



# Explora

JOURNEYS

## EXPLORA JOURNEYS UNVEILS ANTHOLOGY: AN UNPARALLELED CULINARY VOYAGE THROUGH ITALY

*The new Anthology concept created by Explora Journeys` Head of Culinary, Franck Garanger, offers guests the chance to indulge in the finest flavours of Italy.*



**Geneva, Switzerland, 24 June 2024** – Explora Journeys, the luxury lifestyle ocean travel brand of the MSC Group, is delighted to announce the launch of its new Italian concept for Anthology, a signature fine-dining experience that offers guests an unparalleled gastronomic adventure through the diverse and rich landscapes of Italian cuisine.

**Franck Garanger, Head of Culinary Explora Journeys** said, *“Anthology is more than just a restaurant; it's a voyage through Italy's gastronomic landscape. For me, Italian cuisine is about respecting the people, the ingredients, and the traditions that have been passed down through generations. It's about sharing the soul of Italy, one dish at a time. This will be a culinary reflection of the rich tapestry of the sights, scents and flavours of Italian cuisine, which I am deeply passionate about.”*

Curated by Franck Garanger, Anthology showcases refined Italian cuisine, taking guests on a unique culinary journey and offering a truly memorable gastronomic experience. Franck discovered his passion for cooking at an early age. He commenced his career as an apprentice at the Michelin Star restaurant, Le Vert D' Eau in Angers with French Master Chef Jean-François Piers. Prior to joining Explora Journeys, Franck has worked at numerous world-renowned restaurants alongside some of the most notable culinary names including Paul Bocuse, Alain Passard and Thierry Marx. Furthermore, Franck spent more than a decade for luxury ocean travel brands in leading culinary positions.

Each dish on the menu is a celebration of Italy's finest regional ingredients and flavours, masterfully crafted to highlight the cultural brilliance and culinary heritage of the Mediterranean. The restaurant tells the story of Italy's culinary brilliance through a creative expression of culture, heritage, and passion. The menu is an



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ingenious display of creativity – a vibrant tapestry of regional flavours and authentic ingredients. Highlights include Mediterranean seabass with Arabica coffee and tonka bean and scallop cannelloni with black truffle. Plant-based options are available for each course.

Guests are invited to immerse themselves in the different styles and tastes of Italy’s universally loved cuisine, from the renowned delectable flavours of Piedmont’s truffle-rich countryside in the North to the famed specialties of Italy’s South. Each plate celebrates the local produce and time-honoured techniques of every region in Italy.

Set in contemporary, refined elegance, Anthology offers an intimate yet elevated dining atmosphere with the opportunity to dine outdoors overlooking the azure-blue waters of the Western and Eastern Mediterranean. The dining experience is complemented by impeccable, attentive service, ensuring every guest feels truly special. Dining at Anthology is truly a one-of-a-kind experience enabling discovery and enrichment, setting a new standard for luxury travel dining.

*Note to Editors: The Anthology tasting menu is available at EUR 140 per person, with an optional wine pairing at EUR 60 per person.*

**-ENDS-**



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## Menu Anthology from 24 June 2024:

### RICORDO DEL MARE

*Oscietra Royal caviar, lobster, green apple, sweet & sour vinaigrette*

or

### GAMBERO DELL'ADRIATICO

*Adriatic shrimp, burrata cream, tomato coulis, lemon zest*

or

### CAPONATA PALERMITANA <sup>PB</sup>

*Sicilian sweet & sour vegetable salad, plant-based almond mozzarella, bell pepper coulis*

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### CANNELLONI DI CAPASANTA

*Scallop cannelloni, black truffle, herb salad, Parmigiano Reggiano foam*

or

### LA MIA PRIMAVERA <sup>PB</sup>

*Morel salad, grilled asparagus, Sicilian Avola almonds and pea cream, arugula*

or

### VITELLO TONNATO

*Veal loin, Albacore tuna espuma, caperberries, gremolata, Lessatini olives*

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### RAVIOLI ALLO SCAMPO

*Langoustine ravioli, San Marzano tomato consommé, sage butter*

or

### RISOTTO DEL COLLE DEL VENETO <sup>VG</sup>

*Carnaroli rice "Acquerello", radicchio Trevigiano, goat cheese, 25-year aged "Extravecchio" traditional balsamic vinegar*

or

### SPAGHETTI ALLE VONGOLE

*Pietro Massi spaghetti, clams, sun-dried cherry tomatoes*

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### GRANITA ALLA GRAPPA DI BOLGHERI SASSICAIA

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### LA MONTAGNA

*Jersiaise beef fillet, Amarone sauce, porcini-stuffed Swiss chard, truffle potato pallet*

or

### IL MARE

*Mediterranean seabass, Arabica coffee, olive condiment, potato foam, tonka bean*

or

### IL GIARDINO <sup>VG</sup>

*Taggiasca olive sand, butternut squash mousseline, Piedmonte hazelnuts*

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### AGRUMI

*Silky Amalfi coast lemon, vanilla-grapefruit compote, Tarocco blood orange sorbet*

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### MILLEFOGLIE

*Caramelised crispy dough, soft vanilla cream, raspberries*

or

### CANNOLO SICILIANO

*Bronte pistachio, ricotta, Amarena cherries*

or

### EUFORIA DI CIOCCOLATO <sup>PB</sup>

*85% dark chocolate & tofu, amaretto-toasted almond*

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### PICCOLE DELIZIE

*Mignardises box by Executive Pastry Chef Christophe Sapy*