



BISTRO

NORTH SEA

*Our chefs are our heroes, transforming
the very best local & seasonal ingredients, into classic
dishes: from the sea, the grill and the garden.*

SET MENU

2 Courses €44.95

3 Courses €49.00

Starters

Tartar

Served with confit of egg yolk, crispy potatoes and spinach mayo

Scallops

Pan-fried scallops, seasoned with garlic & chilli, served with a butter emulsion

Insalata Caprese

Our take on the classic and refreshing Italian salad - tomatoes, Mozzarella di Buffalo and basil. *Can be served as vegan upon request*

Tiger Prawns

Served with avocado and mango salsa and a yuzu mayonnaise

Soup of the Day

Ask your waiter for the soup of the day, always served with freshly baked bread from our bakery on board

Maining

Salmon

Served with fried noodles and a mild chilli sauce

Seasonal Fish

Fresh from the local fishmonger, with vegetables, Beurre Blanc and fresh herbs. Served with roasted potatoes with shallots and herbs or French fries

Lamb

Slow-cooked and tender with seasonal vegetables and Chimichurri-dressing. Served with roasted potatoes with shallots and herbs or French fries

Guinea Fowl

Roasted breast and drumstick, vegetables, chicken reduction and crispy Guinea fowl skin. Served with roasted potatoes with shallots and herbs or French fries

Ribeye Steak (225g)

Juicy and tender - cooked to your liking, with vegetables and pepper sauce. Served with roasted potatoes with shallots and herbs or French fries

Rigatoni

Ragout with fresh and dried mushrooms, served with shavings of Parmesan cheese - or truffle if you prefer. *Can be served as vegan upon request*

Desserts

Gateau au Caramel

Creamy caramel and rich chocolate, served with a tangy cherry ice cream

Crème Brûlée

A rich creamy vanilla custard topped with caramelised sugar

Apple Frangipane

Apple and almond cake, served with cardamom ice cream

Sorbet (vegan)

Trio of refreshing sorbet ice made on board

Cheese Board

A selection of cheeses with homemade crackers & chutney



Food Allergies & Intolerances. Before ordering, please ask your server for any allergen information.