

# GERMAN DINNER



**Holland America Line**

*ms Statendam*

*Captain Peter J. van Maurik, Commander*

*Hans Dernison, Hotel Manager*

## CIRCLE HAWAII CRUISE

At Sea

*Tuesday, April 22, 1997*



### WINE SPECIAL

To accompany your  
**Chicken Salad**

CHABLIS DOMAINE LAROCHE

Listed: \$29.00 / Special \$26.10

or

**Paupiette of Beef**

CHATEAU GRUAUD LAROSE, ST. JULIEN

Listed: \$54.00 / Special \$48.60

### Wine by the Glass

#### White Wine

Chardonnay, Walnut Crest ..... \$3.50

Chablis Blanc ..... \$3.50

Vouvray Barton & Guestier ..... \$4.50

Chardonnay Kendall Jackson ..... \$6.00

St. Regis Blanc (alcohol free) ..... \$3.50

#### Red Wine

Merlot Walnut Crest ..... \$3.50

Cabernet Sauvignon, Ariel ..... \$3.50

(Alcohol free)

Cabernet Sauvignon Meridian Paso Robles \$4.50

*Please be advised that Guests with special Dietary Requirements may contact our Maitre d'. Wherever possible we endeavor to prepare the dishes on our daily Menu to your specific need, may it be a low-sodium, low-fat or diabetic diet.*

### FOR YOUR AFTER DINNER PLEASURE

*We serve different coffees and teas, hot chocolate, cappuccino with after dinner drinks in the Explorers Lounge on Upper Promenade Deck from 7:30 pm.*

## **APPETIZERS**

### **HELGOLAENDER KRABBEN SALAD**

*shrimp salad from Helgoland, hard boiled eggs, chopped onions and parsley are tossed with a lemon juice oil dressing*

### **BUNTER GEFLUEGEL SALAT**

*multi colored chicken salad in mayonnaise, served with bran muffins*

### **GAENSELEBER PASTETE**

*medallion of gooseliver pate served with madeira jelly, sliced orange and toast points*

### **OBST SALAD (FRESH FRUIT CUP)**

*chunks of fresh fruit in season sprinkled with Kirschwasser or plain*

### **ROHES GEMUESE (CRUDITÉS)**

*Fresh garden vegetable with dill dip*

## **HOT APPETIZER**

### **WURST IM MANTEL**

*baked sausage roll, tasty meat is wrapped in puff dough*

## **SOUPS**

### **GOULASCH SUPPE**

*tender beef, onions, potatoes and paprika are combined to make this a special soup*

### **KLARE HUEHNER BRUEHE**

*bouillion of chicken with diced meat and vegetables*

### **APFEL KALT SCHALE**

*a well balanced combination of fresh apples, raisin's and tapioca mixed with white wine*

## **SALADS**

### **KOPF SALAD MIMOSA**

*fresh heart of Boston lettuce with chopped hard boiled eggs yolk and fine herbs with oil and vinegar dressing*

### **EISBERG SALAT**

*a wedge of torn iceberg lettuce with slices of tomato and cucumber*

*Italian, French, champagne vinaigrette or thousand island (also available in low calorie)*

## **CHEF WOLFGANG RECOMMENDS**

### **HELGOLAENDER KRABBen SALAD**

*shrimp salad from Helgoland, hard boiled eggs, chopped onions and parsley are tossed with a lemon juice oil dressing*

### **GOULASCHSUPPE**

*tender beef, onions, potatoes and paprika are combined and make this a special soup*

### **JAEGER SCHNITZEL**

*breaded escalope of pork topped with mushroom cream sauce, served with carrots and spaetzle*

### **EISBOMBE IM SCHOKOLADENMANTEL**

*cappuccino ice bombe is dipped in chocolate and served on a raspberry coulis*

Chardonnay  
Walnut Crest  
\$3.50

Merlot  
Walnut Crest  
\$3.50

## **ENTREES**

### **HEILBUTT FILLET IN DILLSOSSE**

*poached fillet of halibut served with dill sauce, parsley potatoes and sliced carrots*

### **RINDERROULADE**

*paupiette of beef stuffed with bacon, pickles and onion accompanied by red cabbage and mashed potatoes*

### **HALBES BRAT HUHN**

*roasted half chicken, served with homefried potatoes, carrots, celery and apple sauce*

### **JAEGER SCHNITZEL**

*breaded escalope of pork topped with mushroom cream sauce, served with carrots and spaetzle*

## **SPA CUISINE**

### **GESCHNETZELTES VOM PUTER**

*stirfry turkey, marinated in garlic, ginger and curry, served with banana cake, spinach and vegetable rice*

## **VEGETARIAN**

### **ORIENTAL STIR-FRY VEGETABLES**

*a variety of fresh vegetables served with glass noodles*

*A baked potato with sour cream and fresh bacon bits will be served upon request with any entree*

Sancerre  
A.C. Moreau  
\$31.00

Chardonnay  
Calla-les Callaway  
\$19.00

Moulin-A-Vent  
George Du Boeuf  
\$32.00

Valpolicella  
Folonari  
\$17.00

Cabernet Sauvignon  
Ferrari-Carano  
\$44.00

Chardonnay  
Ferrari Carano  
\$36.00