





DINNER CRUISE 6:15 PM

STARTER


- ✿ Duck foie gras from the South-West, pear and fig chutney, Parisian brioche
- ✿ Thin tart of snails and confit octopus, buttered melting cabbage, Bercy sauce
- ✿ Pressed quinoa with carrots and mango, tofu, pickled onions, watercress coulis 

MAIN COURSE

- ✿ Pan-seared sea bass, spelt from Haute-Provence, black lemon, lobster emulsion
- ✿ Veal rump, slow-cooked root vegetables, chestnut cream, reduced jus
- ✿ Crispy polenta, confit vegetables, creamy celeriac 

DESSERT

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

- ✿ Chocolate square, custard sauce
- ✿ Lemon and milk chocolate ice cream finger
- Pineapple verrine, coconut biscuit and ice cream quenelle 



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DRINKS

✧ **Etoile Service**

Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Corbières*
Mineral water and coffee

✧ **Privilège Service** French Cancan Brut Nature Orange – PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Corbières*
Mineral water and coffee

✧ **Premier Service**

Glass of Champagne and appetiser – PDO Mâcon Villages* **AND** PDO Pessac-Léognan*
Mineral water and coffee

✧ **Premier Baie Vitrée Service**

Glass of Champagne and appetiser – PDO Mâcon Villages* **AND** PDO Pessac-Léognan*
Mineral water and coffee

Our chef Cédrick Navarette and his teams

* One bottle (75cl) between 4 people
Consume in moderation, excessive alcohol consumption is dangerous for your health. Non-smoking boats.