X VIEW

We hope you have a lovely
stay at the X-View.

We have a range of other dishes available
for you at our buffet.

OUR BREAKFAST SPECIALITIES

...We're happy to serve you until 11.30.

Our buffet

Selection of bread and bread rolls

Sweet pastries, danish pastries and croissants

A small selection of sausage and cheese specialities*

Smoked fish*

Fresh, seasonal fruit

Mein Schiff® Power Muesli

Various cereals

A selection of caviar* served with blinis and sour cream

Freshly prepared for you in the kitchen

Hot dishes

Beef minute steak*

Grilled tomato

Nuremberg sausages

Potato rösti

Crispy bacon

Ham, cheese and toast

Fried ham

Sweet delights

Pancake
with honey or cherry ragout

Fresh waffle
with icing sugar, honey or cherry compote

Egg dishes

Scrambled eggs*

Boiled egg*
soft or hard

Fried egg*
fried on one side or both sides

Eggs Benedict
Poached egg on toasted bread with fried breakfast ham and hollandaise sauce**

Omelette* or egg-white omelette*
with onions, if desired, tomatoes, cooked ham, cheese, peppers, button mushrooms or herbs

HOT DRINKS

We can serve you all hot drinks, including a choice of lactose-free milk, oat and soya drinks.

Caffè Crema
Decaffeinated coffee
Espresso
Double espresso
Espresso macchiato
Cappuccino
White Coffee
Latte macchiato
Cocoa

TEA VARIETIES FROM FERNWEH HEIMWEH

Organic Black Tea Earl Grey [1,2]

Mild and floral black tea, infused with natural bergamot oil.

Organic Black Tea Assam Breakfast [1,2]

It has a full-bodied flavour and is sweet, with a chestnut-red colour in the cup.

Organic White Tea Peach & Apricot [1,2]

Delicate apricots and fresh peaches make for a delightful treat.

Organic Green Tea China Original [1,2]

Delicate, slightly astringent and refreshing notes of classic green tea, with a revitalising finish.

Organic Green Tea Tropical Fruits [1,2]

Tangy-sweet notes of South Sea fruits meet fine green tea.

Organic Herbal Tea Chamomile & Verbena [1,2]

Chamomile buds combine with fresh verbena, whilst adds a light citrus flavour.

Organic Herbal Tea Mint [1,2]

A pleasantly mild and fresh taste with a hint of peppermint.

Organic Herbal Tea Verbena & Melissa [1,2]

Verbena and lemon balm create a feeling of calm and comfort.

Organic Herbal Tea Turmeric & Ginger [1,2]

Ginger and turmeric combine to create a spicy taste experience.

Organic Rooibos Tea Bourbon Vanilla [1,2]

A full-bodied rooibos tea, enhanced with subtle notes of genuine Bourbon vanilla.

Organic Fruit Tea Blueberry & Elderflower [1,2]

A wonderfully fruity flavour combining blueberry and elderflower.

Recommendation

Organic Green Tea with Sea Buckthorn & Rose [1,2]

Here, rosehip and robust sea buckthorn meet delicate rose petals and a hint of orange.

1 Certified organic 2 Rainforest Alliance-certified

SPIRITS & LIQUEURS

AQUAVIT

Aalborg Anniversary Akvavit
Malteserkreuz Aquavit

GIN

Bombay Sapphire
Tanqueray

RUM

Havana Club 3 Años
Havana Club 7 Años

VODKA

Absolute Blue
Danzka Vodka Red

FRUIT BRANDIES & GRAPPA

Calvados Père Magloire V.S.O.P.
Il Merlot di Nonino Grappa
Kostenzer Dr. Guyot Pear (40%)

LIQUEUR

Amaretto Disaronno
Baileys Irish Cream
Cointreau
Licor 43 Cuarenta y Tres
Southern Comfort
VERPOORTEN egg liqueur

HERBS, BITTERS & ANISEED LIQUEURS

Averna Amaro
Aperol
Campari Bitter
Fernet-Branca
Sambuca Molinari

VERMOUTH

Martini Bianco
Martini Extra Dry
Martini Rosso

SHERRY

Dry Sack Medium Dry
Tio Pepe Extra Dry Fino

WHISKY & WHISKEY

SCOTCH BLENDED WHISKY

Ballantine's Finest
Johnnie Walker Red Label
Johnnie Walker Black Label 12 Years

IRISH WHISKY

Bushmills Original

CANADIAN WHISKY

Canadian Club

AMERICAN WHISKY

Jack Daniel's Black Old No. 7

BRANDY

Cardenal Mendoza Gran Reserva
Metaxa*****
Vecchia Romagna Etichetta Nera

COGNAC

Frapin VIP XO Grand Champagne

FOR WHEN YOU'RE FEELING PECKISH

... You can enjoy between 11.30 and 16.30.

Entrée

Salmon rollmops*
with fennel salad and purple potato crisps

Soups

Clear soup of the day
– Please ask our service staff –

Cream of Jerusalem artichoke soup
with North Sea prawns

Intermediate course

Selection of hot tapas
– Please ask our service staff –

Warm French quiche
– Please ask our service staff –

Salads

Nice salad
with freshly grilled and smoked tuna and quail egg**

Salad bowl
with fresh vegetables, a variety of vegetables and kale

Pasta

Pasta of the day
– Please ask our service staff –

Sandwich

Mein Schiff® Club Sandwich
with homemade dip and steak fries

Main courses

Fried sea bream fillet
with herb oil on Mediterranean vegetables

Grilled rib-eye steak*
with truffled mashed potatoes

A colourful variety of vegetables
Seasonal vegetables with baked lasagne, vegan Parmesan and espuma

Desserts

Lemon tart
with raspberry crunch

French chocolate cake
"Chocolate fondant"

All dishes marked with this symbol are **vegetarian**.
All dishes marked with this symbol are **vegan**.

* These foods can be cooked to order.
Public Health Advisory: Eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SOFT DRINKS

Waterkant Flut
natural mineral water, sparkling
Waterkant Ebbe
natural mineral water, still

Freshly squeezed orange and grapefruit juice

Coca-Cola
Coca-Cola Zero
Sprite
Fanta
Thomas Henry Tonic Water
Thomas Henry Bitter Lemon
Thomas Henry Ginger Ale

RAUCH Fruit juices and fruit drinks
Pineapple, apple, banana, cranberry, strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant, tomato

All fruit juice spritzers

KIBA (cherry-banana juice drink)

Lemon ice tea

BEER

Bitburger Premium Pils
Bitburger 0.0 % Pils, non-alcoholic
Paulaner Wheat Beer, naturally cloudy
Paulaner Wheat Beer, non-alcoholic
Paulaner Wheat Beer Shandy, non-alcoholic

WHITE WINE

R Riesling Kabinett
August Kesseler
Rheingau, Germany

Pinot Blanc Mosaik
Dr Köhler
Rheinhessen, Germany

Ribera del Segura
Macabeo & Airén
Bodegas Alceño, Jumilla, Spain

RED WINE

Ursprung
Cabernet Sauvignon, Portugieser & Merlot
Markus Schneider, Rhineland-Palatinate, Germany

Uggiano Chianti Seratina Colli Fiorentini DOCG
Sangiovese, Cabernet Sauvignon
Azienda Uggiano, Tuscany, Italy

Aradon Crianza
Tempranillo, Garnacha & Mazuelo
Rioja, Spain

Tarapacá Organic Gran Reserva
Syrah, Cabernet Sauvignon,
Caménère & Cabernet*Franc*
Tarapacá, Maipo Valley, Chile

ROSÉ WINE

Vinyes Roses Dins del Cor
Sumoll, Tempranillo & Red Grenache
Jané Ventura, Penedès, Spain

SPARKLING WINES

Mein Schiff® Prosecco DOC
Frizzante, dry

Pommery Brut Royal

Pommery Brut Rosé

PRISECCO NON-ALCOHOLIC

Red fruity
Wild berries, blackcurrants,
sour cherries

White scented
Meadow fruit, elderflower, herbs

SPRIZZ & APERITIVO

Hugo
Elderflower syrup, sparkling wine,
mint, lime

Aperol Spritz
Aperol, white wine,
mineral water, orange

Recommendation

Mein Schiff® Sprizz
Aperitif bitter liqueur, Prosecco,
passion fruit nectar,
Thomas Henry Tonic Water

CLASSICS

Dry Martini cocktail
Gin, vermouth, olive

Manhattan
Canadian whisky, Martini Rosso, Angostura bitters

Whisky Sour
Bourbon whisky, sugar syrup, lemon juice

Caipirinha
Cachaça, lime, cane sugar, lime syrup

Mojito
White rum, lime, mint, Angostura bitters,
white sugar, soda water

Ipanema (non-alcoholic)
Lime, cane sugar, lime syrup,
Thomas Henry Ginger Ale

Mosquito (non-alcoholic)
Lime, mint, white cane sugar,
Thomas Henry Bitter Lemon

LONG DRINKS

Jack Daniel's Cola

Campari Bitter Orange

Gin Tonic

Vodka Lemon/Vodka Orange
Vodka with Thomas Henry Bitter Lemon or
orange juice

Cuba Libre
Rum, lime, cola