

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

OEUFS 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

VELOUTÉ AUX ASPERGES, FAISSELLE AUX HERBES FAÇON CAPPUCINO
Cream of asparagus soup, cream cheese with herbs "Cappuccino-style"

OEUFS POCHÉS À LA VIGNERONNE, SALADE D'HERBES AUX CERNEAUX DE NOIX
Poached eggs, wine sauce and spinach accompanied with a walnut salad

PRESSÉ DE VOLAILLE AU FOIE GRAS ET LÉGUMES DU MOMENT
Stuffed chicken with foie gras and vegetables of the season

Plats / Main courses

FILET DE DORADE A LA PLANCHA, FENOUIL CONFIT À L'ORANGE
Sea bream fillet with orange-glazed fennel

MIGNON DE PORC À LA DIABLE, GALETTE DE SARRASIN AU JAMBON ET CANTAL, SALADE D'HERBES
Fillet of pork in a devil sauce, crêpe with ham and "Cantal" cheese, herb salad

ENTRECÔTE, SAUCE AU POIVRE ET PARFUM DE CACAO
Grilled sirloin steak, pepper and cocoa sauce

TAJINE DE LÉGUMES AUX FRUITS SECS (PLAT VÉGÉTARIEN)
Vegetable tajine with dried fruits (vegetarian dish)

Fromages / Cheese

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

Desserts / Desserts

CRÈME BRÛLÉE, SOUPE DE LITCHI-COCO
Crème brûlée, coconut and lychee soup

PROFITEROLES À LA VANILLE ET AU CHOCOLAT
Profiteroles with vanilla ice cream served with Chantilly cream and hot chocolate sauce

PALETTE DÉGUSTATION "LES QUATRE DESSERTS"
Four desserts worth savouring

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

FEUILLANTINE AU CRABE, CHANTILLY À L'AVOCAT
Crab with puff pastry, whipped avocado

GAMBAS A LA PLANCHA, ACCRAS DE MORUE EN SALADE
Prawns "A la plancha", cod fritters in a salad

ou/or

TOURNEDOS CHÂTELAINES
Tournedos of beef served with artichoke and potatoes "à la Châtellaine"

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

SOUPE DE FRUITS ROUGES ET SORBET À LA VERVEINE
Chilled red fruit soup with verveine sorbet

£ 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