ARCHIPELAGO

OUR CHEFS

BARBIERI MENU

DARROZE MENU

LEÓN MENU

COSTA CROCIERE FOUNDATION

ARCHIPELAGO

TO EXPLORE THE WORLD START TASTING IT

START YOUR JOURNEY IN THE NORTHERN SEAS BY CHOOSING ONE OF THE MENUS CREATED BY OUR 3 STARRED CHEFS.

Explore through their style the raw materials, traditions and recipes of the places you will meet along the way.

It will be a journey dedicated to taste, style and sustainability.

Values that are fundamental to Costa and that you can discover in every detail, from the special and sustainable INGREDIENTS TO DISCOVER, present in each menu to the unique design of this environment, created using DRIFTWOODS natural sculptures collected during the cleaning of the beaches by Costa Crociere Foundation.

Travel along the sea route:
with Costa the world is explored at the table.

OUR CHEFS

ARCHIPELAGO

TO EXPLORE THE WORLD START TASTING IT

CHEF'S DISHES

ARE UNIQUE CREATIONS THAT
CANNOT BE MODIFIED.

In case of intolerances and allergies, the ARCHIPELAGO menus cannot be served.
For any information on substances and allergens, you can consult the appropriate documentation that will be provided, upon request, by the staff in charge.

OUR CHEFS

OUR CHEFS

BRUNO BARBIERI

His cuisine is the result of his origins and of his travelling: sensitive and simple at the same time, but also engaging, creative, experimental and provocative at the right point. He wins the first 2 stars at the Locanda Solarola in Castel Guelfo di Bologna. 2 stars in 1995 for Il Trigabolo di Argenta with Igles Corelli and Mauro Gualandi and then 1 at the Grotta di Brisighella. When he opened the Arquade restaurant in 2007 he reached the milestone of 7 Michelin stars.

HÉLÈNE DARROZE

Born in France and coming from a family of chefs, she began her career at Alain Ducasse's Le Louis XV. She has 6 Michelin stars and three restaurants: "Hélène Darroze at The Connaught" in London with 3 stars, "Marsan Hélène Darroze" in Paris with 2 stars and "Hélène Darroze à Villa La Coste" in Provence with 1 star. She judges Top Chef on television, and in 2015 she became the best female cook within the top 50 Best Restaurants.

ÁNGEL LEÓN

Born in 1977 in southern Spain, he trained in Seville, Bordeaux and Toledo.
In 2007 he opened the Puerto de Santamaría, where he was awarded 2 Michelin stars (2010/2015). Now he directs Aponiente in the splendid Molino de Mareas
in front of the sea where he earned his third star and the exclusive recognition
of "Chef of the Sea".

BARBIERI MENU

BRUNO BARBIERI

NORTH SEA MENU

My relationship with Northern European cuisine is relatively recent. It arose from my curiosity in a new style of refined, creative gastronomy, which is capable of reinventing the history of those lands, with brave combinations and innovative techniques. As such, this menu expresses my admiration for Scandinavian culinary artistry, and is suspended between tradition and modernity.

THE INGREDIENT TO DISCOVER

GEITOST

The villages scattered along Sognefjord, Norway's longest and deepest fjord, have a long tradition of making cheeses from raw goat's milk. Artisan geitost has been produced here for more than five hundred years: although the tradition was once widespread throughout this area, today, this cheese is primarily produced in Undredal, a tiny village overlooking the fjord. The production of artisan geitost embodies the sheer determination of Norwegian cheese-makers and farmers, who battle to promote artisan cheeses and to protect the ecosystem of the Sogginess Fjord.

SALMON FLAN WITH ROE

leek sauce and chive sour cream

Friuli Colli Orientali Friulano DOC ***"Livio Felluga"***

SMOKED GNOCCHI GRATIN CASSEROLE

with Geitost fondue, moss sprouts and powder

Pecorino Costa del Mulino DOC
"Cantina Frentana"

OVEN ROASTED CARBONARO SLICE

with grilled vegetable soup, honey, orange and sweet paprika sauce

Cervaro della Sala
"Castello della Sala - Antinori"

BEEF FILLET WITH MUSTARD

with black pepper sauce and baby vegetables with salted butter

Castello di Nipozzano
Chianti Rufina Riserva DOCG
"Frescobaldi"

CHEESECAKE WITH BERRIES

with violet sauce and spun sugar

Asti Spumante DOCG ***"Asti Cinzano"***

Tasting menu
€ 55

Selection of paired wines
€ 37*

€ 27,27* (For C|Club and beverage package holders)

*+15% service charge

For each menu we will donate 5 euros in favor of the projects by Costa Crociere Foundation.

DARROZE MENU

HÉLÈNE DARROZE

NORTH SEA MENU

I remember a holiday in Norway: I was 20 years old, with a pocket full of dreams. These happy memories are at the heart of my inspiration for this menu, which features many traditional Nordic ingredients. I wanted to paint landscapes, with strong typical flavors such as herring and dill, and bright colors - like a visit to a centuries-old forest: the bright green of cabbage, the brown of consommé, the delicate white of Jerusalem artichokes. And a chocolate cream to warm the heart.

THE INGREDIENT TO DISCOVER

JERUSALEM ARTICHOKE

Also known as sunroot, sunchoke or earth apple, the Jerusalem artichoke is a tuber that is native to North America. For a long time, it was used as a substitute for potatoes, before being almost forgotten for years. Now, it is a precious ingredient once more, in part due to its high vitamin B content. And its yellow, daisy-like flowers are unmistakable in autumn!

SMOKED HERRING PANNA COTTA

trout roe, wild fennel, vodka and lemon granita

Sancerre Blanc Les Caillottes AOC
"Pascal Jolivet"

FRESH FILLED RAVIOLI PASTA

with veal sweetbreads,
reduced porcini mushroom broth

Friuli Colli Orientali Friulano DOC
"Livio Felluga"

SEARED SALMON WITH POPPY SEEDS

Savoy cabbage fondue, cured pork jowl,
smoked haddock foam

Greco di Tufo DOCG
"Feudi di San Gregorio"

EINKORN WHEAT RISOTTO IN JERUSALEM ARTICHOKE CREAM

with crispy chicken wings and citrus

Contessa Entellina La Fuga DOC
"Donnafugata"

CHOCOLATE CREAM

cinnamon ice cream quenelle, crispy wafer

Porto Rosès Vintage ***"Pommery"***

Tasting menu
€ 55

Selection of paired wines
€ 37*
€ 27,75* (For C|Club and beverage package holders)
*+15% service charge

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LEÓN MENU

ÁNGEL LEÓN

NORTH SEA MENU

The North Sea is wind and waves. It's the "deep blue"! The products I find here allow me to create recipes that are very simple, but at the same time full of flavor. Here, I can use unusual herbs such as cardoon, which is a type of thistle, along with sprouts, plankton and other pure ingredients for a menu that is both simple and sophisticated, in perfect harmony with the environment we are exploring.

THE INGREDIENT TO DISCOVER

PLANKTON

The basis of life is the true taste of the sea. Tetraselmis chuii is a unicellular seaweed, the vegetable component of Plankton, which gives dishes an intense and ancient flavor of the sea. A revolutionary product for the future of food and nutrition.

PLANKTON ROLL & SEA SOPPRESSATA

Plankton puffed bread
and our marine Soppressata

Passerina Marta DOCG
"San Giovanni"

ORIGIN OF LIFE

Cockle gelée, cockles au naturel
and plankton emulsion

Pomino Benefizio DOC
"Marchesi di Frescobaldi"

COCKLE, MUSSEL GELÉE AND TOMATO MERINGUE GAZPACHUELO

Spanish Gazpachuelo made with cockles,
mussel gelée, mussels
and tomato nitro meringue

Valle d'Aosta Petite Arvine DOC
"Les Crêtes"

SCALLOPS WITH CUTTLEFISH INK HOLLANDAISE SAUCE

Seared scallops in cuttlefish ink
Hollandaise sauce

Greco di Tufo DOCG
"Feudi di San Gregorio"

BANANA BAKED IN SALT

Banana baked in salt, pecan nuts
and yogurt ice cream

Moscato d'Asti DOCG
"Batasiolo"

Tasting menu
€ 55

Selection of paired wines
€ 37*

€ 27,75* (For C|Club and beverage package holders)

*+15% service charge

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COSTA CROCIERE FOUNDATION

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ROOTS AND ROUTES
SUSTAINABILITY, DESIGN
AND COMMITMENT.

The sea is a resource, for us it is everything. What guided the creation of Archipelago was the bond and respect for this element, in every action, in every choice, from the menus to the design of our restaurant.

The refined atmosphere of Archipelago is a gift created by the sea. Driftwoods are natural sculptures, unique and unrepeatable works recovered during the operations to protect the marine environment made possible thanks to the Costa Cruises Foundation. A concrete action that integrates with the Guardians of the Coast project, in collaboration with local communities, such as the municipality of Framura (La Spezia), from which most of the works exhibited today come from.

An Archipelago to explore among driftwood, sustainable materials and ingredients to discover. A commitment for future generations, which focuses on respect for our planet. A mission, that of the Costa Crociere Foundation which is the true treasure of Archipelago.

Costa Crociere Foundation

MENUS