



FINE-DINING CRUISE EXPERIENCES

2025 Journeys





**"We're united by a quest to share
experiences of the exceptional."**

Andrea Zito
CEO Swan Hellenic



“We’re delighted to showcase the tremendous talents of our chefs for Swan Hellenic voyagers again in 2025, creating dining experiences that match and enhance their extraordinary explorations aboard and ashore.”

Daniel Canzian

President of JRE-Jeunes Restaurateurs

A world of flavour

Swan Hellenic, the pioneer of cultural expedition cruising, has a history of innovative, in-depth exploration. Voyaging in elegant ice-class expedition ships across seven continents, we take our guests to see what others don't. And they really see it, thanks to seasoned guides and international experts who share their knowledge and insight every step of the way.

In harmony with this, we share our love of excellence, from the refined comfort and array of amenities on board, to truly creative gourmet cuisine. Which is why we have partnered with JRE-Jeunes Restaurateurs to bring some singularly talented chefs on board with us for our MARIS cruises.

Internationally renowned, these innovative creators combine culinary skill with a passion for tradition, sustainability and locally sourced ingredients, to create astonishing new interpretations of the territories we explore.





“At JRE-Jeunes Restaurateurs,
everything revolves around sharing,
encouraging and inspiring passion
and talent.”

Daniel Canzian

PRESIDENT JRE-JEUNES RESTAURATEURS



ABOUT JRE

Never-ending passion!

JRE-Jeunes Restaurateurs is a culinary organisation of restaurateurs and chefs with one goal in mind: to share their talent and love for food with like-minded people.

With 390 restaurants and 160 hotels, spread over 16 countries, JRE offer outstanding gastronomic experiences.



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Combining a deep passion for food with an outstanding level of culinary expertise, JRE-Jeunes Restaurateurs have a love for fresh, local ingredients and a strong sense of tradition. They see gastronomy as an ever-changing evolution. In addition to their incredible cooking skills, JRE are committed to delivering

high-quality hospitality. They create unforgettable moments by providing a truly captivating atmosphere and encouraging you to share their endless passion for gourmet cuisine. Expect an extraordinary culinary event that will be as enjoyable as it is memorable.

Culinary discovery at sea

Reflecting our love of excellence, Swan Hellenic's new MARIS cruises combine our rich heritage of cultural expedition cruising with the remarkable expertise of JRE's international chefs.

MARIS voyages offer unique remarkable experiences, featuring exclusive access to some of the world's top culinary creators. Guests will get to sample carefully curated menus that reflect the iconic, remote territories we explore.



About MARIS

MARIS cruises offer a variety of appetising highlights...



Signature Dish

Each evening your dinner menu will feature a special dish, cooked by your JRE chef.

Cooking Show

A rare opportunity to see your JRE chef in action. Learn the secrets of their craft as they create a dish in an unforgettable demonstration.

Gala Dinner

An exclusive menu, specially created for your cruise by the JRE chef.

Culinary Excursions

Special land activities escorted by your JRE chef, such as lunch in a JRE restaurant, a wine tasting experience at a winery suggested by the chef, or a shopping trip with them to buy some delicious local produce.

Join Swan Hellenic on a gourmet voyage of discovery, and set sail on a culinary experience you'll never forget.

Gourmet cruising at its best

Set sail for
gastronomic delights
on these exceptional
culinary voyages...



FROM LISBON TO PORTSMOUTH The Atlantic Legacy

12 – 21 May 2025 | 9 nights | SH Diana



Heribert Dietrich



#01

FROM PORTSMOUTH TO DUBLIN British Isles cruise

21 May – 1 Jun 2025 | 11 nights | SH Diana



David Heine



#02



FROM TROMSØ TO TROMSØ
Roundtrip cruise to the
edge of the Arctic

11 – 21 July 2025 | 10 nights | SH Diana



Philippe Deslarzes



#03

FROM TROMSØ TO AMSTERDAM
Cruise around
the fjords

21 – 31 July 2025 | 10 nights | SH Diana



Herman Cooijmans



#04

FROM AMSTERDAM TO LISBON
From the Netherlands to Portugal:
Western Europe cruise

31 Jul – 11 Aug 2025 | 11 nights | SH Diana



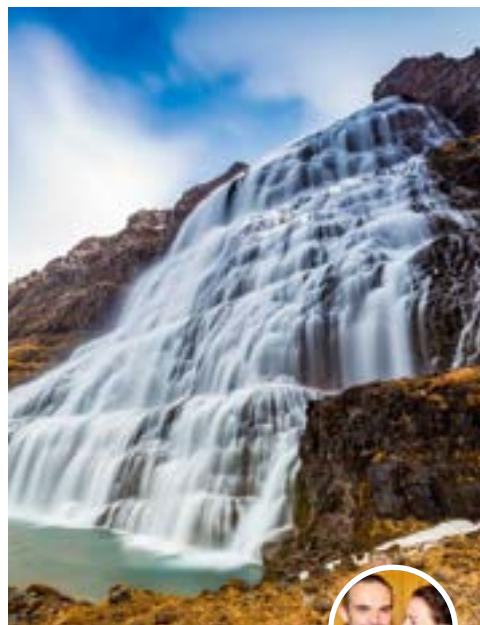
Lola Marin



#05

FROM REYKJAVIK TO REYKJAVIK
Iceland to Greenland
roundtrip cruise

31 Jul – 10 Aug 2025 | 10 nights | SH Vega



Franco Körperich



#06

FROM LISBON TO PALERMO

Cruise from Portugal
to Italy

11 – 22 Aug 2025 | 11 nights | SH Diana



Federico Pettenuzzo



#07

FROM PALERMO TO VENICE

Cruise from Palermo to Venice &
the Dalmatian Islands

22 Aug – 1 Sep 2025 | 10 nights | SH Diana



Alberto Basso



#08

FROM VENICE TO PIRAEUS

Cruise from Italy to Greece
along the Adriatic coast

1 – 9 Sep 2025 | 8 nights | SH Diana



Lukas Nagl



#09

FROM ISTANBUL TO LIMASSOL

Cruise from Turkey
to Cyprus

17 – 26 Sep 2025 | 9 nights | SH Diana



Michael Ammon



#10



RESTAURANT
HÖHWALD, SWITZERLAND

Heribert Dietrich

#01

Award-winning Chef Heribert Dietrich has received 16 Gault & Millau points and a Michelin star throughout his culinary career. Heribert crafts high-end cuisine with local ingredients at Höhwald – a high-end restaurant created in partnership with his wife Silvia. The establishment is renowned for its spectacular views in addition to its sublime cuisine. Heribert is a member of JRE-Switzerland.

Höhwald

At Höhwald restaurant, Chef Heribert Dietrich crafts award-winning cuisine using carefully selected local ingredients. The breathtaking views complement a warm and inviting atmosphere, ideal for savoring specialties like maluns and braised venison cheeks. Owned by Heribert and his wife Silvia, the Alpine restaurant in Klosters focuses on sustainability and exceptional quality. Guests can enjoy homemade bread, yogurt, and ice cream – all made from ingredients grown within the region. Don't miss the saddle of veal or Kaiserschmarrn with blueberries and vanilla ice cream.



@heri.diet

FROM LISBON TO PORTSMOUTH

The Atlantic Legacy

🕒 12 – 21 May 2025 📍 Lisbon – Portsmouth 📅 9 nights 🚢 SH Diana



Leaving from Lisbon, experience lesser-known ports and cities along the Portuguese, Spanish, and French Atlantic coasts, before exploring the rugged beauty of Brittany, and finally landing in the historic Naval town of Portsmouth. Immerse yourself in Europe’s rich maritime history as you discover old towns and medieval walled cities, steep streets and exotic gardens. And savor local specialties, from port and cider, to butter biscuits and crepes.

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Day	Visiting
1	Lisbon
2	Leixoes
3	Ferrol
4	Santander
5	Bilbao
6	Lorient
7	Roscoff
8	Saint-Malo
9	Honfleur
10	Portsmouth

Ports, port order and itinerary duration may vary, for the most up-to-date details see swanhellenic.com



RESTAURANT
L'HORIZON, BELGIUM

David Heine

#02

Inspired by the landscapes of Wallonia, chef David Heine creates heartfelt, seasonal dishes using the freshest regional ingredients. His cooking is subtly aromatic, with a delicate touch of herbs and a deep respect for the region's flavors and traditions.

La Fleur de Thym

Tucked inside a charming white villa in the heart of Houffalize, La Fleur de Thym is a warm and welcoming spot where fine dining feels personal. Chef David Heine brings the flavors of Wallonia to life while sommelier Olivia Sauvage pairs each dish with expertly selected wines. The atmosphere is cozy and elegant – perfect for a relaxed evening of memorable food and genuine hospitality. Located near the Luxembourg border, it's a delicious detour for anyone exploring this beautiful corner of Belgium



@circhef
@lhorizonrestaurant

FROM PORTSMOUTH TO DUBLIN

British Isles cruise

🕒 21 May – 1 Jun 2025 📍 Portsmouth – Dublin 📅 11 nights 🚢 SH Diana



Join us on a journey of discovery as we embark on a cultural exploration cruise through the heart of the British Isles. From Portsmouth’s historic port to the Scottish Highlands’ rugged beauty, you’ll visit some of the most fascinating and enchanting destinations in the world. Along the way, immerse yourself in local cultures and traditions, and explore this remarkable region’s rich history and heritage.



Day	Visiting
1	Portsmouth
2	Fowey
3	Tresco, Scilly Islands
4	Bantry
5	Dingle
6	Galway
7	Killybegs
8	Portrush, Northern Ireland
8	Cruising Rathlin Island, North Ireland
9	Craguere, Isle of Mull, Scotland
9	Cruising Sound of Mull, Scotland
10	Stornoway, Isle of Lewis, Scotland
10	Loch Ewe, Scotland
11	Oban, Scotland
12	Dublin

Ports, port order and itinerary duration may vary, for the most up-to-date details see swanhellenic.com



RESTAURANT
NJØRDEN, SWITZERLAND

Philippe Deslarzes🌸

#03

Inspired by the natural beauty of Switzerland and Sweden, Philippe spent his childhood harvesting nature's treasures and turning them into culinary wonders. During his culinary career, Philippe has had the privilege of working with many talented chefs, and now runs a Michelin-starred restaurant with 16 Gault & Millau points.

Philippe is a member of JRE-Switzerland.

Njorden Restaurant

Let yourself be enchanted by the Scandinavian cuisine of Michelin-starred Njorden, nestled in the heart of Aubonne, on the shores of Lake Léman. Throughout the seasons, Philippe Deslarzes and his talented staff share their love of Nordic culture with passion and refinement.

Njorden invites you on a sensory journey where every shape, texture, flavor, sound and smell has been carefully considered. Enjoy Nordic-inspired cuisine that has been creatively crafted with a strong sustainability focus.



@philippedeslarzes

FROM TROMSØ TO TROMSØ

Roundtrip cruise to the edge of the Arctic

🕒 11 – 21 July 2025

📍 Tromsø – Tromsø

📅 10 nights

🚢 SH Diana



This Arctic adventure unveils lands shaped by ice, from the polar bear habitats of Svalbard to Norway's rugged North Cape. Cruise to glaciers and tundra, observing polar bears, whales and birdlife. Stand on the pack ice edge, sail into fjords surrounded by snowy peaks and explore remote shores in the midnight sun's ethereal glow. Learn of polar expeditions while delving into the rich biodiversity and histories of Earth's northernmost realms.

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Day	Visiting
1	Tromsø
2	Bear Island
3–8	Svalbard
9	Day at sea
10	Skarsvag (Nordkapp)
10	Cruising North Cape
11	Tromsø

Ports, port order and itinerary duration may vary, for the most up-to-date details see [swanhellenic.com](https://www.swanhellenic.com)



RESTAURANT EDEN, NETHERLANDS

Herman Cooijmans

#04



Chef Herman Cooijmans isn't afraid of unconventional flavor pairings. He pushes culinary boundaries whilst ensuring a refined dining experience and top-quality ingredients. His honed skills earned a Bib Gourmand award at restaurant Juliana and stints at Michelin-awarded kitchens, culminating in the opening of his restaurant, Eden.

Herman is a member of JRE-Netherlands.

Eden

A fine-dining haven in Valkenswaard, Netherlands, Eden embodies opulence and luxury, pampering guests with exceptional service and cuisine. Chef Herman Cooijmans is the master of unusual flavor pairings, creating innovative, contrasting dishes. Experience watermelon with bergamot, avocado with Padrón pepper, and rayfish with strawberry, while savoring exquisite wine pairings. Restaurant Eden delights with excellent hospitality and gastronomy – offering a memorable culinary adventure.



@hermancooijmans
@restauranteden

FROM TROMSØ TO AMSTERDAM

Cruise around the fjords

21 – 31 July 2025

Tromsø – Amsterdam

10 nights

SH Diana



Explore the rich tapestry of Nordic history and culture woven into spectacular landscapes, celebrating the rugged coastal beauty of Norway. Traverse majestic fjords, wander through storybook fishing villages adorned with red cabins and Viking longhouses on the enchanting Lofoten Islands. Take leisurely strolls through art nouveau towns like Ålesund and cosmopolitan Bergen, all while soaking in views of mountains, waterfalls and fertile valleys.

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Day	Visiting
1	Tromso
2	Cruising Trollfjorden
2	Svolvær, Lofoten
3	Svartisen, Svartisen Glacier
4	Bronnoysund
5	Trondheim
6	Nordfjordeid
7	Bergen
8	Ulvik
9	Mandal
10	Helgoland
11	Amsterdam

Ports, port order and itinerary duration may vary, for the most up-to-date details see swanhellenic.com



RESTAURANT
DAMASQUEROS, FRANCE

Lola Marin

#05

A Granada native with roots in Andalusian tradition, Lola is an acclaimed chef who specialises in transforming local, seasonal ingredients into sophisticated creations. Trained in San Sebastián, her cuisine incorporates innovative techniques while staying true to the heart of southern Spain.

DAMASQUEROS

Nestled in Granada's historic Realejo district, Damasqueros offers a culinary journey through time - inspired by Andalusian heritage, with Arab and Basque influences. Head chef Lola crafts dishes with local, sustainably sourced ingredients, blending tradition with innovation. The menu highlights the essence of Granada's rich landscapes and flavors, reflecting a commitment to sustainable gastronomy. Surrounded by the district's vibrant charm and living history, dining at Damasqueros is both a celebration of the region's cultural roots and a nod to creative, modern dining.



@loladamasqueros
@damasqueros

FROM AMSTERDAM TO LISBON

From the Netherlands to Portugal: Western Europe cruise

🕒 31 Jul – 11 Aug 2025

📍 Amsterdam – Lisbon

📅 11 nights

🚢 SH Diana



Follow in the footsteps of sailors, artists and royals as you discover Europe's historic ports , from Oostende to Lisbon. Wander the ramparts of old Saint-Malo, see the Gothic Château in Concarneau and experience the wild beauty of Bilbao. From the classics like Honfleur and Santander to off-the-beaten-path Ferrol and Leixoes, you'll be left with a timeless feeling, forever touched by the wonders of Western Europe.

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Day	Visiting
1	Amsterdam
2	Oostende
3	Honfleur
4	Saint-Malo
5	Roscoff
6	Lorient
7	Royan
8	Bilbao
9	Santander
10	Ferrol
11	Leixoes (Oporto)
12	Lisbon

Ports, port order and itinerary duration may vary, for the most up-to-date details see [swanhellenic.com](https://www.swanhellenic.com)



RESTAURANT
GASTHOUSE LÖWEN, SWITZERLAND

Franco Körperich 🌸

#06

Franco is dedicated to quality and innovation. Combining classic French cuisine with Far East influences, he crafts dishes with locally sourced ingredients, ensuring a unique and delightful culinary experience. His culinary philosophy merges tradition and originality for exquisite taste and presentation.

Franco is a member of JRE-Switzerland.

Gasthouse Löwen

Experience the oldest and most esteemed culinary establishment in Zug, Gasthaus Löwen in Menzingen. Owners Franco and Tanja Körperich blend tradition with creativity, offering a delightful menu of classic French dishes with Asian influences. Savor locally sourced, seasonal ingredients and let Tanja's expertly curated wine cellar elevate your meal. Warm hospitality awaits at Gasthaus Löwen, making every guest feel like a cherished friend.



@Franco_korperich

FROM REYKJAVIK TO REYKJAVIK

Iceland to Greenland roundtrip cruise

🕒 31 Jul – 10 Aug 2025 📍 Reykjavik – Reykjavik 📅 10 nights 🚢 SH Vega



Breathtaking fjords, thundering waterfalls, dramatic volcanic scenery, diverse marine life and an abundance of wildlife await you on this odyssey, where you'll also learn first-hand about fascinating indigenous cultures and traditional ways of life. Discover the untouched beauty of Kong Oscar Fjord and venture into secluded and pristine landscapes. Visit Vigur Island for puffin and seabird sightings, and Husavik, the whale-watching capital. Breathtaking natural wonders, from the majestic Dynjandi Waterfall to the dramatic fjords of Isafjordur.

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Day	Visiting
1	Reykjavik
2	At Sea
3-4	Scoresbysund
5	Ittoqqortoormiit
6-7	Kong Oscar Fjord
8	At Sea
9	Isafjörður
9	Vigur Island
10	Dynjandi Waterfall
11	Reykjavik

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RESTAURANT LA FAVELLINA, ITALY

Federico Pettenuzzo✿

#07

Michelin-starred chef Federico Pettenuzzo leads La Favellina's kitchen, blending contemporary Italian cuisine with family culinary traditions. Trained by top chefs like Alajm, Baldessari, and Crippa, Federico's exquisite dishes earned the coveted Michelin Star, delighting guests with exceptional Italian flavors and innovation. Federico is a member of JRE-Italy.



La Favellina

Discover La Favellina in Malo, Vicenza, where chef Federico Pettenuzzo crafts exquisite contemporary Italian dishes. Signora Gianello's renovated 19th-century hamlet charms guests with its elegant, feminine style. La Favellina's reputation attracts diners with its locally sourced cuisine enjoyed in luxurious dining rooms or on the terrace with its stunning views. Indulge in outstanding gastronomy at this Veneto gem.



FROM LISBON TO PALERMO

Cruise from Portugal to Italy

🕒 11 – 22 Aug 2025 📍 Lisbon – Palermo 📅 11 nights 🚢 SH Diana



Embark on a historic journey along the Mediterranean coast, from Lisbon to Sicily, exploring Roman ruins and Moorish castles in Seville, Algiers and Tunis. Roam through Palermo’s markets, visit the Kasbah of Algiers, and compare well-preserved Roman cities with Phoenician, Carthaginian and Byzantine sites. Uncover civilizations layered by history, witnessing the shared past and dynamic cultures of Africa and Europe.

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Day	Visiting
1	Lisbon
2	Lagos
3	Tangier
4-5	Seville
6	At Sea
7	Algiers
8	Bejaia
9	Annaba
10	La Goulette
11	Pantelleria Island
12	Palermo, Sicily

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RESTAURANT 3QUARTI, ITALY

Alberto Basso

#08

Chef Alberto Basso combines tradition with modern techniques at his restaurant, TreQuarti. Focusing on sensory pleasure and cohesive textures, Alberto uses the finest Italian ingredients to craft innovative dishes that highlight each component, creating a delightful culinary experience of contrasts and exquisite flavors.

Alberto is also the president of JRE-Italy.

3Quarti

TreQuarti in Grancona, Italy offers a harmonious blend of traditional and innovative cuisine in a modern, minimalist setting. Chef Alberto Basso's inspiring Italian dishes, rooted in local knowledge, offer an exceptional culinary experience. As an expert sommelier, Alberto also offers perfect food-wine pairings. Savor à la carte dishes or indulge in a four-course tasting, each expertly paired with wine, for a sophisticated multi-sensory adventure that delights both body and mind.



@bassoalberto
@trequarti_

FROM PALERMO TO VENICE

Cruise from Palermo to Venice & the Dalmatian Islands

🕒 22 Aug – 1 Sep 2025

📍 Palermo – Venice

📅 10 nights

🚢 SH Diana



Explore diverse Mediterranean cultures from Sicily to Venice. Marvel at Sicily's ancient ruins and charming Puglia towns. Cross the Adriatic to medieval Dubrovnik, glide through Montenegro's breathtaking entrance and visit Kotor's magical Old Town. Explore Croatian coastal gems from Roman Split to chic Hvar. Tour wineries, lavender farms and olive groves, concluding in Venice, where you'll uncover the rich contrasts of Mediterranean culture.

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Day	Visiting
1	Palermo, Sicily
2	Lipari, Eoli Islands,
2	Cruising Stromboli
3	Giardini Naxos (Taormina)
4	Gallipoli
5	Monopoli
6	Dubrovnik
7	Kotor
7	Cruising Mouth of Kotor
8	Split
8	Hvar
9	Rovinj
10-11	Venice

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RESTAURANT BOOOTSCHAU, AUSTRIA

Lukas Nagl

#09

This young top chef is a native of Upper Austria. After having worked at international top restaurants, chef Lukas Nagl now leads the kitchen team at the Traunsee's hotel restaurant Bootshaus. Lukas' commitment to creative cuisine earned him Austria's prestigious "Trophée Gourmet" from À La Carte in 2015.

Lukas is a member of JRE-Austria.



Bootschhaus

Restaurant Bootshaus, at Das Traunsee Hotel, was named Upper Austria's best by À La Carte Guide in 2016. Chef Lukas Nagl's award-winning Austrian cuisine combines tradition and innovation, using top regional ingredients. The daily-changing menu highlights local and global flavors in refined yet simple dishes. Set on Lake Traunsee with stunning views, Bootshaus is built right on top of a boathouse and is furnished with stylish materials, light wood, and rich blue tones – mirroring its natural surroundings.



@nagllukas
@dastraunsee

FROM VENICE TO PIRAEUS

Cruise from Italy to Greece along the Adriatic coast

🕒 1 – 9 Sep 2025 📍 Venice – Piraeus 📅 8 nights 🏞️ SH Diana



Discover the Adriatic’s dazzling coastal gems, starting in Venice, the Queen of the Adriatic, and concluding in Piraeus near Athens, showcasing a rich tapestry of history, culture and breathtaking landscapes. Visit Croatian gems, witness island villages and explore enchanting medieval old towns such as Trogir, Split, Dubrovnik and the magical Kotor in Montenegro. Marvel at the beauty of the Adriatic coast, as you cruise on to Albania and Greece.

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Day	Visiting
1-2	Venice
3	Rab
4	Trogir
5	Dubrovnik
6	Kotor
6	Cruising Mouth of Kotor
7	Sarande
8	Itea
8	Cruising Corinth Canal
9	Piraeus

Ports, port order and itinerary duration may vary, for the most up-to-date details see swanhellenic.com



GASTHAUS JAKOB, GERMANY

Michael Ammon

#10

Michael Ammon is owner and head chef at restaurant Gasthaus Jakob. He worked at various restaurants, including Blauer Bock and Le Stollberg. In 2016, he decided it was time to open his own establishment, and he opened Gasthaus Jakob in the Bavarian Forest, together with his wife Mona Haka, where they delight guests with innovative terroir-based specialties.



Gasthaus Jakob Restaurant

Housed in a 250-year-old country inn, Michael's gourmet restaurant has been awarded a prestigious Michelin star. This young chef adheres to classic culinary tradition, while incorporating refined, upscale, modern ideas. A unique setting, idyllic surroundings, and critically acclaimed cooking make Gasthaus Jakob the perfect place for a culinary getaway.



@gasthausjakob

FROM ISTANBUL TO LIMASSOL

Cruise from Turkey to Cyprus

🕒 17 – 26 Sep 2025 📍 Istanbul – Limassol 📅 9 nights 🚢 SH Diana



Unveil the rich tapestry of Turkey and Cyprus on this unforgettable voyage. Savour the sweet indulgence of Turkish delights as you explore the region’s ancient wonders. Step back in time at majestic ruins, testaments to empires past. Marvel at breathtaking landscapes that unfold before you, from dramatic coastlines to serene turquoise waters. Discover hidden coves and natural wonders that will leave an indelible mark on your soul.

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Day	Visiting
1	Istanbul
2	Cruising Dardanelles
2	Canakkale
3	Kusadasi
4	Bodrum
5	Datca
6	Dalyan
7	Fethiye
8	Alanya
9	Paphos
10	Limassol

Ports, port order and itinerary duration may vary, for the most up-to-date details see swanhellenic.com



Time to relax

Our cruise fares include all onboard meals, 24-hour room service, select drinks and more. One shore excursion per port is also included in your price, so you don't have to worry about escalating costs when exploring your incredible surroundings. With all this, all you have to do is relax and concentrate on having a wonderful time.



What's included

- Group return transfers from airport to cruise port and to the hotel (where included)
- One night pre-cruise accommodation with breakfast in a 4/5-star hotel (Cruise Plus package only, exemptions apply) (where included)
- Your selected stateroom
- All meals onboard
- Complimentary hot & cold beverages, beer, wine & spirits any time throughout your cruise
- 24-hour room service
- Lecture programs by expedition team and guest speakers
- One selected shore excursion per port of call
- All expedition landings
- Entry level WIFI (upgraded packages available)
- Gym, sauna, pool
- 24/7 self service laundry
- Waterproof backpack and refillable water bottle, yours to keep
- In polar regions: branded parka, yours to keep and use of rubber boot
- Onboard gratuities & port taxes

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How to book

Telephone: +1 (800) 537 6777 (for USA)
+44 (0) 207 846 0271 (for all countries except USA)

Email: JRE-concierge@swanhellenic.com

Thanks for embracing
our travel philosophy.