

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  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 matured by our Maître Fromager served with a mixed green salad 12,50 €

DESSERTS

- Profiterole with Fior di Latte ice cream, chocolate and peach-verbena coulis  10,50 €
- All-chocolate pot  10 €
- Chopped fruit with strawberry, raspberry, verbena, basil and ginger coulis  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

Squash - 25 cl

18 € 

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 = €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