

The image shows an outdoor terrace of a restaurant. The terrace is paved with wooden decking and features several round tables with black metal frames and wicker chairs with blue mesh seats. In the foreground, there are black patio heaters with orange and red glowing elements. A large white planter box contains a small tree with green leaves. In the background, there is a concrete bridge structure and a building with a statue on top. The sky is blue with some clouds.

# LE BISTRO PARISIEN

---

## MENUS

---

Autumn - Winter


2020-2021

# LE BISTRO PARISIEN


AUTUMN/WINTER MENU 2020-2021

**LUNCH AND DINNER** • UNINTERRUPTED SERVICE FROM 11AM TO 9:30PM


## GOURMET STARTERS

- Cream of pumpkin soup with Comté PDO emulsion, chestnuts and toasted pumpkin seeds - €8.00 
- Semi-smoked haddock, celeriac with shellfish - €8.50
- Pressed confit duck terrine with foie gras, Espelette pepper PDO and fig chutney - €10.50
- Foie gras royale, poached egg and Ventrèche bacon, mushroom cream sauce - €11.50
- Daily special starter - €9.00




## SEASONAL DISHES

- Corn-fed chicken supreme with creamy polenta, mushroom fricassée and rosemary jus - €16.50
- Lightly-seared salmon, risotto with paella spices and chorizo jus – €17.50
- Orecchiette pasta with ricotta, Parmesan PDO and Taggiasca olives - €16.00 
- Extra-large sirloin steak (12oz) with fries - €28.00
- Bistro Burger (sesame seed bun, beef burger, onions, tomato, gem lettuce and cheddar cheese) with fries – €18.00
- Daily special main course - €16.50

## CHEESE

- Cheese matured by our Maître Fromager served with a mixed green salad - €9.00 

## DESSERTS

- Pear tartlet with almond nougatine and Turrón ice cream - €9.50 
- Chocolate financier cake with a pineapple, lime and dark rum syrup – €9.00 
- Lychee and passion fruit choux puff with praline chips and chocolate sauce - €8.50
- Tatin-style Breton shortbread, crème d'Isigny cream with salted butter caramel – €9.00 
- Daily special dessert – €8.50



# LE BISTRO PARISIEN

AUTUMN/WINTER MENU 2020-2021

---

## SNACKS • ANY TIME OF THE DAY

- Caesar salad (lettuce, chicken, croûtons, anchovies, Caesar sauce) – €14.00
- Plain omelette with fries - €8.00
- Ham and cheese omelette with fries – €8.50
- Mixed platter of cheese and deli meats to share - €19.00
- Cheese platter to share - €19.00



# LE BISTRO PARISIEN

AUTUMN/WINTER MENU 2020-2021

---

## CHILDREN'S MENU • LUNCH AND DINNER

OUR SET MENU OPTIONS FOR SMALLER SHIPMATES (aged under 12 ) – €14.80

- Orechiette pasta with ham and Emmental cheese
- or
- Chicken supreme with fries
- Pot of ice cream
- or
- Pear tartlet
- Drink: water with flavoured syrup (25 cl)



# LE BISTRO PARISIEN

AUTUMN/WINTER MENU 2020-2021

## SET MENUS • LUNCH AND DINNER

### Adults' Menu

- Starter + main course (choice from the menu except sirloin steak\*) + dessert + drink (25cl)
- Price: € 38.50

### Adults' combined package

- Starter + main course (choice from the menu except sirloin steak\*) + dessert + drink (25cl) + Sightseeing Cruise ticket\*\*
- Price: € 48

### Children's Menu

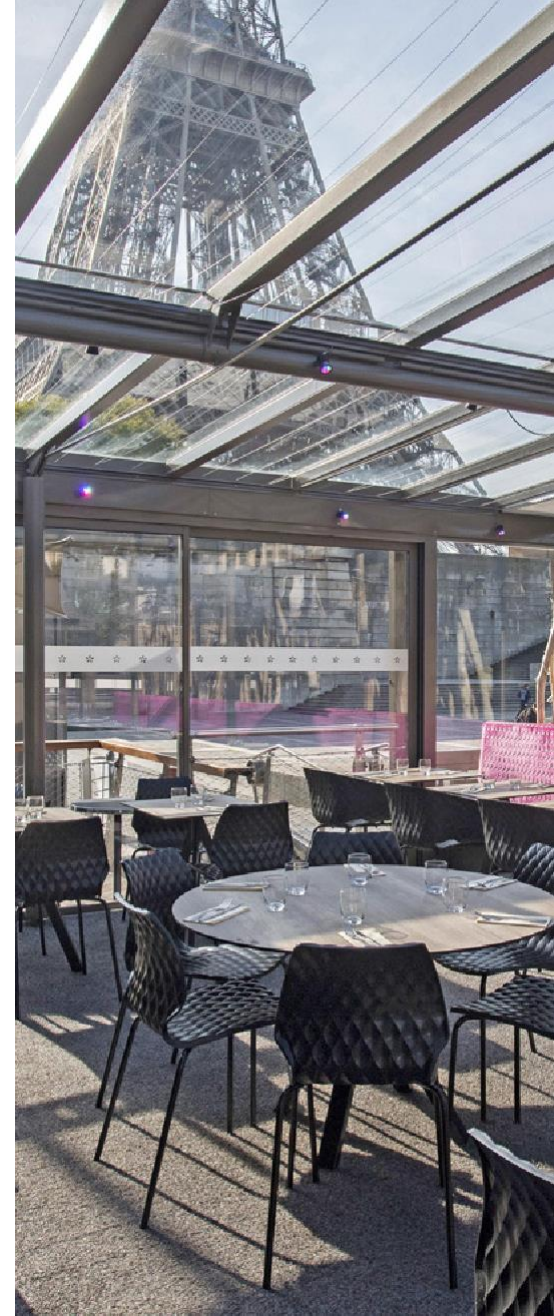
- Main course + dessert + drink (25cl)
- Price: €14.80

### Children's combined package

- Starter + main dish + dessert + drink (25cl) + Sightseeing Cruise ticket\*\*
- Price: €19

\*€7 supplement

\*\*You can take the Sightseeing Cruise at the time of your choice, before or after your meal



# LE BISTRO PARISIEN

Menus valid from 7 October 2020 to 6 April 2021.

Single choice of menu required for groups of 15 people or more.

Non-contractual documents and photos.

Menus subject to change without notice.

Alcohol abuse is bad for your health; drink in moderation.



# LE BISTRO PARISIEN

---

CONTACT US

## Sales Department

[commercial.tourisme@sodexo.com](mailto:commercial.tourisme@sodexo.com)

+33 (0)1 80 73 98 25

---

## Reservation Service

[tourisme@bateauxparisiens.fr](mailto:tourisme@bateauxparisiens.fr)

+33 (0)1 76 64 14 54