



Grand Gastronomic Cruise on the Rhine (#18119)

Note: Price printed on this PDF is valid until **08-09-2024** and is subject to change without notice due to Partner changes and currency fluctuations

Overview

Enthusiasts of fine dining and wine, embark on a cruise with Marc Haeberlin(1), a 2-star awarded French chef in the Michelin guide (2021), and Serge Dubs(1), in turn best sommelier of Alsace, France, from Europe and the World from 1974 to 1989. CroisiEurope takes you on the Rhine for a journey that will tickle your taste buds.

Trip Highlights

Strasbourg - Schoenau - Breisach - Strasbourg

Detailed Itinerary

Day 01

DAY 01: STRASBOURG - SCHOENAU



Passengers are welcome to board our ship at 3:00 p.m. After comfortably settling into your cabins, we'll introduce our crew at a welcome cocktail. This afternoon will be spent cruising.

Typical dinner menu

Creamy shrimp and poultry soup with tarragon

Goose liver terrine, quince jelly, brioche roll

Bresse chicken in a potato crust, truffle sauce

Brie de Meaux stuffed with Mediterranean treasures

Tanzanian Amber: White chocolate mousse with caramel and roasted peanuts.

Meal: Dinner

Day 02

DAY 02: SCHOENAU - BREISACH

The morning will be spent cruising. After lunch, join us for an optional excursion on the Wine Route. We'll return on board in the early evening. For dinner, we will have the pleasure of introducing you to one of the greatest stars of French cuisine: Marc Haerberlin (1) of the Auberge de l'Ill in Illhaeusern. A master of fine cooking, he will prepare a surprise dinner as only he can for you to enjoy on board the ship.

Meal: Breakfast, lunch and Dinner

Day 03

DAY 03: BREISACH - STRASBOURG

We will have the great privilege of welcoming another personality known throughout the world of wine: Serge Dubs(1), the best sommelier in the world in 1989. He will provide explanations while you taste a variety of wines*. In the afternoon, our ship will sail towards Strasbourg, reaching it in the evening. Tonight is our gala evening and dinner.

Typical dinner menu

Lobster salad with roasted pine nuts, Parmigiano-Reggiano vinaigrette.

Fried sole fillet



Lamb fillet with fresh herbs

Saint-Marcellin with a hint of truffle

Deep dark chocolate dome, Bourbon vanilla cream.

Meal: Breakfast, lunch and Dinner

Day 04

DAY 04: STRASBOURG

Enjoy one last buffet breakfast on board before disembarking at 9:00 a.m. End of our services.

Meal: Breakfast

Inclusions

Your cruise with all meals from dinner the first evening to breakfast on the final day - double-occupancy cabin with shower in bathroom - welcome cocktail with an Alsatian twist - grand gastronomic dinner prepared by Marc Haerberlin of the Auberge de l'Ill in Illhaeusern - presentation by the sommelier Serge Dubs - excursions mentioned in the program - assistance from our onboard multilingual host/hostess - welcome cocktail - gala dinner - onboard entertainment - travel assistance and repatriation insurance - all port fees.

Exclusions

Drinks - the optional excursion (book and pay on board or at the travel agent) - cancellation and baggage insurance - transfers/travel to and from departure/arrival points - personal expenses.

Note

*Price based on double occupancy.

Child discount (2-9 years) : - 20% (On request)

Ship available for this cruise is MS Symphonie.

Accommodation available for Pre and Post Cruise on request.





Grand Gastronomic Cruise on the Rhine

3 Nights from AUD 1,886

No shore excursion on the non listed days (Rates available on request).

Valid national identity card or passport required. Non-EU nationals are advised to consult their embassy or consulate.

CRUISE HIGHLIGHTS

- **Refined French cuisine**
- Discover the **cuisine of Marc Haerberlin** and **wines with Serge Dubs**, the best sommelier in the world

THE GGTS DIFFERENCE

- **All meals included**
- Refined French cuisine - **Gala dinner and evening** - Welcome cocktail
- **Free Wi-Fi** onboard
- Headsets are included for excursions
- Official welcome from the captain and crew
- Onboard activities
- Travel assistance and repatriation insurance
- All port fees included

For other amazing cruise itineraries and destinations, please contact our Destination specialists.

Fixed Departure

02 Nov, 2024

Cruise

AUD 1,886 P P twin share

AVAILABLE

