

# River Cruise Guide

## Chapter 14: Food & Wine Along the Rivers of Europe

One of the greatest pleasures of river cruising is discovering a destination through its food. Every region has its own specialties, and many river cruise lines feature local ingredients, traditional recipes, and regional wines both onboard and ashore.

River	Don't Miss
Rhine	Riesling wines, schnitzel, Black Forest cake, artisan cheeses
Danube	Viennese pastries, goulash, apple strudel, local beers
Seine	French cheeses, croissants, Normandy cider, fresh seafood
Douro	Port wine, grilled seafood, olive oil, pastel de nata
Rhône	Burgundy wines, coq au vin, charcuterie, Provençal cuisine

### Dining Onboard

Most river cruise lines serve open-seating meals with menus inspired by the regions you're visiting. Expect freshly prepared dishes, local wines, and opportunities to sample flavors unique to each destination. Some sailings also include cooking demonstrations, wine tastings, or visits to local vineyards.

### A Few Culinary Tips

- Try at least one local specialty in every port.
- Ask your guides where they like to eat.
- Visit local markets for regional treats and souvenirs.
- Don't be afraid to sample wines or desserts you've never heard of before.

**Aimee's Tip:** Some of my favorite travel memories have come from sharing a meal in a small village café. Food has a wonderful way of connecting you to the people and culture of a destination.

**Coming Up:** Chapter 15 explores Europe's magical Christmas Market river cruises and why they sell out so quickly.