

| MS EUROPA 2 |

DISCOVER THE CULINARY WORLD
ON BOARD THE EUROPA 2.



HAPAG ¹⁸/₉₁ LLOYD
CRUISES

INDULGENCE



FOR GOURMETS WITH A SENSE OF ADVENTURE.

Welcome on board the EUROPA 2, the best cruise ship in the world according to the Insight Guides 2024, where the cuisine is also very special – so special that the seven restaurants have already won many awards. One reason for this could well be that the chefs de cuisine include typical local delicacies from the markets in their culinary creations. As our guest, discover the world in a truly exceptional way – for example, by enjoying a gently sauteed Kobe steak with a view of the Japanese coastline. Just one of many unforgettable views on a cruise on board the EUROPA 2.

Discover top restaurants and exquisite culinary creations, be inspired by our chefs over the next few pages and find out more about the many different opportunities offered by a luxury cruise with truly great culinary experiences.



"TO EAT IS A NECESSITY, BUT TO
EAT INTELLIGENTLY IS AN ART."

FRANÇOIS DE LA ROCHEFOUCAULD

"BACK TO THE ROOTS."

A brief interview with Michael Hoffmann, Corporate Executive Chef at Hapag-Lloyd Cruises, whose job is to create and establish new culinary concepts for our cruise ships.



What made you become a chef?

My mother and grandmother introduced me to cooking and baking, and I used to love helping them in the kitchen. I found it fascinating to see what they could conjure up to put on the table – and I wanted to learn to do the same. At the age of eight, I could already cook – but I couldn't fix a bicycle.

You are a chef as well as a gardener. How do you combine these two passions?

My training and the specialist books I read didn't teach me much about vegetables. So I wanted to become a specialist in cooking vegetable dishes. But because vegetables can truly be transformed into a tasty treat, you need vegetables that already have a lot of flavour. That's why I work closely with partners who share my high expectations.

What exactly have you done for the EUROPA 2 with this expertise?

I have created new culinary concepts – including the design of a vegetarian menu featuring 120 different and delicious dishes.

Is this concept going down well?

Yes, guests on board the EUROPA 2 are young or young at heart and like to eat extremely healthily. Quality and sustainability are also very important to them, but they don't want to be deprived of any pleasure. So they have come to the right place with us.

How would you describe the culinary concept on board the EUROPA 2?

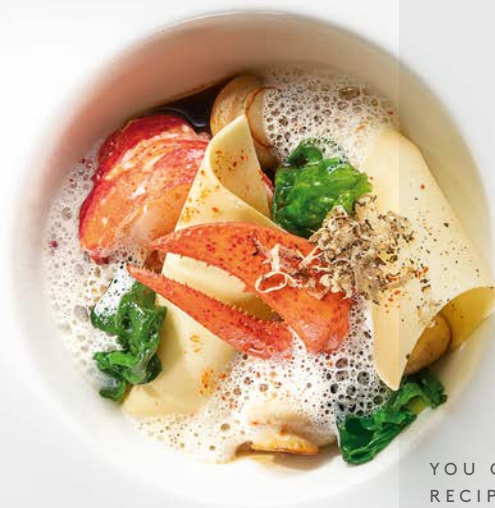
Just as it should be on a cruise, guests on board the EUROPA 2 also experience a culinary voyage of discovery. They have plenty of variety to choose from with seven different restaurants – from classic Italian to modern Asian cuisine. For maximum flexibility, there are relaxed mealtimes and no fixed seating plans in the restaurants.

Can people also discover Michael Hoffmann on board the EUROPA 2?

You can experience me every day – just take a look at the menus in the restaurants. You'll find me there in the form of my dishes, which will be a true delight for the taste buds.

SERENISSIMA: ITALY A LA CARTE.

With an ocean view and under elaborate Murano chandeliers, enjoy exquisite classics of Italian-Mediterranean cuisine – with a new and modern interpretation. Such as this creation by Michael Hoffmann: lasagne with steamed medallions of lobster combined with spinach, sauteed mushrooms and truffle.



YOU CAN FIND ALL
RECIPES ONLINE AT
WWW.HL-CRUISES.COM/
SIGNATURE-DISHES

SAKURA: MODERN SUSHI CREATIONS.

A variety of Japanese specialties are created by our sushi master, who has mastered the art of turning the finest ingredients into miniature masterpieces – such as a selection of California-style sushi rolls with salmon, tuna, tobiko, sesame and avocado. The purist and relaxed Japanese atmosphere with an ocean view is always included.



WELTMEERE: HAUTE CUISINE AT THE HEIGHT OF CASUAL.

The elegant restaurant at the heart of the EUROPA 2 welcomes you with a gourmet menu that changes every day and stands for creative culinary sensations. The signature dish: crispy roast Nantes duck stuffed with olives, shallots and herbes de Provence, served with tomato polenta and honey-glazed lavender carrots.



YACHT CLUB: AL FRESCO INDULGENCE.

Relax and enjoy with a gentle breeze on deck: at the Yacht Club, you can experience the finest cuisine and an unforgettable panoramic ocean view – from breakfast to dinner time. Enjoy fresh salads, antipasti from the buffet and freshly grilled specialities, fish, pasta and dishes cooked a la minute direct from the open chef's stations.

TARRAGON: THE FRENCH ART OF LIVING AND DINING.

Tarragon stands for great French cuisine and bistro classics presented in an art-deco-style setting with specialities that are both simple and sophisticated. The beef tartare, for example, is prepared at the table with smooth, stirred creme fraiche, capers and pickled shallots, garnished with home-made crisps and fine herbs.





ELEMENTS: EXQUISITE ASIA.

Enjoy varied Asian cuisine and the exotic yet modern ambience of Elements. Recommended by our chef: an interpretation of a classic Thai som tam salad with steamed medallions of lobster and fine strips of papaya and carrot, served with a tamarind vinaigrette marinade.



YOU CAN FIND ALL
RECIPES ONLINE AT
WWW.HL-CRUISES.COM/
SIGNATURE-DISHES



RESPONSIBLE INDULGENCE.

Well before our head chef and our hotel manager go shopping at the local markets on your cruise or order food for your cruise, our gourmet and logistics experts make a detailed list of the products and quantities that will actually be required on board.

These ingredients are then always processed by our chefs, fresh and to order, at our a la carte restaurants and live cooking stations. The result: outstanding dishes and the responsible consumption of high-quality foods.

INDULGENCE IN FIGURES.

150

WAFFLES*

56

KILOS OF MANGO*

12

KILOS OF LOBSTER*

20

VARIETIES OF BREAD

24

KILOS OF BEEF TENDERLOIN*

45

TYPES OF GIN

112

KILOS OF PINEAPPLE*

63

BOTTLES OF CHAMPAGNE*

150

TYPES OF WHITE WINE

180

TYPES OF RED WINE

53

CHEFS
ON BOARD

190

KILOS OF FISH*

*Consumption per day.

TASTINGS IN EXCLUSIVE SETTINGS.

On board the EUROPA 2, you can enjoy exquisite drinks from all over the world. You will find the perfect atmosphere for a private wine tasting*, for example, in the Grande Reserve, an area connected to the Restaurant Tarragon. Or come to the Collins and try gin from producers all over the world. How about a gin or champagne tasting*, where you can learn about the subtle differences? Accompanied by experienced sommeliers or our gin expert, you might even discover your new favourite.

*This service is not included in the cruise price.





DOWN UNDER IN THE BELVEDERE



MANDARIN COOLER IN THE PIANO BAR



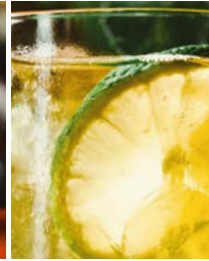
PISCO SOUR IN CLUB 2



ZODIAC DRIVER AT THE POOL BAR



DARK & STORMY IN THE COLLINS



ROYAL NAVY FOG CUTTER IN THE SANSIBAR



BAR-HOPPING DELUXE.

How about a Negroni with dry spumante instead of gin? Which is the best whiskey for the perfect sour? The bartenders in the six stylish bars will always have a recommendation and will even give you the recipes for their legendary signature drinks if you ask. From the

Collins with a large gin selection to the Sansibar with DJ sounds on deck: each of the stylish locations treats you to its very own, unmistakable ambience, from lounge to glamour – the perfect way to round off every evening.

EXCEPTIONAL INDULGENCE ALSO NEEDS AN EXCEPTIONAL ATMOSPHERE.

Experience a symbiosis of perfection, elegance and aesthetics, while enjoying lifestyle at the highest level in a modern and relaxed atmosphere. This combination sets standards: the EUROPA 2 was rated 5-stars and thus the world's best cruise ship according to Insight Guides 2024.

- A maximum of 500 guests.
- Suites from 35 m² (376 ft²) up to 114 m² (1,227 ft²) in size – all with private veranda.
- Seven gourmet restaurants – at no extra cost.
- 1,000 m² (10,764 ft²) spa and fitness area.
- A variety of activities.



"I HAVE THE SIMPLEST TASTES.
I AM ALWAYS SATISFIED WITH
THE BEST."

OSCAR WILDE



ORDER OUR
CATALOGUE AT
[www.hl-cruises.com/
catalogue](http://www.hl-cruises.com/catalogue)

MS EUROPA 2 – A DISTINGUISHED SHIP.



Multi-award-winning excellence: the EUROPA 2 offers connoisseurs unique experiences in the gourmet restaurants and exclusive bars on board as well as at many fabulous cruise destinations.

Be inspired at www.hl-cruises.com, facebook and instagram. Book now on our website or by phone +49 40 30703070, Hapag-Lloyd Cruises, a TUI Cruises GmbH company, Heidenkampsweg 58, 20097 Hamburg, Germany, via email service@hl-cruises.com, and at your travel agency.

Free phone: Belgium 0800 79421 · **Netherlands** 08000 220459 · **United Kingdom** 08000 513829 · **USA** 877 4457447



HAPAG ¹⁸/₉₁ LLOYD
CRUISES