



DINNER CRUISE 8:30 PM

STARTER

Duck foie gras from South-West France, pear and fig chutney, Parisian brioche

- ✧ Scallops, truffled celery cream, citrus sauce
- ✧ 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, small spelt from Haute-Provence, black lemon, lobster emulsion
- ✧ Beef fillet Rossini-style, mashed potatoes, Périgueux sauce
- ✧ Veal rump, slow-cooked root vegetables, chestnut cream, reduced jus
- ✧ Crispy polenta, confit vegetables, celery cream



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 Lenôtre, please choose at the beginning of the meal

- ✧ Coffee tiramisu and ice cream quenelle
- ✧ Chocolate square, custard
- ✧ Lemon and milk chocolate frozen finger
- ✧ Pineapple verrine, ice cream quenelle and coconut biscuit





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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 Cédrick 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.