



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 €38.95

3 Courses €42.95

Starters

Scallops

Pan-fried scallops and chorizo on a splash of beetroot puree with a cauliflower crisp

Beetroot Carpaccio ✓

Candied sliced beetroots with a blackberry and caper salad, finished with a raspberry dressing

Ceviche

Cod loin, salmon and black tiger shrimp in a lemongrass and coriander citrus dressing, served on a bed of pickled vegetables with an avocado cream dressing

Antipasti Plate

Serrano and bresaola sliced cured meats with marinated cherry tomatoes, served with a herb salad

Soup of the Day

Served with crème fraîche and a parmesan crisp

Maining

Cod Loin

Pan-fried cod loin on pea puree served with potato fondant, white asparagus and tartar sauce

Guinea Fowl

Roasted guinea fowl breast and confit leg served with shiitake mushroom and pomme croquette

Sea Bass

Grilled fillets of sea bass served with pommes duchesse, romanesco and samphire

Lamb

Tender slices of lamb rump, served with a light curry glacé, herb-fried potatoes and sesame toasted vegetables

Pommes Anna ✓

A medley of thinly sliced potato, zucchini, carrot, beetroot and sweet potato served with pickled red onion and a portobello cream sauce

Ribeye Steak (250g)

Cooked to your liking, served with potato wedges and a choice of sauce - Béarnaise, peppercorn or red wine and shallot

Desserts

Crème Brûlée

A rich creamy vanilla custard topped with caramelised sugar

Chocolate Fondant

Indulgent chocolate dessert with a gooey centre, served with vanilla ice cream

Ice Cream Platter ✓

A selection of ice creams made on board

Cheese Board

A selection of continental cheeses with biscuits



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