

# S E A

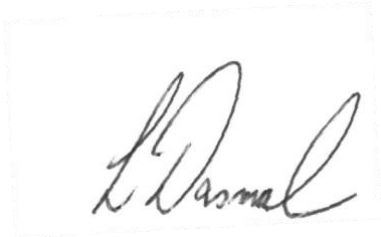
S V E N   E L V E R F E L D  
A B O A R D



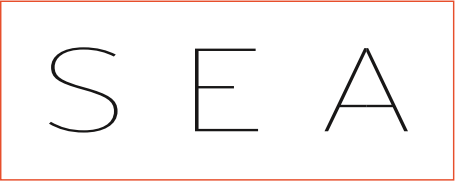
A specialty five-course culinary experience  
designed by  
Chef Sven Elverfeld of Aqua, the three  
Michelin-starred restaurant at The Ritz-  
Carlton® in Wolfsburg.  
S.E.A. offers an inspired European tasting  
menu in a sophisticated  
setting with a contemporary feel. —



MORITZ JONAITIS  
Senior Chef de Cuisine  
A B O A R D



SIA DASTMALCHI  
Senior Maitre D'



SVEN ELVERFELD

S.E.A. CULINARY JOURNEY

Artichoke  
Peppermint

VITELLO TONNATO  
‘UPSIDE DOWN’  
Yellowfin Tuna, Veal, Capers, Kale

Carabinero  
Tomato,Potato, Pine nut

Turbot  
“Finkenwerder Style”  
Mushroom, Onion, Bacon

WAGYU  
Chickpea, Leaf Spinach

Ruinart rosé Sorbet

FLAMED LEMON CRÈME  
Crème Anglaise

PETIT FOURS

Before placing order, please inform your server if a person in your party has a food allergy. Some products may contain cereals containing gluten, eggs, milk, soy, celery, lupin, sesame seeds, sulphur dioxide, mustard, crustaceans, molluscs or fish allergens and product thereof. In addition, our products may also contain or be processed in the same facilities that process tree nuts and peanuts.

\* ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.