

with mustard-honey marinade, dark gravy, and Berlin-style sauerkraut with carrots

SERVED WITH

parsley-buttered potatoes ⁷ 

SCHUPFNUDEL (POTATO NOODLE) STIR-FRY ¹

with roasted carrots, mushrooms, and parsley

Served with herb sour cream ⁷ 

DESSERT

RED FRUIT PUDDING ⁶

with vegan vanilla sauce

CHEESECAKE CREAM ^{1,3,7,8}

with apricots and cookie crunch

EUR 39.50 per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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BUFFET - LIGHT, MEDITERRANEAN

STARTERS

ANTIPASTI ^{9,5}

roasted and marinated vegetables with chili, lemon, balsamic, and olive oil

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with roasted carrots, peas, cherry tomatoes, toasted almonds, and herbs

BREAD SELECTION ^{1,6,7,11}

Selection of baguettes with herb butter and beetroot hummus

MAIN COURSES

BAKED CHICKEN WITH CHERRY TOMATOES

with olives, served with baked carrots

SERVED WITH

carrot-pea vegetables, roasted baby potatoes, and light sauce ^{1,7,9} 

QUINOA PATTY ⁹

on bean and bell pepper vegetables with tomato ragout

DESSERT

VEGAN PANNA COTTA ⁶

with mango and passion fruit salad

WALNUT BROWNIE ^{1,3,7,8}

with cream cheese topping and grapes

EUR 39.50 per person

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
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BUFFET - SCHIFFSJUNGE

STARTERS

CUCUMBER SALAD ¹⁰

with red onions and dill

BERLIN-STYLE POTATO SALAD ^{3, 10, G, K}

with cucumber, egg, and radishes

BERLIN MINI MEATBALLS ^{1, 3, 7, 10}

with mustard and pickles

FISH PLATTER "MÜGGELSPREE" ^{1, 3, 4, 7, 10}

with lemon, horseradish, and dill-mustard dip

SMALL SELECTION OF BERLIN BREAD AND ROLLS ^{1, 7}

with herb butter and lard

MAIN COURSES

BAKED KASSELER (CURED PORK) ^{1, 9, 10, K, N}

with mustard-honey marinade, dark Schwarzbier jus, and Berlin-style sauerkraut

PAN-FRIED CHICKEN LEG ^{7, 9, 10}

with caramelized onion sauce and green beans
with young leeks

SERVED WITH

parsley-buttered potatoes ⁷ 

Vegetarian/vegan options (10%)

SCHUPFNUDEL (POTATO NOODLE) STIR-FRY ¹

with roasted carrots, mushrooms, and parsley

Served with herb sour cream ⁷ 

DESSERT

RED FRUIT PUDDING ⁶

with vegan vanilla sauce

CHEESECAKE CREAM ^{1, 3, 7, 8}

with apricots and cookie crunch

EUR 45.80 per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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BUFFET - LEICHTMATROSE

STARTERS

SUMMER LEAF SALAD ¹⁰

with sprouts, roasted seeds, and balsamic dressing

MOZZARELLA AND TOMATO SALAD ^{7,8,10}

with arugula and pesto dressing

ANTIPASTI ^{9,5}

roasted and marinated vegetables with chili, lemon, balsamic, and olive oil

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with roasted carrots, peas, cherry tomatoes, toasted almonds, and herbs

BREAD SELECTION ^{1,6,7,11}

Selection of baguettes with herb butter and beetroot hummus

HAUPTGÄNGE

GEBACKENENS HÜHNCHEN MIT KIRSCHTOMATEN ^{1,7,9}

dazu Karotten-Erbesen-Gemüse und heller Sauce

BRAISED BEEF SHANK ^{9,12}

in red wine sauce

SERVED WITH

Lightly gratinated potatoes with olive oil and Italian ribbon pasta with herbs ¹ 

Vegetarian/vegan options (10%)

QUINOA PATTY ⁹

on bean and bell pepper vegetables with tomato ragout

DESSERT

VEGAN PANNA COTTA ⁶

with mango and passion fruit salad

CHOCOLATE MOUSSE ^{3,7,8}

with blackcurrant-raspberries and rosemary

EUR 50.50 per person

1=Gluten | 2=Crustaceans | 3=Eggs | 4=Fish | 5=Peanuts | 6=Soy | 7=Lactose | 8=Tree Nuts | 9=Celery | 10=Mustard | 11=Sesame | 12=Sulfur Dioxide | 13=Lupin | 14=Molluscs
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BUFFET - BOOTSMANN

STARTERS

PANZANELLA ^{1, 8, 10}

Italian bread salad with vine tomatoes, red onions, basil, pine nuts, and balsamic dressing

UMBRIAN POTATO SALAD ^{9, 10, G, K}

with spring onions, green beans, and parsley

SMOKED CORN-FED CHICKEN BREAST ^{1, 3, 7, 10, S}

on romaine hearts with Parmesan dressing, croutons, Italian hard cheese, and cherry tomatoes

VITELLO TONNATO ^{3, 4, 7, 10, 12, F}

pink roasted veal with tuna sauce, served with capers and arugula

BREAD SELECTION ^{1, 6, 7, 11}

Selection of baguettes with herb butter and beetroot hummus

MAIN COURSES

PAN-SEARED SALMON FILET ^{4, 9}

with orange-saffron sauce and grilled fennel, bell pepper, and broccoli

BEEF RAGOUT ^{9, 12}

braised in red wine with sage, pearl onions, and mushrooms

VEGETABLES

beetroot and zucchini

PAN-FRIED SWEET POTATO GNOCCHI ^{1, 7}

with grated Italian cheese

ROASTED BABY POTATOES

with sea salt and rosemary oil

Vegetarian/vegan options (10%)

GRILLED COURGETTI ^{1, 8, 9}

stuffed with date-couscous on tomato sauce

DESSERT

ELDERFLOWER TIRAMISU ^{1, 3, 7, 8, B}

with strawberries and almonds

CHOCOLATE MOUSSE ^{3, 5, 7}

with caramel and roasted peanuts

EUR 58.00 per person

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
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VEGETARIAN & VEGAN ON THE SPREE

STARTERS

MOZZARELLA AND TOMATO SALAD ^{7,8,10}

with arugula and pesto dressing

ANTIPASTI ^{9,5}

roasted and marinated vegetables with chili, lemon, balsamic, and olive oil

MEDITERRANEAN PASTA SALAD ^{1,8,10}

with roasted carrots, peas, cherry tomatoes, toasted almonds, and herbs

COLORFUL QUINOA SALAD ¹⁰

with seasonal vegetables, chervil vinaigrette, and roasted sunflower seeds

BREAD SELECTION ^{1,6,7,11}

Selection of baguettes with herb butter and beetroot hummus

MAIN COURSES

BAKED SWEET POTATOES ^{7,8,10}

with hazelnut-broccoli crumble and sheep's cheese on chickpea curry

TUSCAN VEGETABLE PASTA ^{1,9}

with marinated king oyster mushrooms and pesto

PAN-FRIED SWEET POTATO GNOCCHI ^{1,7}

with carrot-zucchini vegetables, topped with grated Italian hard cheese and basil pesto

DESSERT

COCONUT RICE PUDDING ^{1,6}

with pineapple-lime compote

VEGAN STRAWBERRY MOUSSE ^{1,6}

with rhubarb

EUR 50.50 per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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BRUNCH BUFFET

(limited time, bookable until 1 p.m.)

COLD DISHES

BREAD SELECTION ^{1, 11}

Small selection of bread rolls and baguettes

BUTTER AND PLANT-BASED SPREADS

herb hummus, jams, and Nutella ^{3, 7}

CREAMY YOGURT ^{1, 7, 8}

with berries and muesli topping

MOZZARELLA AND TOMATO SALAD ^{7, 8, 10}

with arugula and pesto dressing

SMALL SELECTION OF COLD CUTS AND CHEESES ^{7, 8, 9}

such as Serrano ham, salami, alpine cheese, and Camembert,
garnished with olives and fruits

HOT DISHES

BAKED CHICKEN WITH CHERRY TOMATOES ^{7, 9}

SERVED WITH

carrot-pea vegetables, roasted baby potatoes,
and a light sauce

PENNE LUPARA ^{1, 9, 12}

Penne pasta with a spicy sauce of olives, sun-dried tomatoes,
and capers, topped with crispy fried onions
and extra grated Italian cheese ⁷ 

DESSERT

CHOCOLATE MOUSSE ^{3, 7, 8}

with blackcurrant-raspberries and rosemary

VEGAN PANNA COTTA ⁶

with mango and passion fruit salad

EUR 37.50 per person

1 | Gluten | 2 | Crustaceans | 3 | Eggs | 4 | Fish | 5 | Peanuts | 6 | Soy | 7 | Lactose | 8 | Tree Nuts | 9 | Celery | 10 | Mustard | 11 | Sesame | 12 | Sulfur Dioxide | 13 | Lupin | 14 | Molluscs
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FINGERFOOD



RECEPTION SNACKS

RECEPTION SNACKS - COCKTAIL RECEPTION

Minimum order: 30 pieces per type

MEAT

MELON & HAM

cantaloupe melon with air-dried ham

SAVORY FILLED TARTLETS ^{1,7}

with borlotti bean cream and corn-fed chicken

FISH

CRÊPES ROULADE ^{1,3,4,7}

with smoked salmon and dill sour cream

SMOKED TROUT ^{4,7,10}

served with apple and cucumber salad and horseradish

SAVORY FILLED TARTLETS ^{1,4,7}

with green pea cream and cured salmon

VEGETARIAN

GOAT CHEESE TRUFFLE ^{1,7}

marinated fresh goat cheese with pumpnickel and sun-dried cherry tomato

GRILLED ZUCCHINI ^{7,8,10}

with sheep's cheese cream, pickled bell pepper, and roasted cashew nuts

BASIL CREAM CHEESE ^{1,7}

on pumpnickel discs with pine nuts and cress

CAKE BALL ^{1,3,7,8}

in toasted coconut flakes

VEGAN

EDAMAME BALLS ⁶

on fruity mango chutney

BEETROOT FALAFEL ^{1,11}

with tahini dip

TORTILLA ROLLS ^{1,12,A}

with tomato, spinach, and couscous cream

BEETROOT CRÊPES ^{1,6}

with vegan wild garlic cream and vegan bacon

VEGAN BALLS ^{6,10}

on lentil curry cream

SAVORY FILLED TARTLETS ^{1,9,10,11}

with chickpea curry cream and grilled bell peppers

EUR 5.50 per piece



MEDIUM SATIETY, 6 COMPONENTS

Minimum order: 30 pieces per variety

QUICHE WITH SPINACH AND FETA ^{1,3,7}

sour cream, and sheep's cheese topping

BELUGA LENTIL SALAD ^{1,7,9,10}

with goat cheese cream and croutons

CHICKEN BREAST WRAP ^{1,7,9}

grilled with avocado, leaf salad, tomato, and coriander

BADEN-STYLE POTATO SALAD ^{1,3,7,10}

with mini veal meatball ⁶ 

YOGURT-LIME CREAM ^{1,7}

with raspberries and vanilla crumble

WALNUT BROWNIE ^{1,3,7,8}

with cream cheese topping and grapes

FULL SATIETY, 8 COMPONENTS

Bookable for groups of 30 or more

RATATOUILLE WRAP ^{1,11}

with cream cheese, tomato, zucchini, eggplant, bell pepper, and leaf salad

ORIENTAL COUSCOUS SALAD ^{1,8,7,9}

with seasonal vegetables, parsley, and roasted almonds

SATÉ SKEWERS ^{1,5,6}

with peanut-lime dip – marinated chicken thighs with chili, honey and soy sauce

QUICHE LORRAINE ^{1,3,7}

with Tyrolean ham, leek and sour cream

GLASS NOODLE SALAD ^{1,2,5,6,11}

Sweet-and-sour with prawn skewer, chili and garlic

CORN-FED CHICKEN BREAST ¹²

grilled, on pointed cabbage salad with red onion marmalade

ELDERFLOWER TIRAMISUU ^{1,3,7,8,B}

with seasonal berries and caramelized almonds

CHOCOLATE MOUSSE ^{3,5,7}

with caramel cream and roasted peanuts and blackberries

VEGAN, 6 COMPONENTS

Bookable for groups of 30 or more

VEGAN WRAP ^{1,11}

white beans, red onion, tomato, lime, and leaf salad

ORIENTAL COUSCOUS SALAD ^{1,8,9}

spiced couscous with seasonal vegetables, parsley, and roasted almonds

BEETROOT FALAFEL ^{1,11}

with tahini dip

TORTILLA ROLLS ^{1,12,A}

cream of sun-dried tomatoes, spinach, and couscous

VIETNAMESE GLASS NOODLE SALAD ^{1,5,6,11}

sweet-and-sour with coriander, roasted peanuts, chili and garlic

VEGAN PANNA COTTA ⁶

with passion fruit and mango salad

EUR 36.00 per person

EUR 48.00 per person

EUR 36.00 per person

1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy | 7 Lactose | 8 Tree Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulfur Dioxide | 13 Lupin | 14 Molluscs
A=Antioxidants | B=Gelatin Leaves | E=Emulsifiers | F=Colorings | S=Acids | G=Flavor Enhancers | K=Preservatives | P=Phosphate | N=Nitrite Curing Salt



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MENÜ

MENU 1

Meal service is not available on all ships.

STARTERS

SMALL SELECTION OF SLICED BREAD ^{1,7,A} 
with two flavored butters, served on the table

CRÈME BRÛLÉE OF GOAT CHEESE ^{1,3,7,10,11,K} 
with green apple chutney, leaf lettuce, and crostini

MAIN COURSE

BRAISED BEEF SHOULDER ROLL ^{1,9,12} 
with vegetable-barley risotto and port wine jus

vegan alternative

VEGETABLE-BARLEY RISOTTO ^{1,6,9,E} 
with marinated king oyster mushrooms and wild garlic foam

DESSERT

OPERA CAKE ^{1,3,6,7,8,E} 
with raspberry coulis and crème pâtissière

3-Course Menu
EUR 50.00 per person

MENU 2

STARTERS

SMALL SELECTION OF SLICED BREAD ^{1,7,A} 
with two flavored butters, served on the table

BEETROOT CARPACCIO ^{7,9,10,K} 
with flamed goat cheese, frisée salad, and chive salsa

MAIN COURSE

MEDITERRANEAN-STUFFED CORN-FED CHICKEN BREAST ^{7,9,12,A}
with grilled vegetables, creamy corn polenta, and lemon-butter sauce

vegan alternative

TWO KINDS OF KIBBEH ^{1,6,9,11} 
with grilled vegetables, beetroot hummus, and baba ganoush

DESSERT

APRICOT MOUSSE IN A TUMBLER ^{1,3,6,7,8,A,B,E}
with decorative crumble, amarettini, and mint

3-Course Menu
EUR 50.00 per person

MENU 3

STARTERS

SMALL SELECTION OF SLICED BREAD ^{1,7,A} 
with two flavored butters, served on the table

SLICES OF BARBARY DUCK BREAST ^{9,10}
with wild herb salad, mountain lentils, and roasted tomatoes

vegan alternative

BRAISED FENNEL ^{9,10} 
with wild herb salad, mountain lentils, and roasted tomatoes

MAIN COURSE

ROASTED BEEF FILLET ^{7,9,12}
with glazed carrot vegetables, mashed potato-celery, and port wine jus

vegan alternative

CUBES OF BAKED HALLOUMI ^{1,7,9,10} 
on chickpea curry with bell peppers and red onions

DESSERT

DUET OF DARK AND WHITE CHOCOLATE ^{1,3,6,7,E} 
with raspberry and sage crostini

3-Course Menu
EUR 57.50 per person





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BEVERAGES



BEVERAGES FLAT RATE (Alternatively, billing is based on consumption)

ALCOHOL-FREE BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Selters Mineral Water (Natural and Classic)
Rauch apple and orange juice
Specialty coffees and tea

EUR 8.50

BASIC BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Selters Mineral Water (Natural and Classic)
Rauch apple and orange juice
Rauch fruit juice spritzer
Berliner Kindl Jubiläums Pilsner | Schöfferhofer Hefeweizen
Alcohol-free Hefeweizen
White wine | Red wine | Sparkling Wine
Specialty coffees and tea

EUR 10.90

PREMIUM BEVERAGE FLAT RATE

per person and per hour includes:

Pepsi Cola / ZERO | Mirinda | 7up
Selters Mineral Water (Natural and Classic)
Rauch Apple and Orange Juice
Rauch Fruit Juice Spritzer
Berliner Kindl Jubiläums Pilsner | Schöfferhofer Hefeweizen
Alcohol-Free Hefeweizen
White Wine | Red Wine | Sparkling Wine
Specialty coffees and tea
Cuba Libre | Gin and Tonic | Aperol Spritz | Lillet Wildberry

EUR 14.90

I = Gluten | 2 = Crustaceans | 3 = Eggs | 4 = Fish | 5 = Peanuts | 6 = Soy | 7 = Lactose | 8 = Tree Nuts | 9 = Celery | 10 = Mustard | 11 = Sesame | 12 = Sulfur Dioxide | 13 = Lupin | 14 = Molluscs
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STERN+KREIS

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