



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

Salmon Tartare

Topped with horseradish mayo
rye crisps and micro greens

Tiger Prawns

Coated in sesame seeds
served with a Dragon sauce

Soup of the Day

Ask your waiter for the homemade
soup of the day served with freshly
baked bread from our onboard bakery

Beef Tataki

A Japanese fusion beef with Ponzu sauce
served with crispy garlic chips
and chilli mayo

Terrine of Asparagus

Asparagus and fresh green peas
delicately wrapped in zucchini, served with
citrus-flavored tapioca flakes & salsa verde

Maining

Sirloin Steak

Succulent free range Sirloin steak
cooked to your liking
seasonal vegetables & mild pepper sauce

Salmon

Salmon steak with a green Hollandaise
black dentelles
grilled vegetables & lobster bisquit

Lamb

Slow cooked lamb served with pommes
noisette, grilled onion & lamb jus

Seasonal Fish

Locally sourced seasonal fish served
with risotto & parmesan shavings

Chicken Breast Supreme

Juicy chicken breast with a rich dark emulsion
corn ribs & sweet corn purée

Pasta Pappardelle

Pasta tossed in virgin olive oil
confit of cherry tomatoes, served with
a selection of flavour infused oils on the side

Desserts

Chocolate-Raspberry Tarte

Creamy & rich chocolate-raspberry tarte
served with homemade fresh raspberry sorbet

Mango Cheesecake

Served with a smoked meringue
& butternut squash noisettes

Sorbet Popsicles

3 kinds of sorbet on a stick
Ask your waiter for flavours of the day

Crème Brulée

Classic Crème Brulée served with
a creamy homemade cappuccino ice cream

Cheese

A selection of fine cheeses served with chutney
& homemade crackers



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