

LA PENICHE

FINE WINE & DINING AFLOAT

- STARTER -

Lunch+canal cruise

2 course meal
€34

3 course meal
€39

Dinner+canal cruise

2 course meal
€38

3 course meal
€45

BREAD AND BUTTER €3.95 SUPPLEMENTARY

TODAY'S FRESH SOUP

Ask your steward

TOONS BRIDGE MOZZARELLA

Heirloom Tomato, Basil Oil, Watercress & Balsamic Reduction (7, 10, 12)

DUCK CONFIT & FOIE GRAS TERRINE

Wholegrain Mustard, Pear, Lime, Walnut, Mint Salsa & Toasted Bread Steamed (1, 5, 10)

MUSSEL PROVENÇAL

White Wine, Garlic, Shallots, Provençal Herbs, Fresh Tomato & Olive Oil (2, 4, 14)

- MAINS -

FILLET OF SEABREAM

Baby Potato, Steamed Romanesco, Peas, & Lemon Crème Sauce & Dill Oil (4, 7)

CORNFED CHICKEN

Potato Champ, Sauté Kale, Creamy Tarragon & Wholegrain Mustard Sauce (7, 10)

BEEF CHEEK IN RED WINE

Creamy Mash, Tender Stem Broccoli, Shallot & Glazed Baby Carrot (7)

THREE BEAN RAGOUT **Vegan***

Chickpea, Butter Bean, Red Kidney Bean, Roasted Fennel Cooked In tomato & Cumin Sauce
Serve with Couscous (1 Wheat, 12)

- DESSERT -

CHOCOLATE BROWNIE

With Coconut Ice cream & Hot Chocolate Sauce (1, 3, 7)

NEW YORK STYLE CHEESECAKE

With Limoncello Mixed Fruit Compote (1, 3, 7)

- 10% service charge from final bill for parties over 4 or more

WE CANNOT GUARANTEE THAT ANY MEALS ARE 100% ALLERGEN FREE AS THEY MAY CONTAIN TRACES
Allergen Lists: 1-Gluten, 2-Crustaceans, 3-Egg, 4-Fish, 5-Peanuts, 6-Soyabean, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard,
11-Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14- Molluscs