



# DINNER CRUISE 8:30 PM

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## STARTER

- ✿ Crab meat with citrus gel, avocado, Granny Smith apple and a shellfish cream
- ✿ South-West region duck foie gras with apricot chutney and Parisian brioche
- ✿ Thin-crust tart with escargots, confit octopus, mushrooms, crushed tomato and a sherry jus
- ✿ Cream of courgette and rocket, tofu and a carrot reduction with green curry ✓

## MAIN COURSE

- ✿ Sea bass cooked in a dish with fondant vegetables, rouille sauce and bouillabaisse jus
- ✿ Beef fillet with new potatoes and tarragon sauce
- ✿ Veal rump with green asparagus, potato purée and morel mushroom sauce
- ✿ Crispy polenta with confit vegetables and a ratatouille jus ✓

## CHEESE

- ✿ Cheese matured by our Maître Fromager
- ✿ • *Etoile and Découverte Service: as a dessert replacement or as an extra (€8)*

## DESSERT

***Our desserts are created by Maison Lenôte, please choose at the beginning of the meal***

- ✿ Strawberry and rhubarb cassava semolina verrine ✓
- ✿ Popcorn and Morello cherry finger
- ✿ Elderflower and raspberry cheesecake
- ✿ Iced Bagatelle red berry trifle



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## DRINKS

### ✿ **Etoile Service**

Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier\* **OR** PDO Corbières\* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc\*  
Mineral water and coffee

### ✿ **Découverte Service**

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier\* **AND** PDO Corbières\* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc\*\*  
Mineral water and coffee

### ✿ **Privilège Service**

Glass of Champagne – PDO Mâcon Villages\* **AND** PDO Lussac Saint-Emilion\* **OR** PGI pays d'OC Gris Blanc Domaine Gérard Bertrand\*\*  
Mineral water, coffee and petits fours

### ✿ **Premier Service**

Glass of Champagne rosé et appetiser – PDO Mâcon Villages\* **AND** PDO Pessac-Léognan\* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand\*\* – Glass of Champagne at the end of the meal  
Mineral water, coffee and petits fours

### ✿ **Premier Baie Vitrée Service**

Glass of Champagne rosé et appetiser – PDO Mâcon Villages\* **AND** PDO Pessac-Léognan\* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand\*\* – Glass of Champagne at the end of the meal  
Mineral water, coffee and petits fours

**Our chef Cédrik Navarette and his teams**

\* One bottle (75cl) between 4 people

\*\* Rosé wine instead of red and white wine - One bottle (75cl) between 2 people

Consume in moderation, excessive alcohol consumption is dangerous for your health. Non-smoking boats.