

A photograph of an outdoor cafe terrace. The terrace is paved with wooden decking and features several round tables with black metal frames and wicker chairs with blue mesh backs. Large beige umbrellas provide shade. In the foreground, there are white planters with greenery and a small tree in a white planter. In the background, a concrete bridge spans across the scene under a blue sky with light clouds. A white sign with the number '1' is visible on the left.

LE BISTRO PARISIEN

MENUS

SPRING / SUMMER
2026

LE BISTRO PARISIEN

SPRING / SUMMER MENU 2026

SET MENUS – ALL SERVICES

COMBINED ADULT MENU - €47

○ Starter + Main Course (choice from the menu **EXCEPT** rib steak*)
+ Sightseeing Cruise Ticket**

OR

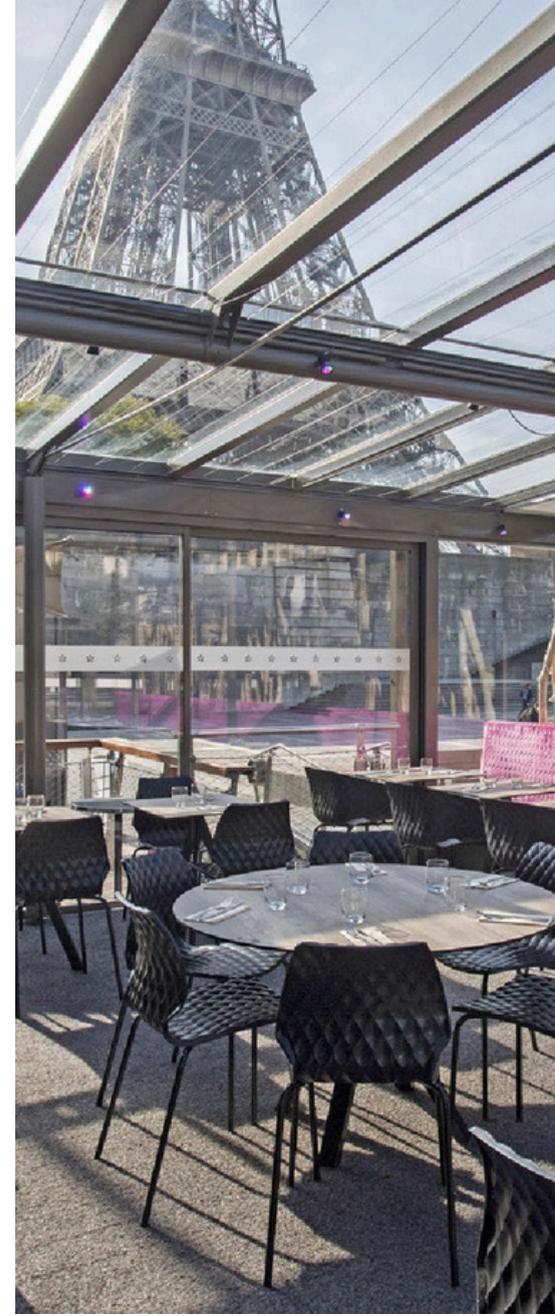
○ Main Course (choice from the menu **EXCEPT** rib steak*) + Dessert
+ Sightseeing Cruise Ticket**

COMBINED CHILD MENU - €22

○ Children's menu + Sightseeing Cruise Ticket**

*Supplement of €10.50

** You can take the commentary cruise at the time of your choice, either before or after your meal



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SPRING / SUMMER MENU 2026

LUNCH AND DINNER - FROM 12:00 PM TO 3:00 PM AND FROM 6:00 PM TO 10:00 PM

GOURMET STARTERS

- Green pea and mint mousseline, herbed ricotta, crispy onions - **€11,00** 🍴
- Tomatoes in two textures, hummus, toasted mini baguette - **€12,00** 🍴
- Smoked salmon toast, guacamole, candied tomatoes - **€14,00**
- Duck and poultry terrine with pistachios and cranberries, red fruit chutney - **€13,00**
- Deviled eggs, golden croutons - **€9,00**

SEASONAL MAIN COURSES

- French chicken fillet, creamy polenta, candied eggplant, cider vinegar jus - **€22,00**
- Salmon cooked on the skin, caponata, tomato and herb dressing - **€22,00**
- Veal sauté with tomatoes and green olives, orechiette - **€25,00**
- Zucchini risotto, PDO Parmesan shavings - **€18,00** 🍴
- Bistro cheeseburger, crispy potatoes (sesame bun, minced beef, cheddar, onions, baby gem lettuce, tomato sauce) - **€24,00**
- XL ribeye steak (350g), crispy potatoes ** - **€35,00**
- Seasoned Charolais beef tartare, crispy potatoes, mesclun salad - **€22,00**
- Caesar salad (lettuce, chicken, croutons, anchovies, Caesar dressing) - **€19,00**
- Extra crispy potatoes or vegetables *** - **€8,00**

CHEESE

- Cheese aged by our Master Cheesemaker, mesclun salad - **€12,00**

SWEETS

- Pavlova with red berries, pistachio whipped cream - **€11,00**
- Baba flavored with verbena and mint, seasonal fruit tartare, whipped cream ** - **€10,00**
- Chocolate tartlet, toasted buckwheat ganache and candied apricot - **€10,00**
- Vanilla cream-filled craquelin profiteroles - **€11,00**
- Seasonal fruit nage with basil - **€9,00** 🍴
- Gourmet coffee selection - **€12,00**

*Set menu mandatory for groups of 15 or more

** Supplement: €3.00



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SPRING / SUMMER MENU 2026

SNACKING - FROM 03:30 PM TO 06:00 PM

- Caesar Salad (salad, chicken, croutons, anchovies, Caesar dressing) - **19,00€**
- Smoked salmon toast, guacamole, candied tomatoes - **14,00€**
- French fries plate - **8,00 €**
- Mixed platter of cheeses and cold cuts to share - **19,00€**
- Cheese platter to share - **19,00€** 🍷
- Yogurt pavlova, red berries, pistachio whipped cream - **11,00€**



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CHILDREN'S MENU - AVAILABLE AT ALL SERVICES

€18,00

FOR THE LITTLE SAILORS (under 12 years old)

- Orecchiette with ham and Emmental
- **OR**
- French chicken fillet, crispy potatoes

- Vanilla Ice Cream Cup
- **OR**
- Chocolate tartlet

- **Drink:** Syrup with Water (25 cl)



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Menus valid from April 15th, 2026 to October 13th, 2026 for bookings of fewer than 15 guests. A single menu selection is required for groups of more than 15 guests. Documents and photos are non-contractual. Menus may be subject to change without prior notice. Excessive alcohol consumption is harmful to your health – please drink responsibly.



LE BISTRO PARISIEN

CONTACT

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