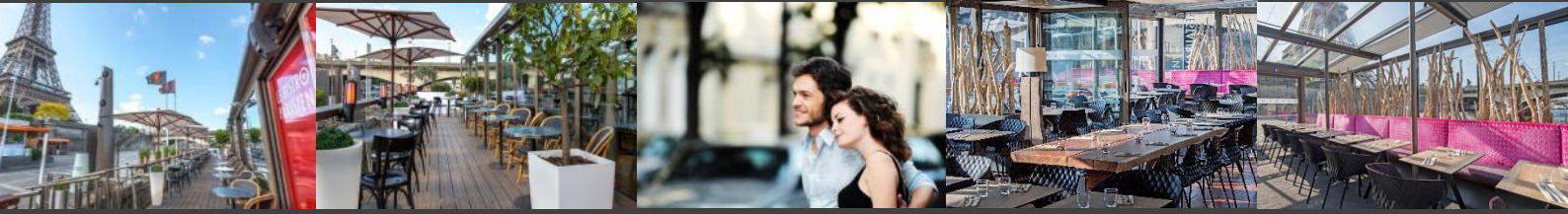


LE BISTRO PARISIEN



Our Spring - Summer 2018 Menu

■ Lunch ■

Non-stop service from 11 am to 3 pm

Our gourmet starters

Tiramisu-style tomato confit and feta cheese
Pressed duck terrine with onion and raspberry chutney
Red bell pepper gazpacho, soft-boiled egg and mini baguette with olive tapenade
Daily special starter

Our seasonal dishes

Pan-fried hake fillet with green risotto and a prawn emulsion
Guinea fowl supreme with seasonal vegetables
Sirloin steak with confit shallots and fries
Daily special main course

Our sweet treats

Chocolate cream with caramelised almonds
Strawberry and lemon curd tartlet with red berry coulis
Vanilla and raspberry iced Vacherin cake
Daily special dessert

Our set menu options for smaller shipmates

Chicken supreme with fries **or** Penne pasta with cherry tomatoes and basil
Pot of ice cream **or** Chocolate cream
Beverage: water with flavoured syrup (25cl)

■ Dinner ■

Non-stop service from 6 pm to 10.30 pm

Our gourmet starters

Lightly seared Bonito fish with watermelon and strawberry gelée
Ricotta cannelloni with salmon gravlax and an avocado condiment
Riviera-style tomato topped with artichokes, anchovies and Bresaola
Daily special starter

Our seasonal dishes

Pollack steak, Tarbais white beans with chorizo and a piquillo pepper emulsion
The Bistro burger with beef, tomato, courgette, mozzarella and fries
Duckling fillet with a spiced caramel sauce, roasted apricot and polenta
Penne pasta, cherry tomatoes and basil with Pecorino, aubergine caviar condiment
Daily special main course

Our sweet treats

Summer fruit pavlova
Raspberry and pistachio trifle
Vanilla mille-feuille, chocolate shavings and puffed rice
Daily special dessert

Our set menu options for smaller shipmates

Chicken supreme with fries **or** Penne pasta with cherry tomatoes and basil
Pot of ice cream **or** Chocolate cream
Beverage: water with flavoured syrup (25cl)