

The Pirate's Pearl Menu

€ 54.99

Starter, Main course and Dessert

(Drink not included)

Starters

Shelled crab,

avocado and citrus tartare, coconut and lemon emulsion

or

Pirate Trio:

Lobster in a shellfish jelly with baby vegetables, cream of beetroot with a coconut foam, citrus-marinated tuna

or

Caribbean Selection:

Caribbean blood sausages, sautéed prawns, fried octopus, cod fish balls, scallop and pickled vegetables

Main Courses

Surf and Turf flavours:

free-range veal medallion, roasted half lobster, ginger butter, sautéed vegetables, fragrant rice and roasted plantain

or

Fillet of grilled beef (approx. 250 g)

and Sichuan pepper sauce, served with cassava chips and sautéed vegetables

or

Miracle catch:

grilled king prawns, catch of the day and grilled swordfish, served with vegetable tempura and a bold Caribbean sauce

Desserts

Selection of sorbets served with seasonal fruit

or

Rum baba

and tropical fruit tartare with a chocolate flute

or

Chocolate and coffee dessert

with a Caribbean sauce and roasted banana

**Home-made' dishes are made on-site from fresh ingredients.*

Tax included

Children's Menu

for children aged from 3 to 11

€ 17.99



Starter, Main Course, Dessert and Drink

Vittel* (33 cl) or Minute Maid* orange or apple juice or a glass of milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request

Starters

Tomato and egg medley, in a fromage blanc sauce

or Lumpfish roe and surimi salad

Main Courses

Chicken fillet and gravy,

*served with fragrant rice and sautéed vegetables**

or Penne vegetable Bolognese

or Thick-cut salmon fillet with a lemon sauce

*served with fragrant rice and sautéed vegetables**

Desserts

Vanilla ice cream with chocolate chips

or Pineapple and mango smoothie

or Panna cotta with a red fruit coulis

or Chocolate ganache and popping candy

**Potato rösti may replace a similar item on request*

Premium Children's Menu

for children aged from 3 to 11

31,49 €



Starter, Main Course, Dessert and Drink

Vittel* (33 cl) or Minute Maid* orange or apple juice or a glass of milk (20 cl)

A different soft drink (25 cl) may replace a similar item on request

Starters

Shelled crab, avocado and citrus tartare, coconut and lemon emulsion

or Small Caribbean Salad: romaine lettuce, pineapple,

palm heart, cucumber, cherry tomatoes and mango vinaigrette

Main Courses

Grilled swordfish, served with sautéed vegetables* and a lemon sauce

or Fillet of chicken, served with fragrant rice and baby vegetables

Desserts

Mango minestrone

or Vanilla cream flambée

or Chocolate ganache and popping candy

or Coconut mousse, crumbled meringue with a passion fruit centre

**Potato rösti may replace a similar item on request*



« Here is adventure, here is romance,
here is mystery; tropical rivers silently flowing
into the unknown; the unbelievable splendour
of exotic flowers; the eerie sounds
of the jungle... with eyes that
are always watching ...»

Walt Disney



Starters



Casting Off

Corsaire Cocktail:

Coconut-ginger prawns served with pickled palm heart € 15.99

Pirate Trio:

Lobster in a shellfish jelly with baby vegetables, cream of beetroot with a coconut foam, citrus-marinated tuna € 16.99

Caribbean Selection:

Caribbean blood sausages, sautéed prawns, fried octopus, cod fish balls, scallop and pickled vegetables € 16.99

Shelled crab, avocado and citrus tartare, coconut and lemon emulsion € 15.99

✓ Caribbean Salad:

romaine lettuce, avocado, pineapple, kidney beans, palm heart, cucumber, cherry tomatoes and mango vinaigrette € 12.99

Fish and shellfish soup,

curry bread and condiments € 12.99

Main Courses



On the Voyage

Grilled swordfish with a Caribbean sauce, served with mango salsa and fragrant rice € 30.99

Miracle catch:

grilled king prawns, catch of the day and grilled swordfish, served with vegetable tempura and a bold Caribbean sauce € 36.99

Fillet of grilled beef (approx. 250 g) and Sichuan pepper sauce, served with cassava chips and sautéed vegetables € 36.99

Caribbean chicken colombo, served with fragrant rice and roasted plantain € 30.99

Spicy prawn rougail, served with fragrant rice, peppers and kidney beans € 25.99

Rack of roasted piglet, Jamaica Old Rum sauce and sweet potato cake € 30.99

✓ Vegetable voyage:

aubergine with braised vegetables, coconut curry sauce, sweet potato cake and roasted plantain € 25.99

Surf and Turf flavours:

free-range veal medallion, roasted half lobster, ginger butter, sautéed vegetables, fragrant rice and roasted plantain € 36.99

Grilled gambas with a fruit and vegetable salsa, fragrant rice and roasted plantain € 30.99

Crayfish and scallop ravioli, coconut curried vegetables, shellfish coulis € 25.99

Roasted scallop skewer in a kaffir lime beurre blanc, pickled palm heart and sweet potato mash € 30.99

Desserts



Coming into Dock

Pineapple and raspberry crumble with lemon sorbet € 13.99

Vanilla cream flambée with pineapple and cane sugar compote and old rum € 10.99

Coconut mousse, crumbled meringue with a passion fruit centre € 11.99

Rum baba and tropical fruit tartare with a chocolate flute € 13.99

Chocolate and coffee dessert with a Caribbean sauce and roasted banana € 13.99

Selection of sorbets served with seasonal fruit € 13.99

Mango delight and gingerbread € 11.99

Tropical fruit salad and a smoothie* € 11.99

Coffee or tea served with a selection of miniature desserts € 11.99



Celebrate your birthday with us. € 27.00

Don't forget to order your birthday dessert before your meal!
Dessert for up to 8 people

*no added sugar

Buccaneer Menu

€ 31.99

Starter and Main course (Drink not included)

Choose from the "Ocean Treasure" menu

Ocean Treasure Menu

€ 37.99



Starter, Main course and Dessert (Drink not included)

Starters

Pirates' Cocktail:

Coconut-ginger prawns served with pickled palm heart

or

Fish and shellfish soup,

curry bread and condiments

or

✓ Caribbean Salad:

romaine lettuce, avocado, pineapple, kidney beans, palm heart, cucumber, cherry tomatoes and mango vinaigrette

Main Courses

Caribbean chicken colombo,

served with fragrant rice and roasted plantain

or

Catch of the day,

sautéed vegetables, fragrant rice and a kaffir lime beurre blanc

or

Crayfish and scallop ravioli,

coconut curried vegetables, shellfish coulis

Desserts

Vanilla cream flambée

with pineapple and cane sugar compote and old rum

or

Mango delight

and gingerbread

or

Coconut mousse,

crumbled meringue with a passion fruit centre

Captain's Chest Menu

€ 42.99

Starter, Main course and Dessert

(Drink not included)

Starters

Pirate Trio:

Lobster in a shellfish jelly with baby vegetables, cream of beetroot with a coconut foam, citrus-marinated tuna

or

Corsaire Cocktail:

Coconut-ginger prawns served with pickled palm heart

or

✓ Caribbean Salad:

romaine lettuce, avocado, pineapple, kidney beans, palm heart, cucumber, cherry tomatoes and mango vinaigrette

Main Courses

Rack of roasted piglet,

Jamaica Old Rum sauce and sweet potato cake

or

Grilled gambas

with a fruit and vegetable salsa, fragrant rice and roasted plantain

or

Grilled swordfish with a Caribbean sauce

served with mango salsa and fragrant rice

Desserts

Coconut mousse,

crumbled meringue with a passion fruit centre

or

Chocolate and coffee dessert

with a Caribbean sauce and roasted banana

or

Tropical fruit salad

and a smoothie*

Tax included

✓ Vegetarian suggestion

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.

*Home-made dishes are made on-site from fresh ingredients.