



**cruce
mundo**

MS Crucevita

Strasbourg

07:00 – 07:30	Early-risers breakfast
07:30 – 09:00	Breakfast in the restaurant
~09:00	Arrival to Strasbourg
09:00-13:00	Bus-walking city tour Lunch in the city for Smatours group only
13:30	Lunch in the restaurant
18:30	All aboard
19:00	Departure to Mainz
19:00	Farewell cocktail in the lounge
Afterwards	Farewell dinner in the restaurant
Afterwards	Musical evening in the lounge



Cocktail of the day:

Pina Colada – 6,50€

Non-alcoholic: Virgin Colada – 5€

Strasbourg is the perfect overture to all that is idiosyncratic about Alsace – walking a fine tightrope between France and Germany and between a medieval past and a progressive future, it pulls off its act in inimitable Alsatian style.

Cathédrale Notre-Dame

Nothing prepares you for your first glimpse of Strasbourg's Cathédrale Notre-Dame, completed in all its Gothic grandeur in 1439. The lace-fine façade lifts the gaze little by little to flying buttresses, leering gargoyles and a 142m spire. The interior is exquisitely lit by 12th- to 14th-century stained-glass windows, including the western portal's jewel-like rose window. The Gothic-meets-Renaissance astronomical clock strikes solar noon at 12.30pm with a parade of figures portraying the different stages of life and Jesus with his Apostles. Victor Hugo declared it a 'gigantic and delicate marvel'; Goethe professed that its 'loftiness is linked to its beauty'; and, no matter the angle or time of day, you too will be captivated by this red-sandstone monolith that is at once immense and intricate.

A spiral staircase twists up to the 66m-high viewing platform, from which the tower and its Gothic openwork spire soar another 76m. As Hugo put it: 'From the belfry, the view is wonderful. Strasbourg lays at your feet, the old city of tiled triangular roof tops and gable windows, interrupted by towers and churches as picturesque as those of any city in Flanders'.

The west façade, most impressive if approached from rue Mercière, was completed in 1284, but the 142m spire – the tallest of its time – was not in place until 1439; its southern companion was never built.

To appreciate the cathedral in peace, visit in the early evening, when the crowds have thinned, and stay to see its façade glow gold at dusk.

Palais Rohan

Hailed a 'Versailles in miniature', this opulent 18th-century residence is replete with treasures. The basement Musée Archéologique takes you from the

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Palaeolithic period to AD 800. On the ground floor is the Musée des Arts Décoratifs, where rooms adorned with Hannong ceramics and gleaming silverware evoke the lavish lifestyle of the nobility in the 18th century. On the 1st floor, the Musée des Beaux-Arts collection of 14th- to 19th-century art includes El Greco, Botticelli and Flemish Primitive works. Built in 1732 by French architect Robert de Cotte, of Versailles fame, the episcopal palace was once the lavish abode of the city's princely bishops, and Louis XV and Marie-Antoinette once stayed here.

Grande Île

History seeps through the twisting lanes and cafe-rimmed plazas of Grande Île, Strasbourg's Unesco World Heritage-listed island bordered by the River Ill. These streets – with their photogenic line-up of wonky, timber-framed houses in sherbet colours – are made for aimless ambling. They cower beneath the soaring magnificence of the cathedral and its sidekick, the gingerbread 15th-century Maison Kammerzell, with its ornate carvings and leaded windows. The alleys are at their most atmospheric when lantern lit at night.

Petite France

Criss-crossed by narrow lanes, canals and locks, Petite France is where artisans plied their trades in the Middle Ages. The half-timbered houses, sprouting veritable thickets of scarlet geraniums in summer, and the riverside parks attract the masses, but the area still manages to retain its Alsatian charm, especially in the early morning and late evening. Drink in views of the River Ill and the Barrage Vauban from the much-photographed Ponts Couverts and their trio of 13th-century towers.

Musée de l'Œuvre Notre-Dame

Occupying a cluster of sublime 14th- and 16th-century buildings, this museum harbours one of Europe's premier collections of Romanesque, Gothic and Renaissance sculpture (including many originals from the cathedral), plus 15th-century paintings and stained glass. Christ de Wissembourg (c 1060) is the

oldest work of stained glass in France. Hollywood gore seems tame compared to the tortures back when Hell really was hell. Sure to scare you into a life of chastity is Les Amants Trépassés (the Deceased Lovers), painted in 1470, showing a grotesque couple being punished for their illicit lust: the entrails of both are being devoured by dragon-headed snakes.

Musée d'Art Moderne et Contemporain

This striking glass-and-steel cube showcases an outstanding fine-art, graphic-art and photography collection. Besides modern and contemporary works of the Kandinsky, Picasso, Magritte, Monet and Rodin ilk, you'll encounter pieces by Strasbourg-born artists, including the curvaceous creations of Hans Jean Arp and the evocative 19th-century works of Gustave Doré. The 1st-floor Art Café is graced by bold frescoes by Japanese artist Aki Kuroda and has a terrace overlooking the River Ill and Petite France.

Grande Mosquée de Strasbourg

Designed by Italian architect Paolo Portoghesi and opened in September 2012, France's biggest mosque (accommodating 1500 worshippers) sits on a bend in the River Ill and is topped by a copper dome and flanked by wings resembling a flower in bud. More than just another landmark, it took 20 years of political to-ing and fro-ing for this project to come to fruition and its completion is considered the beginning of a new era for Muslims and religious tolerance in France.

Barrage Vauban

A triumph of 17th-century engineering, the Barrage Vauban bears the architectural imprint of the leading French military engineer of the age – Sébastien Le Prestre de Vauban. The dam was recently restored to its former glory and is now free to visit. Ascend to the terrace for a tremendously photogenic view that reaches across the canal-woven Petite France district to the Ponts Couverts and cathedral spire beyond.

Have a nice day in Strasbourg!

MS CRUCEVITA

STRASBOURG, 25th MAY 2022

WELCOME

Our service team would like to answer some questions in advance:

You can always order a half or a double portion

You can always order extra sauces or side dishes

You can always change a dish you do not like for another dish

As you can see, there is a lot we can do for you
You just have to tell us

A mention is made when the designated substances or products derived therefrom are obtained as an ingredient in the final product.

The labeling of the 14 major allergens is carried out in accordance with the statutory provisions (EU Food Information Regulation 1169/2011). There are also other substances that can trigger food allergies or intolerances.

Despite the careful production of our dishes, the labeled ingredients may contain traces of other substances used in the production process in the kitchen.

*Contains phenylalanine.

Can have a laxative effect if consumed to excess.

Name	Letter code	Indicates
Cereals Containing gluten	A	This includes wheat, rye, barley, and oats. It is often found in foods containing flour such as some baking powders, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and foods dusted with flour. The cereal will need to be declared
Crustaceans	B	This includes crabs, lobster, prawns and scampi. It is often found in shrimp paste.
Eggs	C	This is often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and foods brushed or glazed with eggs.
Fish	D	This is often found in some fish sauces, pizzas, relishes, salad dressings, stock cubes and in Worcestershire sauce
Peanuts	E	This can be found in biscuits, cakes, curries, dessert, ice cream and sauces such as for satay. It is also found in groundnut oil and peanut flour.
Soya	F	This can be found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu. It is often found used in some dessert, ice cream, meat products, sauces and vegetarian products.
Milk	G	This is found in butter, cheese, cream, milk powders, and yoghurts. Foods glazed with milk, powdered soups, desserts and sauces
Nuts	H	This includes almonds, hazelnuts, walnuts, cashew, pecan nuts, brazil nuts, pistachio nuts, macadamia or queenland nuts. These can be found in breads, biscuits, crackers, desserts, ice cream, marzipan, nut oils and sauces
Celery	L	This includes celery stalks, leaves, and seeds and celeriac. This is often found in celery salt, salads, soups and stock cubes
Mustard	M	This includes liquid mustard, mustard powder and mustard seeds. It is often found in breads, curries, marinades, meat products, salad dressings, sauces and soups.
Sesame seeds	N	This can be found in bread, breadsticks, houmous, sesame, sesame oil and tahini (sesame paste)
Sulphur dioxide *	O	This is often used as a preservative in dried fruit, meat products, soft drinks and vegetables as well as in wine and beer.
Lupin	P	This includes lupin seeds and flour, and can be found in some types of bread, pastries and pasta
Molluscs	R	This includes mussels, land snails, squid, and whelks. It is often found in oyster sauce or as an ingredient in a fish stew.

YOUR MAÎTRE D'HOTEL ILIE TRANDAFIR
RECOMMENDS YOU

OPEN WHITE WINE

VALLEFIORE

VINO D ITALIA BIANCO, DRY

0,25 l 5,50 €

OPEN RED WINE

VALLEFIORE

VINO D ITALIA ROSSO, DRY

0,25 l 5,50 €

LUNCH

EGG SALAD °

BROCCOLI CREAM SOUP °

ALMOND ESPUMA

CHOICE OF MAIN COURSE

HAMBURGER

FRENCH FRIES | COLESLAW | BACON | BBQ SAUCE

or

KING PRAWN SKEWER D/G

FRIED RICE | ORIENTAL WOK VEGETABLES | SHRIMP CRACKER

or

VEGETARIAN (ON REQUEST)

QUICHE LORRAINE A/C/L

ONION | LEEK | MUSHROOMS

DESSERT

NOUGAT MOUSSE C/A/G

NUT CRUMBLE

or

ICE CREAM

COFFEE | DECAFFEINATED COFFEE | TEA

YOUR MAÎTRE D' HOTEL ILIE TRANDAFIR
RECOMMENDS YOU

WHITE WINE

RHEINHESSEN, GERMANY

PFEDDERSHEIMER WEISSBURGUNDER DRY

0,75 l 39,50 €

RED WINE

PFALZ, GERMANY

DORNFELDER "BISCHOFSKREUZ" DRY

0,75 l 21,50 €

DIGESTIV

PLUM BRANDY

4 cl 4,30 €

Your chef **Ahmed Elsayyad**
Wishes you bon Appetit

DINNER

SMOKED SALMON ^{G|D}
HORSERADISH MOUSSE | FRESH HERBS

CAPPUCCINO OF WILD MUSHROOMS ^G

RAVIOLI CAPRESE ^{G|A}
TOMATO COMPOTE | BASIL SAUCE

MEDIUM ROAST BEEF ^{G|L}
POTATO GRATIN | CELERIAC | CELERY
or

VEGETARIAN (ON REQUEST)
FRIED POLENTA ^{G|O}

YOUNG VEGETABLES | HERB SAUCE

DESSERT

MS CRUCEVITA DESSERT PARADE ^{G|A}
BAKED ALASKA

COFFEE | DECAFFEINATED COFFEE | TEA