

LA CORNICHE






*The historical restaurant” La Corniche”
is the master dining room for 134 years,
featuring both local and international cuisines.
Combining the classical French culinary arts
and the Egyptian gastronomy, La Corniche
is considered one of the finest dinning venues
in Upper Egypt.*





SOUPES / SOUPS

Mushroom and asparagus cream soup Crème d'asperges aux champignons	350
Red Sea Fish soup with bird's beak's paste Soupe de poissons de la mer Rouge aux becs d'oiseaux "Pescatarian"	400
Oriental cream of lentil with cumin Crème de lentils à l'orientale au cumin "Vegetarian / Gluten free"	350
Cold basil flavored smooth tomato soup Soupe froide à la tomate et au basilic 160 calories / 120g about "Vegetarian / Vegan / Gluten free"	320 



ENTRÉES ET SALADES / APPETIZER AND SALADS

Potato pancake and marinated salmon, amandine crab vinaigrette Crêpe parmentière au saumon mariné, vinaigrette aux amandes et crabe	1400
Sea food salad with Lobster medallions and mango vinaigrette dressing Salade de la mer rouge aux médaillons de langouste et vinaigrette à aux manges "Pescatarian"	2200
Pastrami and fried almond ricotta artichoke salad, balsamic dressing Salade de Pastrami et croquette d'artichaut et ricotta, vinaigrette balsamique	850
Gorgonzola Caesar salad in basket, pistachio coated gambas Salade César sauce gorgonzola en panier, crevette aux pistaches	1500
Crispy garlic goat cheese and smoked salmon salad, basil vinaigrette Salade de croustillant de fromage de chèvre à l'ail et saumon fumé, vinaigrette au basilic	850
Calamari salad with artichoke, peppers confit and balsamic dressing Salade de calamars et artichaut aux poivrons confie, vinaigrette au balsamique "Pescatarian / Gluten free"	850
Mesclun salad with tomatoes confit and emmental cheese Mesclun de salade aux tomates confie et copeaux d'emmental 120 calories 140g about "Lacto-vegetarian / Gluten free"	650



Above prices in EGP including service charge and applicable Taxes.

Ban endangered seafood species from restaurant menu

If you have any food allergy or special dietary requirements, please contact our restaurant manager

Fish, tea & coffee are sustainable and certified



VIANDES, VOLAILLES ET PATES/ MEAT, POULTRY AND PASTA

Milano veal piccata, tomato olive sauce and mozzarella sun dried tomato polenta	1500
Piccata de veau, sauce tomate aux olives, polenta a la mozzarella et tomates séchées	
Chianti marinated beef tenderloin, hunter sauce and green pea mash	1600
Filet de bœuf mariné au chianti, sauce chasseur et mousseline de petit pois	
Rosemary anchovy scented chicken breast, mushroom rice	900
Suprême de volaille aux anchois et romarin, riz aux champignons "Gluten free "	
Olive oil marinated lamb on top of south of France grilled vegetables	1100
Tian d'agneau sur un lit de légumes grillés provençale "Gluten free"	

PÂTES / PASTA

Tagliatelle and grilled marinated squid, pesto sauce	800
Tagliatelle aux calamars et sauce pesto	
Spaghetti portobello mushroom pomodoro basil salsa	500
Spaghetti à la sauce tomate basilic et champignons "Vegetarian / Vegan"	
Penne with mixed seafood, herbs cream sauce	950
Penne aux fruits de mer mélangés, sauce à la crème aux herbes "Pescatarian / Gluten free"	
Penne pasta with light garlic, basil tomato salsa	500
Pâtes penne à l'ail léger, salsa de tomates basilic "Vegetarian / Vegan / Gluten free"	

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VÉGÉTARIEN / VÉGÉTALIEN / SANS GLUTEN VEGETARIAN / VEGAN / GLUTEN FREE

Grilled vegetables with lemon juice

Légumes grillés légèrement citronnés
185 calories / 160g about



350

Tomato confit with balsamic, eggplant caviar and basil

Tomate confite au balsamique, caviar d'aubergine au basilic
195 calories / 170g about



350

POISSONS ET CRUSTACES / SEA AND RIVER DELICACY

Filet of sea bass steamed in lemongrass

Filet de loup cuit à la vapeur de citronnelle
220 calories / 180g about
"Pescatarian / Gluten free"



950

Green peppered broiled salmon fillet, yogurt peppermint sauce

Pavé de Saumon aux poivres verts, sauce au yoghourt et menthe poivrée
"Gluten free"

1050

Garlic basil flavored gambas provencale

Grosse crevette à l'ail et basilic à la niçoise

1200

Sea bass with oriental spices, rice with chickpeas and coriander

Filet de loup aux épices orientales, riz aux pois chiche et coriandre
"Pescatarian / Gluten free"

1050

Pan-fried Filet of Sole, with anchovies butter lemon sauce served with vegetables of the day

Filet de soles poêlés au beurre d'anchois, accompagne de légumes du jour

950



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FROMAGE / CHEESE

A selection of cheese with dried fruits and nuts
Beaux sélections de fromages avec des fruits secs et des noix
"Lacto-vegetarian"

750

DESSERT / DESSERT

Our signature dessert plate
Opera as le Nôtre, praline cream and coffee ice cream
Opéra à notre façon, glace café et crème pralinée

800

Passion fruit crème brûlée, caramelized raspberry
Crème brûlée au fruit de la passion et framboises caramélisées

500

Almond lemon tart
Fraîcheur Citron

500

Tiramisu, caramel cream sauce
Tiramisu, sauce à la crème au caramel

500

Iced honey nougat, apple and beetroot compote sauce
Nougat glacé au miel, sauce pomme et betterave
"Lacto-vegetarian"

600

Oriental rice pudding on crispy biscuit, Mango ice cream
Pudding de riz à l'oriental sur un biscuit croquant, glace mangue
"Gluten free"

500

Fresh fruit with mango sauce
Fruit frais et sa sauce aux mangues
160 calories / 170g about
"Vegetarian / Vegan / Gluten free"

400



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WINTER PALACE
Luxor

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CORNICHE EL NILE STREET, LUXOR, EGYPT TEL. +209 5238 0425 E-MAIL: H1661-FB@SOFITEL.COM
WWW.SOFITEL.COM

