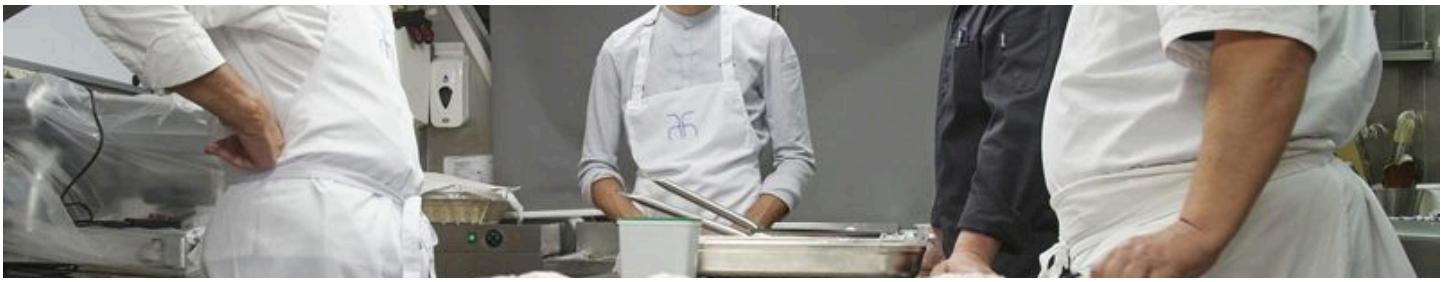
CRUISE OF 4 DAYS / 3 NIGHTS - REF. GAS_PP

Gastronomy on the Rhine with Marc Haeberlin(2) (port-to-port cruise)

FRANCE - GERMANY

A gastronomic cruise with one of the greatest Michelin-starred chefs. Discover all the culinary expertise of Martial Diffor, Chef of Chefs at CroisiEurope, and his brigade.



HIGHLIGHTS

- Gourmet meals on board
- Optional: the “Food & Wine Pairing” package: a way to enhance your onboard experience by pairing each dish with a carefully selected wine. A complete culinary immersion that will delight gastronomy enthusiasts and epicureans seeking something exceptional.
- The Alsace Wine Route(1)
- The guided wine tasting by a sommelier

THE CROISIEUROPE 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

Day-by-day itinerary

DAY 1

STRASBOURG

Passengers are welcome to board our ship at 5:00 p.m. After comfortably settling into your cabins, we'll introduce our crew at a welcome cocktail. 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 Navigation to Breisach

DAY 2

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 Haeberlin (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 3

BREISACH - STRASBOURG

Wine Tasting on Board. A passionate sommelier will guide you through a unique sensory journey. Each wine, enhanced by subtle aromas and delicate flavors, is meticulously described. Between anecdotes and expert advice, this immersive experience will awaken your taste buds and deepen your knowledge of wine. 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

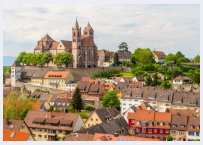
DAY 4

STRASBOURG

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

Excursions

Optional excursions (1)



Excursion along the Wine trail

4h Classic PM

Our price includes

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 Haeberlin of the Auberge de l'Ill in Illhaeusern - excursions mentioned in the program - assistance from our onboard multi-lingual host/hostess - welcome cocktail - gala dinner - onboard entertainment - travel assistance and repatriation insurance - all port fees.

*For navigational safety reasons, the company and the captain are the only authorized persons who can modify the cruise itinerary. (1) Optional excursion. (2) In case of unavailability, a replacement will be appointed by one of these personalities. *Alcohol can be harmful to your health. Please drink in moderation.*

Our price does not include

Beverages (payable on board only) – the “Food & Wine Pairing” package (drinks included) - 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.

Practical information

REQUIREMENTS

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