



Confrérie de la Chaîne des Rôtisseurs
Association Mondiale de la Gastronomie
Bailliage Régional de Vestfold

Report from cruise with Color Line's Color Magic from the 28th of February to the 1st of March. Organized by Chaîne de Rôtisseurs, Bailliage de Vestfold in cooperation with Bailliage d'Oslo

Color Magic was built in 2007 on the Aker Yards in Turku, Finland. It is the largest Cruise Ship in the World with Car Deck. The capacity is 2600 guests on 1016 cabins.



Cher Confrère !

A big delegation of Chaîne des Rôtisseurs members started the cruise in the "Observation Club" on the ship's upper deck for a slight lunch. The Restaurant Manager, Officier Maître Restaurateur Walther Wassertheurer wished us a great cruise on the travel from Oslo to Kiel and back. All arrangements was planned and completed by Color Magic's apprentice staff nearly like an examination - passed with excellent result.



Later on the ship invited us for champagne tasting in the “Ocean Restaurant”. Drappier Brut, Ruinart Blanc de Blancs, Bollinger Special Cuvé and Bercet et Flis was introduced and passed remarks on by Sommelier David Bennerot.



In the evening we met for a cocktail in Manhattan Bar before the Grand Diner, a five-course menu, served in the elegant "Oceanic Restaurant".



Chaîne des Rôtisseurs

Grand Diner

28.02.2016

Wagu Tartar

quail egg, onion, capers, mustard seed

*Ruinart Blanc de Blancs
Champagne, France*

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Skin fried turbot

roe, red onion, Røros sour cream, cauliflower,
baked mini potato

*Josephine Chardonnay Staete Landt
New Zealand*

...

Lambrusco sorbet

...

Variety of veal

duckling sausage, red wine glace, celery,
pommes Dauphin

*Barolo Vigna del Gris
Piemonte, Italia*

...

Chocolate mousse

chocolate ganache, lemon curd, peach,
strawberry, nuts

Burmester Vintage Port 2011

Tore Pedersen
Chef de cuisine

David Bennerdt
Sommelier

Walter Wassertheurer
Restaurant manager













The evening ended in the "Observation Bar" for social setting.

After the breakfast the next day and after arrival to Kiel we spent some hours of shopping and sightseeing in the pleasant Germany City Kiel.

After departure for Oslo the staff first organized beer tasting with various beer from 4 different Micro Breweries.

After watching the ships tremendous Show we met to a three-course Diner Amical in the “Oceanic Restaurant”.



Chaîne des Rôtisseurs

Diner Amical

29.02.2016

Smoked venison

Potato, sour cream, norwegian flatbread

*Pinot Gris Terroirs d`Alluvions
Alsace, France*

Lofoten cod

bacon, pea cream, leek onion,
mustard sauce

*Newton Johnson Pinot Noir
Walker Bay South Africa*

Cloudberry – passion fruit caramel

vanilla cream, nuts

*Moscatel de Setubal
Portugal*

Tore Petersen
Chef de cuisine

David Bennerdt
Sommelier

Walter Wassertheurer
Restaurantsjef











The evening ended this evening as well in the “Observation Bar” for the last social setting.

The short cruise was even this time mentioned as a perfect social arrangement and most of the members gave voice to this cruise as a tradition for the future.