Chef Cyril Paysserand and his teams offer you

Lunch and dinner service hours: 12pm to 3pm and 6pm to 10pm

STARTERS

Heirloom tomato carpaccio, hummus, basil pesto and rocket $\widehat{\mathscr{V}}$	13€
Coconut and courgette mousseline, prawns marinated in ginger and lime, crunchy vegetables with green curry	14€
White gazpacho with almonds, Serrano ham chiffonade, gem lettuce and Parmesan crisp	13€
Daily special starter	13€
MAIN COURSES	
Salmon cooked on its skin, orzo pasta, sauce vierge with tomatoes, black olives and fresh herbs	23€
Corn-fed chicken supreme, gnocchi and sautéed oyster mushrooms with peas and rich jus	22 €
Pennette pasta, courgettes confit in olive oil, basil pesto and grated Parmesan cheese 🕜	18€
Bistro Cheeseburger with crispy potatoes (sesame bun, beefburger, cheddar cheese, onions, gem lettuce and tomato sauce	24 € ?)
Extra-large sirloin steak (12oz) with crispy potatoes	35 €
Side dish of crispy potatoes or vegetables	8€
Daily special main course	23€
CHEESE	

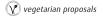
CHEESE

DESSERTS

Profiterole with Fior di Latte ice cream, chocolate and peach-verbena coulis \bigodot	10,50 €
All-chocolate pot 🕜	10 €
Chopped fruit with strawberry, raspberry, verbena, basil and ginger coulis \bigodot	11€
Daily special dessert	11€



MENU ENFANT (under 12s) Pennette pasta with ham and Emmental cheese or corn-fed chicken supreme with crispy potatoes Vanilla ice cream in a pot or the all-chocolate pot 18 € Squash - 25 cl



SNACKS FROM 3.30PM TO 6PM

Caesar salad (lettuce, chicken, croûtons, anchovies and Caesar sauce)	19€
Smoked salmon salad with tangy cream and crunchy vegetables	14 €
Plain omelette with crispy potatoes and mixed green salad	11€
Ham and cheese omelette with crispy potatoes and mixed green salad	13€
Mixed platter of cheeses and deli meats to share	20€
Cheese platter to share	19€
Daily special dessert	11€

BRUNCH ON SUNDAYS FROM 11AM TO 3PM

All-you-can-eat brunch offered by our chef

Pastries / Brioche / Pancakes / Bread selection / Jams

Selection of cold starters and deli meats

Seasonal mains (meat/fish hot dish) / Salmon Coulibiac / Savoury tarts Pâté en croûte / Smoked salmon

Matured cheese selection / Assortment of gourmet desserts / Fruit basket

Hot drinks / Fresh fruit juices

Price: 41.00€ Price for children (under 12s): €18,00 incl. VAT

CHAMPAGNE BRUNCH

Brunch + one bottle of champagne between two people Price: €61.00 per person

BRUNCH + CRUISE WITH COMMENTARY PACKAGE

Brunch + Cruise with Commentary prices: Adult = €50.00 Child (under 12) = €22.00

Champagne Brunch + Cruise with Commentary prices: Adult = $\notin 70.00$

ADULT MEAL + CRUISE PACKAGE: €45.50

Starter + main course (choice from the menu EXCEPT sirloin steak) + Sightseeing Cruise or Main course (choice from the menu EXCEPT sirloin steak) + dessert + Sightseeing Cruise

Sirloin steak: €10.50 supplement

Net prices in euros, service included -Payment methods accepted: CB-AMEX-Coins