



# Grand Gastronomic Cruise on the Rhine

**Note:** Price printed on this PDF is valid until **06-05-2025** and is subject to change without notice due to Partner changes and currency fluctuations

**Visit:** STRASBOURG - SCHOENAU - BREISACH - STRASBOURG

## Tour Guide

Local Multi Lingual only guide

## 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

### **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.

### **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

### **Day 04: DAY 04: STRASBOURG**

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

### **Inclusion**

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.

### **Exclusion**

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**

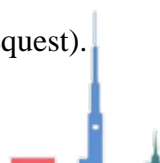
\*Price based on double occupancy.

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

The ship available for this cruise is MS Symphonie.

Accommodation available for Pre and Post Cruise on request.

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.

## Tour Dates & Pricing

