

LA PENICHE

FINE WINES & DINING AFLOAT

• **Unique Dining Experience**

2 course Menu €27.50 3 courses €34.50

Cruise fee €5

Dinner Menu

Today's fresh soup (V) (G)

(Ask our steward for more details)

Traditional Connemara oak smoked salmon

Avocado Salsa, caper dressing & Lemon juice

Goats Cheese Tart (V)

With Red Onion Marmalade, Walnut Honey dressing with mesclun salad

Crispy Duck Leg Confit (G)

With glazed Pineapple, sweet Chilli Sauce & Fresh mix leaves

Platter of fine cured meats and cheese

With pickles & toasted baguette



Irish beef in Guinness

With baby onions, mushroom, carrots served with mashed potatoes

Grilled breast of free-range chicken

With Bayonne ham, fresh baby spinach, Celeries Puree, served with Pinot Noir Sauce

Wild Boar Sausages

With Green Lentil, Cabbage, Mash Potatoes & Apple Cider Sauce

Today's fresh fish

Green Beans, Tomato "Provincial", Baby boiled Potatoes & Lemon Butter Sauce

Vol au Vent of wild Mushroom (V)

Spinach, tomatoes & grated Parmesan Cheese



Crushed meringues

Irish Strawberries with Raspberry coulis & whipped Cream

Homemade Chocolate Brownie

If you have any dietary requirements please inform your steward.



A service charge of 10% applies for groups of more than 6 guests.



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CHAMPAGNE

Champagne Brut Louis de Sacy	€75
Prosecco – Cipriciano Grandessa	€7.50 / €36
Kir Royal	€8.00
Raspberry Bellini	€8.50
Coteaux de layon 2009(Sweet Wine)	€7.50 / €39

WHITE

Italy	Pinot Grigio 2011 - <i>La Casada</i> – ripe pear note, nice acidity €6.75 / €27
	Gavi 2010 - <i>Cesare Pavese</i> – wild, intense aromas, full and soft €32
France	Sancerre 2010 – <i>Moulin des Vrilleres</i> - aromatic, floral, fruit and citrus overtones €34
	Sauvignon Blanc 2012 – <i>Domaine de Mont d’Hortes</i> – powerful fruit, excellent finish €26
	Chablis 2009 – <i>Savary</i> - smooth with a vanilla hint, dry ending €42
Chile	Sauvignon Blanc 2012 – <i>Sierra Grenade</i> – light, easy to drink, medium dry €5.95/ €24

ROSE

France	Touraine Rose 2010 - <i>Domaine Michaud</i> - fresh and fruity, well balanced, elegant €6.95/€27
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RED

Italy	Rosso Piceno 2011 – <i>Bacchus</i> – wooden taste, deep fruit, good balance €31
	Chianti 2010 – <i>Guido Gualandi</i> - Deep wooden taste, robust and rich €33
France	Merlot-Cab Sauvignon 2011 – <i>Domaine Briclot</i> – fruit driven, medium €6.75/ €28
	Gigondas 2008 – <i>Grand Montmirail</i> – top class, heavy, ruby red color, powerful velvet finish €46
	Shiraz 2008 - <i>Vedilhan</i> – oakbarrel, floral finesse € 31
	Pinot Noir 2011 - <i>Le fou Aude</i> - light taste, good balance acidity €35
	Domaine de Mont d’Hortes 2011 - <i>Syrah, Grenache, Merlot & Cab Sauvignon blend</i> €26
Chile	Cabernet Sauvignon 2011 – <i>Sierra Grenade</i> – classic taste, light colour €5.95/ €24

DESSERT WINE

France	Coteaux de Layon 2006 - <i>Anjou</i> – sweet finish, vanilla and caramel taste €7.50 / €39
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Chilled bottled beers €4.95
Cider & Guinness €5.50
All spirit mixers €6.95

Vodka, Gin, Jameson, Bacardi, Havana, Captain Morgan, Jack Daniels, Malibu, Tia Maria, Martini

All liqueurs on the rocks €5.80

Jameson, Bushmills, Baileys, Cointreau, Cognac, Amaretto, Whiskey

Soft drinks €2.50 Juices €2.95

Coke, Diet Coke, 7up, Club Orange, Tonic Water, Ginger Ale, Orange Juice & Cranberry Juice

Bottled water (still or sparkling) €3.95

