





# DINNER CRUISE 8:30 PM

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## 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, Vaucluse einkorn wheat, 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 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.