



MSC YACHT CLUB



BAR LIST

THIS MENU IS AVAILABLE IN ENGLISH ONLY

From our wine cellar



Champagne & Sparkling Wines

Jacquart Mosaique Brut

Épernay-France

Cuvée Prestige Brut, Fantinel

Friuli Venezia Giulia-Italy

Asti DOCG, Sant'Orsola

Piedmont-Italy

Cruasé Rosé Metodo Classico DOCG, Torti

Lombardy-Italy

White Wines

**Verdicchio dei Castelli di Jesi Superiore DOC,
Fulvia Tombolini**

Marche-Italy

Côtes des Roses Chardonnay, Gérard Bertrand

Languedoc-France

Pinot Grigio DOC, Cantina Abbazia di Novacella

South Tyrol-Italy

Chardonnay, Woodbridge by Robert Mondavi

Napa Valley-California

Sauvignon Isonzo del Friuli DOC, Tenuta Villanova

Friuli Venezia Giulia-Italy

Riesling Mosel, Dr. Loosen

Mosel-Germany

Chardonnay Langhe DOC, Villa Lanata

Piedmont-Italy

Pinot Grigio Friuli Grave DOC, Forchir

Friuli Venezia Giulia-Italy

Viognier Terre Siciliane DOC, Baglio di Grisi

Sicily-Italy

Chardonnay Friuli Grave Borgo Tesis DOC, Fantinel

Friuli Venezia Giulia-Italy

From our wine cellar



Rosé Wines

Côte des Roses Rosé, Gérard Bertrand

Languedoc-France

Rosé d'Anjou, Barton & Gustier

Loire Valley-France

Bardolino Chiaretto Classico DOC, Casetto

Lombardy-Italy

Red Wines

Cabernet Cicogna Colli Berici DOC, Cavazza

Veneto-Italy

Merlot Colli Orientali del Friuli DOC, Forchir

Friuli Venezia Giulia-Italy

Côte des Roses Pinot Noir, Gérard Bertrand

Languedoc-France

Dolcetto d'Alba DOC Vigna Bricco di Vergne, Batasiolo

Piedmont-Italy

Santa Cristina Toscana IGT, Antinori

Tuscany-Italy

Bordeaux Rouge, Château Bel Air

Bordeaux-France

Merlot Friuli Grave Borgo Tesis DOC, Fantinel

Friuli Venezia Giulia-Italy

Chianti DOCG, Zonin

Tuscany-Italy

Barón de Pardo Crianza DOCa, Bodegas Nava Rioja

Rioja-Spain

Cabernet Sauvignon, 770 Miles

Central Valley-California

Beers & Cider

Heineken, Amstel Light, Sol, Dos Equis, Paulaner, Affligem Blond, Newcastle Brown Ale, Desperados, Beck's, Warsteiner, Nastro Azzurro, Stella Artois, Budweiser, San Miguel, Franziskaner, Guinness, Strongbow, Heineken o.o, Baladin craft beers

Soft Drinks

Sodas,
Ice tea,
Red Bull

Mineral Water

Acqua Panna (Still mineral water),
S.Pellegrino (Sparkling mineral water)

Fruit Juices

Orange, pineapple, grapefruit, green apple, cranberry,
apricot, pear, apple, ACE, peach, mango, tomato

Caffetteria

Espresso, Cappuccino, Caffè latte,
Ginseng coffee, Barley coffee,
Irish coffee, Baileys coffee,
Hot chocolate, Hot tea

Spirits

Cognac & Brandy

Armagnac Janneau XO, Martell VSOP, Rémy Martin VSOP,
Martell VS, Vecchia Romagna Etichetta Nera,
Cardinal Mendoza, Metaxa*****

Whisky

Glenlivet Master Distiller's Reserve, Dewar's White Label,
Johnnie Walker Black Label 12Y, Johnnie Walker Red Label,
Chivas Regal 12Y, J&B, Ballantine's, Nikka Days, Woodford Reserve,
Maker's Mark, Jack Daniel's, Jim Beam, Jameson Irish Whiskey,
Bushmills, Canadian Club

Grappa & Aquavitae

Grappa La Branda, Poire Williams, Kirschwasser

Gin

Hendrick's, Tanqueray N°TEN, Aviation, Bulldog,
Bombay Sapphire, Beefeater, Gordon's, Gordon's Premium Pink

Vodka

Absolut Elyx, Chopin, Grey Goose, Belvedere, Tito's,
Absolut, Stolichnaya, Smirnoff, Moskovskaya

Rum

Santa Teresa 1796 Ron Antiguo de Solera, Bacardi 8 Años,
Bacardi Superior White, Bacardi Black, Havana Club 7 Años,
Havana Club 3 Años, Myers's, Captain Morgan Spiced

Tequila

1800 Reposado, Jose Cuervo Reposado, Jose Cuervo

Aperitifs

Campari Soda, Sanbittèr, Crodino,
Martini Vermouth Bianco / Rosso / Dry, Aperol, Bitter Campari,
Ramazzotti Aperitivo Rosato, Ricard, Raki, Ouzo

Sweet Liqueurs

Limoncello, Sambuca, Amaretto Disaronno, Baileys Irish Cream,
Grand Marnier, Cointreau, Kahlúa, Malibu,
Ruaviejo Licor de Hierbas, Vecchio Amaro del Capo,
Jägermeister, Fernet Branca, Amaro Ramazzotti, Amaro Averna,
Amaro Montenegro, Sherry Harveys Bristol Cream,
Porto Sandeman Ruby

International Cocktails

MSC Signature Martini

Grey Goose La Poire vodka, elderflower syrup, pineapple juice, Mojito mix, blue curaçao

Ultimate Mai-Tai

Bacardi Superior white rum, Captain Morgan Spiced rum, Disaronno Amaretto, pineapple juice, orange juice, sweet & sour mix, grenadine

Purple Rain

Bacardi Superior white rum, Absolut vodka, Bombay Sapphire gin, peach schnapps, blue curaçao, sweet & sour mix, grenadine

Classic Margarita

Jose Cuervo silver tequila, triple sec, sweet & sour mix, lime juice

Gold Rush

Woodford Reserve bourbon, fresh lemon juice, honey syrup

Aviation Martini

Aviation gin, maraschino liqueur, crème de violette, fresh lemon juice

Aloe Vera Mojito

Bacardi Superior White rum, aloe vera juice, fresh mint leaves, lime, sugar, club soda

Bacardi Mojito

Bacardi Superior white rum, fresh mint leaves, lime, sugar, club soda

Aperol Spritz

Aperol, prosecco, club soda

Miami Beach Iced Tea

Bacardi Superior White rum, Beefeater gin, Smirnoff vodka, Jose Cuervo silver tequila, blue curaçao, simple syrup, lemonade

Negroni

Beefeater London Dry gin, Bitter Campari, Martini Rosso vermouth

Absolut Bloody Mary

Absolut classic vodka, tomato juice, salt, pepper, Worcestershire sauce, tabasco

Zero Alcohol

Mojito Zero

Lime, fresh mint leaves, sugar, Mojito mix, club soda

Coco Loco Zero

Piña Colada mix, mango purée, fruit punch

Strawberry Daiquiri Zero

Strawberry purée, sweet & sour mix, sugar syrup

Aloha

Grapefruit juice, sweet & sour mix, Falernum tiki-mix, rose syrup, tonic water

Magic Island

Pineapple, orange and lemon juice, grenadine, lemonade

Ask for our full cocktail selection

MSC Cruises strives to protect the oceans by **reducing plastic use**.
Join us to preserve the planet for future generations and **request a biodegradable straw**.



CONNOISSEURS' SELECTION

Champagne & Sparkling Wines



Louis Roederer Cristal Brut Millesimé Reims-France Grapes: Pinot Noir, Chardonnay	€ 280
Dom Pérignon Vintage Épernay-France Grapes: Chardonnay, Pinot Noir	€ 230
Ruinart Rosé Reims-France Grapes: Chardonnay, Pinot Noir	€ 99
Ruinart Brut Reims-France Grape: Chardonnay	€ 99
Moët & Chandon Rosé Impérial Brut Épernay-France Grapes: Pinot Noir, Meunier, Chardonnay	€ 75
Veuve Clicquot Yellow Label Brut Reims-France Grapes: Pinot Noir, Pinot Meunier, Chardonnay	€ 70
Moët & Chandon Impérial Brut Épernay-France Grapes: Pinot Noir, Meunier, Chardonnay	€ 65
Ferrari Perlé Brut Millesimato Trento DOC, F.lli Lunelli Trentino Alto Adige-Italy Grape: Chardonnay	€ 59
Franciacorta Blanc de Blancs DOCG, Marchese Antinori Lombardy-Italy Grapes: Chardonnay, Pinot Bianco	€ 51
Franciacorta Rosé DOCG, Marchese Antinori Lombardy-Italy Grape: Pinot Nero	€ 50

Rosé Wines



Bandol Rosé Domaine Ott, Château Romassan Côtes de Provence-France Grapes: Grenache, Syrah, Cinsault	€ 64
Whispering Angel, Château d'Esclans Côtes de Provence-France Grapes: Grenache, Rolle, Cinsault, Syrah, Tibouren	€ 43
BY.OTT Côtes De Provence Rosé, Domaines Ott Côtes de Provence-France Grapes: Cinsault, Grenache, Syrah	€ 42

White Wines



Condrieu, E. Guigal Côtes du Rhône-France Grape: Viognier	€ 78
Meursault, Chartron et Trébuchet Burgundy-France Grape: Chardonnay	€ 77
Vintage Tunina IGT, Jermann Friuli Venezia Giulia-Italy Grapes: Sauvignon, Chardonnay, Ribolla Gialla, Malvasia Istriana, Picolit	€ 72
Grande Cuvée Sancerre Blanc, Baron de Ladoucette Loire Valley-France Grape: Sauvignon Blanc	€ 66
Pouilly Fumé le Troncsec, Joseph Mellot Loire Valley-France Grape: Sauvignon Blanc	€ 63
Sauternes AOC, Carmes De Rieussec Bordeaux-France Grapes: Sémillon, Muscadelle, Sauvignon	€ 62
Châteauneuf Du Pape Blanc Tradition, Domaine Guy Mousset Rhône Valley-France Grapes: Clairette, Grenache Blanc, Bourboulenc, Roussanne	€ 59
Riesling d'Alsace, Schlumberger Alsace-France Grape: Riesling	€ 59
Curtefranca Convento Santissima Annunciata DOC, Bellavista Lombardy-Italy Grape: Chardonnay	€ 59
Cigalus Blanc, Gérard Bertrand Languedoc-France Grapes: Chardonnay, Viognier, Sauvignon Blanc	€ 55
Pinot Grigio Friuli DOC, Jermann Friuli Venezia Giulia-Italy Grape: Pinot Grigio	€ 44
Zeltinger Himmelreich Riesling Kabinett, Markus Molitor Mosel-Germany Grape: Riesling	€ 44

Red Wines



50&50 Toscana IGT, Avignonesi - Capannelle Tuscany-Italy Grapes: Sangiovese, Merlot	€ 125
Château Belgrave Grand Cru Classé AOC Haut-Médoc Bordeaux-France Cabernet Sauvignon, Merlot, Petite Verdot	€ 99
Pommard, Chartron et Trébuchet Burgundy-France Grape: Pinot Noir	€ 79
Bolgheri Rosso Le Serre Nuove, Tenuta dell'Ornellaia Tuscany-Italy Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	€ 75
Cabernet Sauvignon Vigna San Francesco, Tasca d'Almerita Sicily-Italy Grape: Cabernet Sauvignon	€ 75
Amarone della Valpolicella Classico DOC, Allegrini Veneto-Italy Grapes: Corvina Veronese, Rondinella, Oseleta	€ 74
Haute Pierre Châteauneuf-du-Pape, Delas Frères Côtes du Rhône-France Grapes: Grenache, Syrah	€ 66
Shiraz, Boschendal Estate Franschhoek-South Africa Grape: Shiraz	€ 65
Barolo Classico DOCG, Brandini Piedmont-Italy Grape: Nebbiolo	€ 62
Les Terrasses Velles Vinyes Priorat DOCa, Alvaro Palacios Priorat (Catalonia)-Spain Grapes: Carignan, Cariñena, Samsó, Cannonau, Garnacha, Cabernet Sauvignon, Syrah	€ 57
Allende DO Rioja, Finca Allende Rioja-Spain Grape: Tempranillo	€ 56
Cigalus Rouge, Gérard Bertrand Languedoc-France Grapes: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Grenache, Caladoc, Carignan	€ 55
Pinot Nero Riserva Trattmann DOC, Giralan South Tyrol-Italy Grape: Pinot Nero	€ 54
Shiraz Kalimna Bin 28, Penfolds Barossa Valley-Australia Grape: Shiraz	€ 49
Brunello di Montalcino DOCG, Col d'Orcia Tuscany-Italy Grape: Sangiovese Grosso	€ 49

Wines by the Glass Selection

Champagne

Moët & Chandon Rosé Impérial Brut Épernay-France	€ 19
Veuve Clicquot Yellow Label Brut Reims-France	€ 17
Moët & Chandon Impérial Brut Épernay-France	€ 16

The Whites

Condrieu, E. Guigal CRhône Valley-France	€ 20
Meursault, Chartron et Trébuchet Burgundy-France	€ 19
Pouilly Fumé le Troncsec, Joseph Mellot Loire Valley-France	€ 16

The Reds

50&50 Toscana IGT, Avignonesi - Capannelle Tuscany-Italy	€ 31
Château Belgrave Grand Cru Classé AOC Haut-Médoc Bordeaux-France	€ 25
Pommard, Chartron et Trébuchet Burgundy-France	€ 20
Amarone della Valpolicella Classico DOC, Allegrini Veneto-Italy	€ 19
Haute Pierre Châteauneuf-du-Pape, Delas Frères Rhône Valley-France	€ 17

Whisky & Whiskey

4 cl

Johnnie Walker Blue Label	€ 20
Chivas Royal Salute 21Y	€ 17
Chivas Regal 18Y	€ 15
The Macallan Quest	€ 14
Glenmorangie 10Y	€ 14
Ardbeg AN OA	€ 14

Cognac & Armagnac

4 cl

Cognac Delamain XO Pale & Dry	€ 18
Rémy Martin XO	€ 17
Martell XO	€ 16
Bas Armagnac Dartigalongue Hors D'âge	€ 16
Martell Cordon Bleu	€ 15
Hennessy VSOP Privilège	€ 14

Gin

4 cl

Star of Bombay	€ 14
The Botanist Gin	€ 14

Vodka

4 cl

Beluga Noble Vodka	€ 14
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Rum

4 cl

Rhum Agricole de la Martinique J.M. Réserve Spéciale	€ 14
Ron Zacapa 23Y	€ 14

Tequila

4 cl

Patrón Silver	€ 14
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Signature Cocktails

Skyfall Hendrick's gin, freshly squeezed lime juice, simple syrup, blueberry purée, mint leaves, tonic water	€ 14
Royal French 75 Rémy Martin XO cognac, freshly squeezed lemon juice, champagne	€ 14
Beluga Honey Beluga vodka, honey syrup, simple syrup, passion fruit purée	€ 14
Patrón Mint Cooler Patrón Silver tequila, pineapple juice, orange juice, fresh ginger, fresh lime juice, simple syrup, mint leaves	€ 14
New Horizons Zacapa 23 rum, Maker's Mark bourbon, Galliano, pineapple juice, fresh lime juice, almond syrup	€ 14
Jewel of the Sea Glenlivet single malt, Ruaviejo herbed liqueur, freshly squeezed lemon juice, honey syrup	€ 14

Cigars

Davidoff Robusto MB	<i>Dominican Republic</i>	€ 16
Davidoff Tubos Selection White 3'S	<i>Dominican Republic</i>	€ 14
Davidoff Grand Cru No.5 Ce EUN 5'S	<i>Dominican Republic</i>	€ 12
Romeo y Julieta n.I	<i>Cuba</i>	€ 6.5
Verguero Mananitas	<i>Cuba</i>	€ 4
Flor De Copan Classic Rothchild	<i>Honduras</i>	€ 10
Flor De Copan Classic Gordito	<i>Honduras</i>	€ 10
Toscano Nobile	<i>Italy</i>	€ 7
Toscano Originale	<i>Italy</i>	€ 4

Cigarillos

Davidoff Demi-Tasse	<i>Dominican Republic</i>	€ 2.2
Cohiba Club	<i>Cuba</i>	€ 1.2
Montecristo Club	<i>Cuba</i>	€ 1.1

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If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 15% Service charge will be applied to all Guests without a beverage package and items excluded from respective package.

