



OFF

PARIS SEINE





OFF

*is a tale of urban adventures.
OFF the wall and OFF the beaten track, we explore towns
in search of places to inhabit or transform,
to create a new experience of city life.*

OFF

*is a playground of discovery,
a new neighborhood, a new perspective on the city,
a unique experience in Paris, on the Seine,
where you can come to nourish mind and body.*

OFF

*is a way of life,
intended for people with a thirst for discovery,
who like to taste, try, sample or experiment new things,
for whom novelty is vital.*

OFF

A new perspective on life and the city.



The **OFF** Paris Seine is part of the Elegancia Hotel Collections and offers 58 rooms, including 4 suites, spread on 2 decks.

Unique, you have the choice between the left bank and the right bank for the view of your room.

On one hand, an unusual perspective on the life of the banks of the Seine and the historic building of the Austerlitz station.

On the other, an experience mixing urban and Seine life with a parade of barges, from sunrise to sunset.

The two Horizon Suites, at the head of the boat, are ideal to discover Paris in a new light thanks to their double exposure overlooking the Seine.

Maurizio Galante and Tal Lancman design two suites: The Sunset, between mandarine & copper and the Silver Suite, with grey and silver tones.

*If you wish to sleep aboard the OFF tonight,
do not hesitate to ask our crew members.
We even thought about your toothbrush!*

The Bar Food is open from 5.30pm to 1am (midnight last order) every day. Live Music and DJ sets are organized regularly at the end of the week: discover our agenda on our Facebook page and Instagram.

The **OFF** invites you every day, at every hour of the day or evening for your private or professional events.

Our sales team is at your disposal at events@offparisseine.com to organize your tailored moments!





BREAKFAST

€19

Every day from 7am to 11am (last service at 10.30am)

To make the best start to your day in Paris, we offer a buffet with a wide range of sweet or savory products, hot drinks and fruit juices.

Because everyone has their own rhythm, we serve breakfast from 7am, and for late risers who have made the most of the Parisian nightlife and need a lie-in, we serve breakfast until 10.30am.

BIO - GLUTEN FREE - HOME MADE



BRUNCH

Saturday & Sunday from 12pm till 3pm

Our pastry chef prepares a buffet completely home-made.

The salty selection:

Swedish club (vegan or Norwegian), burrata, season salads, platters of cheeses-hams, scramble eggs with their sides dishes. All the hot drinks and juices are unlimited.

The sweet selection:

Pies, cakes, cereals, desserts, pastries. Soy milk, breads and gluten free options.

Classic brunch (unlimited buffet) €45

Kids brunch (unlimited buffet) €22

Aperol brunch (unlimited buffet with one Spritz cocktail) €55

In addition, you can have:

Omelet (cheese with/Or ham) €+8

Eggs Norwegian (bread, poached eggs, smoked salmon, hollandaise sauce) €+8

Eggs benedict (bread, poached eggs, bacon, hollandaise sauce) €+8

Eggs Florentine (bread, poached eggs, spinach, hollandaise sauce) €+8

Eggs casserole (fingers of bread, cream, parmesan cheese, cooked in a small porcelain dish) €+8

Wasting is against the values of the OFF :) but we trust in you!



APERITIF

Ricard (pastis) 3cl	€6
Dolin Vermouth (red or white) 7cl	€9
Campari 7cl	€9
Suze (Gentian Bitters) 7cl	€9
Kir (white wine with fruit liqueur) 7cl	€9
Lillet (aromatized fortified wine, red or white) 7cl	€9



SPIRITS

4cl

Yoichi single malt (<i>Japanese whisky with smoky and floral notes</i>)	€15
Monkey shoulder (<i>Scotch whisky, light and fruity</i>)	€13
Dalmore 12 years (<i>Scotch whisky, mellow and spicy</i>)	€13
Lagavulin 16 years (<i>Scotch whisky, powerful and smoky</i>)	€16
Blanton's single barrel (<i>Bourbon, full-bodied and creamy</i>)	€12
Coro Coro (<i>Guatemalan rum, round and sweet</i>)	€11
Black jamaica (<i>Jamaican rum, indulgent and vegetal</i>)	€11
Sailor Jerry (<i>Caribbean rum, powerful and spicy</i>)	€12
Santa Teresa (<i>Venezuelan rum, sweet and rich</i>)	€17
Silver Patron (<i>Tequila, mild and sweet</i>)	€13
Don julio blanco (<i>Tequila, spicy and fruity</i>)	€11
Hendrick's (<i>Scottish gin, mild and aromatic</i>)	€12
Bombay Sapphire (<i>English gin, subtle and fragrant</i>)	€11



DIGESTIF

4cl

Merlet Cognac	€15
Get 27	€9
Bailey's	€9
Poire Williams	€11
Calvados	€12
Hennessy V.S	€15
Hennessy X.O	€35



BEER

Peroni Nastro Azzuro 25cl, 50cl - Draft	€7/€12
Grolsh Weizen 25cl, 50cl - Draft	€7/€12
Meantime London IPA 33cl	€8



WINE

12cl/75cl

ROUGE

AOC Cahors Pigmentum, 2016, <i>round & full-bodied</i>	€6/€35
AOC Graves, Villa Bel-Air, 2014, <i>fresh & aromatic</i>	€8/€48
AOC La Diligence, Chinon, 2015, <i>rich & silky</i>	€7/€42
AOC Crozes-Hermitage, Laurus, 2015, <i>full-bodied & fresh</i>	€58
AOC Pessac-Léognan, Château La Garde, 2012, <i>lively & spicy</i>	€67
AOC Gevrey-chambertin, Château de Marsannay, 2015, <i>spicy & powerful</i>	€95

ROSÉ

AOC Côtes de Provence, Minuty, 2016	€9/€48
AOC Côtes de Provence, Magali, 2017	€8/€40
AOC Côtes de Provence, Magali Magnum, 2017, 150cl	€80

BLANC

AOC Pouilly Fumé, Le Lorient, 2016, <i>round with notes of candied fruit</i>	€9/€48
AOC Petit-Chablis, 2016, <i>supple & fruity</i>	€7/€42
AOC Sauvignon, Les Fumées Blanches, <i>fresh & well-balanced</i>	€6/€36



CHAMPAGNES & PROSECCO

12cl / 75cl/ 150cl

Prosecco	€10 /€65
Taittinger Brut	€14/€95/€200



COCKTAILS

12cl €15

- TRY AGAIN** (*Vodka Fair, Bailey's, pineapple, vanilla*)
- BLUES** (*Rhum plantation 3 stars, lemon, curacao, ginger beer*)
- AMARRE-TOI !** (*Vodka Fair, amaretto, pineapple, chocolate*)
- TIKI-TIKI** (*Tequila ocho, passion fruit, coconut, lemon*)
- LE GINDARY** (*Gin citadelle, banana, lemon, cranberry*)
- LA VIE EN ROSE** (*Vodka fair, peach cream, cranberry*)

All classic cocktails are available on demand. €14



MOCKTAILS OF THE DAY

20cl €10

nonalcoholic drinks



SOFTS DRINKS

- Coca-Cola, Coke Zero, Diet Coke 33cl €8
- Perrier 33cl €8
- Ginger beer 25cl €7
- Tonic 25cl €8
- Redbull 33cl €8
- Fruit juice 25cl €8
- (*orange, tomato, apple, pineapple, apricot, passion fruit, cranberry*)
- Vittel 25cl €5
- Thonon still water, San Pellegrino 75cl €7



SHOTS

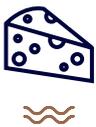
- Vodka Ketel one €5
- Rhum Bacardi silver €5
- Tequila ocho €5
- Whisky black label €5



TAPAS

From 6pm to 11pm

Greedy Fries	€9
<i>(a cone of 200gr potatoes and sweet potatoes)</i>	
Antipasti	€14
<i>(mixed greens, pickled vegetables, parmesan cheese)</i>	
Breaded shrimps with wasabi mayonnaise	€12
<i>(7 pieces)</i>	
Veggie gyozas	€10
<i>(5 pieces)</i>	
Burrata with spinach and sesame oil	€14
<i>(beautiful burrata of 125gr)</i>	
Tarama with summer truffle and blinis	€11
<i>(100gr)</i>	
Smoke salmon plate, Baratte Butter with seaweeds	€15
<i>(butter and lemon)</i>	
Chicken satay	€14
<i>(satay is a peanut based seasoning from south east Asia)</i>	
Veggie Dips	€14
<i>(eggplant caviar, guacamole, hummus)</i>	



PLANCHES

French dry sausage from Corsica	€10
Platter of different types of ham	€14
<i>(special selection of charcuteries)</i>	
Platter of different types of cheeses	€20
<i>(specialties from the cheese factory Jean Yves Bordier)</i>	
Planche mixte	€32

DESSERTS OF OUR PASTRY CHEF	€12
<i>(set of 3 pieces)</i>	