

PROFITEZ PLEINEMENT DE VOTRE CROISIÈRE,
PRENEZ VOTRE PETIT DÉJEUNER AU RESTAURANT
To make the most of your crossing, enjoy breakfast in the restaurant

Le Petit Déjeuner "Tradition" / "Tradition" Breakfast

JUS D'ORANGE OU DE POMME
Orange or apple juice

LAIT ET CÉRÉALES
Milk and cereal

PETIT PAIN ET VIENNOISERIES ASSORTIES
Bread roll and assorted pastries

BEURRE, MIEL ET CONFITURES
Butter, honey and assorted jams

OEUF AU PLAT OU BROUILLÉS "GARNIS"
Fried or scrambled eggs, bacon, sausage, tomato, mushrooms

CAFÉ, THÉ OU CHOCOLAT CHAUD
Coffee, tea or hot chocolate

£ 9.95

Le Petit Déjeuner Enfant / Children's Breakfast

(-12 ans / Under 12 year old)

*There are several children's options to choose from, please ask for details.
Alternatively children may have a child's portion from the adults menu.
A surprise box included.*

£ 4.90

GRATUIT POUR LES MOINS DE 5 ANS
Free for children under 5 years old



RESTAURANT DU PORT

MENU

Entrées / Starters

CRÈME LÉGÈRE DE POIS AUX BRINDILLES DE LARD SÉCHÉ
Cream of peas with strips of bacon

TARTARE D'ASPERGES ET CREVETTES AUX CÂPRES, CRÈME D'AVOCAT
Asparagus and shrimp tartare with capers, avocado cream

PALETTE DE SAUMON FUMÉ D'ÉCOSSE, BLINIS ET CONDIMENT AU CITRON
Smoked Scottish salmon duo served with blinis and lemon relish

Plats / Main courses

CABILLAUD, ARTICHAUT ET GALETTE DE SARRASIN
Cod served with artichoke purée and a crêpe

CARRÉ D'AGNEAU RÔTI, PURÉE DE POIS AU BASILIC THAÏ, JUS À LA MENTHE
Roast rack of lamb, pea purée with Thai basil and mint sauce

ENTRECÔTE À LA BORDELAISE
Grilled sirloin steak with bordelaise sauce

RISOTTO AUX LÉGUMES, FRITURE DE TOMATES CERISES (PLAT VÉGÉTARIEN)
Vegetable risotto with fried cherry tomatoes (vegetarian dish)

Fromages / Cheese

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE
A selection of cheese from the regions of France

Desserts / Desserts

SORBET PASSION, ANANAS POÊLÉ, GRANITÉ AU RHUM BLANC
Passion fruit sorbet, fried pineapple and flaked frozen white rum

FRUITS DE SAISON EN COUPE MELBA, TUILE AU CARAMBAR
Seasonal fruit melba with a carambar tile

CAFÉ GOURMAND
served with a vanilla ice-cream, a chocolate mousse and a crème brûlée

Composez votre menu en choisissant / Please choose from the menu

UNE ENTRÉE + UN PLAT

A starter + a main course£ 19.50

UN PLAT + UN DESSERT OU UN FROMAGE

A main course + a dessert or cheese£ 19.50

UNE ENTRÉE + UN PLAT + UN FROMAGE OU UN DESSERT

A starter + a main course + a dessert or cheese£ 23.90

RESTAURANT DU PORT

Menu Cap Finistère

Au dîner / Dinner only

CREVETTES EN CAGE DE POMMES DE TERRE, ARTICHAUTS BRAISÉS
Prawns wrapped in potato, braised artichoke

VIENNOISE DE SOLE, HARICOTS BLANCS, MATIGNON DE LÉGUMES AUX MOULES
Viennese style sole with white beans, Matignon of vegetables with mussels

ou/or

CÔTE DE BOEUF A LA PLANCHA, SAUCE AU POIVRE ET PARFUM DE CACAO
Grilled rib of beef with a pepper and cocoa sauce

ROCAMADOUR AUX GRAINES DE FENOUIL, SUCRINE À LA FLEUR DE SEL
Rocamadour cheese with fennel seeds, Spanish sucrine lettuce hearts sprinkled with sea salt

ou/or

PLATEAU DE FROMAGES DES RÉGIONS DE FRANCE
A selection of cheese from the regions of France

VACHERIN CONTEMPORAIN
Modern style vacherin

£ 28.95

LE MENU ENFANT (-12 ANS)

Children's menu (Under 12 years old)

There are several children's options to choose from, please ask for details.

Alternatively children may have a child's portion from the adults menu.

A surprise box included.

£ 5.20

SERVICE COMPRIS / All prices include service