



IVA



## Molly Gregson

CHEF

British

For me, food is all about bringing people together and creating moments to remember. I love working with fresh, seasonal ingredients and taking inspiration from Mediterranean, Italian cuisines, while also enjoying the art of baking homemade breads, sourdough, pastries, and desserts. Whether it's a relaxed breakfast on deck, a family-style lunch, or a beautifully presented dinner, my goal is to prepare meals that make you feel at home while adding a special touch to your time on board. I look forward to cooking for you!

## BREAKFAST

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Continental breakfast with variation of eggs and smoothies, pure pork sausage and bacon

Quiche lorraine

Goat cheese, leek, and potato galettes with pistachio crust

Salmon tortilla with cream cheese and dill

Plum tarte tatin with creme fraiche

Apple strudel with vanilla sauce

Waffles with maple syrup

Pecan pie

American pancakes with honey and cinnamon

## LUNCH

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Roast duck in a sauce of chanterelles with red cabbage

Lemon veal with lyonnaise potatoes and vegetables

Lamb chops with young aromatic potatoes

Prawns in spiced butter

Grilled T-bone steak with garlic & chives mashed potatoes

Grilled pork chops with french fries and salad

Beef bourguignon with mashed potatoes and salad

## DINNER

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Smoked salmon, scampi, mashed potatoes and vegetables

Coconut mango soup with prawns plus caesar salad

Rolls of smoked salmon with cream cheese

Cucumber and greek yogurt gazpacho

Asparagus cream soup with croutons and sesame

## DESSERTS

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Tiramisu

Volcano cake with strawberry

Hazelnut whipped cream

Fried bananas in a vanilla sauce

Cheesecake with cherries

Lemon and meringue tart

Brownie with dried fruits and vanilla cream