



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 €45.00

3 Courses €52.00

### 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.