sur MER

BISTROT

— INCLUDED —

PETIT-DÉJEUNER

Breakfast from the display cabinet

We are delighted to serve you our French breakfast until 10.00.

JAMBON BEURRE TIP
Baguette with butter and ham

CROISSANT AU BRIE
Croissant with Brie, fig mustard and rocket salad

PAN BAGNAT
Wholemeal baguette
with tuna and egg

BRIOCHE AU POULET
Brioche with truffle mayonnaise, chicken breast
and wild herb salad

BAGUETTE AUX MERGUEZ
Baguette with tomato salsa
and Merguez sausage

LA FICELLE
Thin baguette with olive tapenade
and grilled vegetables

TIP DO YOU FANCY SOMETHING SPECIAL?
For just 21.00 € we serve 20g of sturgeon caviar with your breakfast.

— INCLUDED —

Fresh from the Bakery

SWEET AND FRUITY DANISH PASTRIES

BUTTER CROISSANT

PAIN AU CHOCOLAT

ALMOND CROISSANT

We are happy to serve you

HONEY

JAMS

NUTELLA

NUT CREAM BY DARBO

BUTTER

NATURAL YOGHURT

SOY YOGHURT

Mein Schiff® POWER MUESLI

FRUIT SALAD

COOKIES WITH CRANBERRIES

COOKIES WITH NUTS

— INCLUDED —

ENTRÉES ET SALADES

Entrées and salads

BAGUETTE FRANÇAISE
Toasted baguette, served with butter, dry
tomato paste and orange marmelade

LA QUICHE LORRAINE ET SALADE
Bacon and leek quiche
with a small salad

LA SALADE DE MÂCHE TIP
Lamb's lettuce with marinated
goat's cream cheese dumplings

CRÊPE À LA RATATOUILLE DE LÉGUMES
Vegetarian crêpe with Provolone cheese,
tomato confit and salad leaves

LE CROQUE-MONSIEUR ET SALADE
Grilled ham and cheese toast
with a small salad

CRÊPE AU SAUMON GRAVÉ TIP
Green crêpe with graved salmon,
crème fraîche and keta caviar*

TIP FOR SOMETHING SPECIAL:
Confit of marinated red shrimps for just 9.00 € with your entrée.

All dishes with this symbol are vegan.
All dishes with this symbol are vegetarian.

— INCLUDED —

SOUPE

Soups

BISQUE DE TOMATE
Cream soup with San Marzano tomatoes and toasted crostini

LA SOUPE À L'OIGNON AVEC FLÛTE DE GRUYÈRE
Classic French onion soup
with baked puff pastry Gruyère sticks

— INCLUDED —

PLATS PRINCIPAUX

Main courses

BŒUF BOURGUIGNON
Made in the traditional way
with braised vegetables and potato purée

PAILLARD DE POULET
Lemon-butter-confit of poulard breast
with fennel and orange salad served with a wholemeal baguette

LE COQ AU VIN À L'ANCIENNE
Chicken braised in red wine
with truffle potato purée

FILET DE MORUE
Poached cod with vegetable strips,
basmati rice and lemon hollandaise

TOMATES FARCIES
Provençal-stuffed tomato
in yellow-pepper broth with baked potatoes

FOR YOUR PARTICULAR ENJOYMENT:
For just 24,50 € you will also receive half a portion of lobster with your main meal.

In France, a good meal traditionally ends with a cheeseboard or dessert. It symbolises the crowning glory at the end of the meal and the appreciation of regional specialties and culinary art.
Bon appétit!

— INCLUSIVE —

DESSERT

MOUSSE AU CHOCOLAT TRICOLORE
Triple chocolate mousse with a blackcurrant coulis

TARTE AU CITRON AVEC SORBET FRAMBOISE
Lemon tart with meringue and raspberry sorbet

SÉLECTION DE FROMAGES DU CHARIOT ET SON PAIN
Selection of French cheeses with baguette

VINS MOUSSEUX

Sparkling wine

PROSECCO

Mein Schiff® Prosecco DOC, sparkling, dry	0.1 l	included
	0.75 l	32.00 €

SPARKLING WINE

Mein Schiff® Sonder-Cuvée sparkling wine, dry	0.1 l	included
Schloss Lichtenstein Schnaufer non-alcoholic	0.1 l	included

CREMANT

Langlois-Chateau, Val de Loire, L'Extra par Langlois Crémant Brut (Chenin Blanc & Chardonnay)	0.75 l	48.00 €
Langlois-Chateau, Val de Loire, L'Extra par Langlois Crémant Rosé (Cabernet Franc)	0.75 l	52.00 €

Champagne

MOËT & CHANDON IMPÉRIAL BRUT

0.75 l 75.00 €

MOËT & CHANDON ROSÉ IMPÉRIAL

0.75 l 75.00 €

ARMAGNAC

Janneau V. S. O. P.	4 cl	included

COGNAC

Larsen Cognac V. S.	4 cl	included
Bache-Gabrielsen Thomas XO Prestige, Réserve Edition	4 cl	10.00 €

GRAPPA

Cellini Cru	4 cl	included

FRUIT BRANDIES

Calvados Père Magloire V.S.O.P.	4 cl	included

HERBS & ANISE DRINKS

Ramazzotti Amaro	4 cl	included

LIQUEUR

Pernod	4 cl	included
Cointreau	4 cl	included
Baileys Irish Cream	4 cl	included

SHERRY

Tio Pepe Extra Dry Fino	5 cl	included

PORT WINE

Sandeman Ruby Porto	5 cl	included

VERMOUTH

Martini Bianco	5 cl	included
Noilly Prat	5 cl	4.40 €

BEER

Bitburger Premium Pils on tap	0.3 l	included
Bitburger Radler	0.33 l	included
Bitburger 0.0% Pils, non-alcoholic	0.33 l	included
Paulaner Wheat Beer, naturally cloudy	0.5 l	included
Paulaner Wheat Beer, non-alcoholic	0.5 l	included
Paulaner Wheat Beer Shandy, non-alcoholic	0.33 l	included

VIN

Wines

VIN BLANC

SAUVIGNON BLANC IGP PAYS D'OC

Charles Rousseau, Gevrey-Chambertin, France	0.1 l	included

POUILLY FUMÉ

Jonathan Didier Pabiot, Loire, France	0.1 l	8.20 €
(Sauvignon Blanc)	0.75 l	53.00 €

SANCERRE CHAVIGNOL

Gérard Boulay, Loire, French	0.75 l	59.00 €
(Sauvignon Blanc)		

CHABLIS

Christian Moreau, Burgund, France	0.1 l	8.50 €
(Chardonnay)	0.75 l	56.00 €

VIN ROSÉ

GRENACHE CINSAULT IGP PAYS D'OC

Charles Rousseau, Gevrey-Chambertin, France		included

LANGUEDOC

Alexis Lichine, Vin de Pays Chevalier, Cinsault, France	0.1 l	4.60 €
	0.75 l	30.00 €

B&G ROSÉ D'ANJOU

Barton-Guestier, Loiretal, France	0.1 l	5.60 €
(Grolleau & Gamay)	0.75 l	36.00 €

VIN ROUGE

CABERNET SAUVIGNON IGP PAYS D'OC

Charles Rousseau, Gevrey-Chambertin, France	0.1l	included

CÔTES DU RHÔNE SÉLECTION

Saint Cosme-Louis Barruol, Rhône, France	0.1 l	6.70 €
(Syrah)	0.75 l	43.00 €

BARTON-GUESTIER BEAUJOLAIS-VILLAGES

Barton & Guestier, Beaujolais, France	0.1 l	6.70 €
(Gamay)	0.75 l	43.00 €

HÉRITAGE 293 AOC DUCHÉ D'UZÈS

Barton & Guestier, Rhône, France	0.1 l	6.70 €
(Syrah & Grenache)	0.75 l	44.00 €

DESSERT WINE

RIVESALTES AMBRÉ

La Rectorie Parcé Frères, Languedoc-Roussillon, France	0.1 l	7.50 €
(Grenache Blanc)		

BOISSONS NON ALCOOLISÉES

Non-alcoholic beverages

WATER

Mein Schiff ® Table water still / sparkling	0.2 l	included
Waterkant Ebbe Natural mineral water, still	0.33 l 0.75 l	2.10 € 5.60 €
Waterkant Flut Natural mineral water, sparkling	0.33 l 0.75 l	2.10 € 5.60 €

SOFT DRINKS

Juices and fruit drinks Pineapple, apple, banana, cranberry, strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant, tomato	0.2 l	included
All fruit juice spritzers	0.2 l	included
Lemon ice tea	0.2 l	included
Coca-Cola, Coca-Cola Zero, Sprite, Fanta	0.2 l	included
Thomas Henry Tonic Water, Botanical Tonic, Bitter Lemon, Wild Berry, Spicy Ginger Beer, Ginger Ale, Pink Grapefruit	0.2 l	included
Red Bull Energy Drink	0.25 l	3.70 €

CAFÉ

Coffee

Coffee	included
Decaffeinated coffee	included
Espresso	included
Double espresso	included
Espresso macchiato	included
Cappuccino	included
White coffee	included
Latte macchiato	included
Cocoa	included

THÉ

Tea varieties from Fernweh Heimweh

ORGANIC BLACK TEA

EARL GREY [1,2] — included

Mild floral black tea,
infused with natural bergamot oil

ASSAM BREAKFAST [1,2] — included

Vibrant flavour and lovely
chestnut red in the cup.

ORGANIC WHITE TEA

PEACH & APRICOT [1,2] — included

Delicate apricots and fresh peaches
create a lovely flavour experience.

ORGANIC GREEN TEA

CHINA ORIGINAL [1.2] — included

Tart and fresh notes of classic green tea
vitalise and win you over.

TROPICAL FRUITS [1,2] — included

Tangy-sweet notes of South Sea fruits
meet fine green tea.

ORGANIC HERBAL TEA

CAMOMILE & VERBENA [1,2] — included

Camomile buds meet fresh verbena
and create a light citrus flavour.

MINT [1,2] — included

Pleasantly mild and fresh
peppermint flavour.

VERBENA & MELISSA [1,2] — included

Verbena and melissa
create a feeling of calm and security.

ORGANIC SPICED TEA

TURMERIC & GINGER [1,2] — included

Ginger and turmeric combine
to create a spicy flavour experience.

ROOIBOS TEA BOURBON VANILLA [1,2] — included

Full-bodied rooibos tea,
topped with fine notes of real bourbon vanilla

ORGANIC FRUIT TEA

BLUEBERRY & ELDERFLOWER [1,2] — included

Wonderfully fruity flavour from the combination
of blueberry and eldeflower.

1 Organic Certified | 2 Rainforest Alliance Certified