





# DINNER CRUISE 6:15 PM

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## STARTER


- ✿ South-West region duck foie gras with Morello cherry chutney and a Parisian brioche
- ✿ Thin-crust tart with smoked salmon fillet heart, avocado and mango-raspberry sauce
- ✿ Chilled green asparagus soup with chickpea cream and spicy carrot sauce 

## MAIN COURSE

- ✿ Sea bass fillet with green beans, snow peas, broad beans and shellfish Marinière sauce
- ✿ Red Label chicken supreme with gnocchi, morel mushrooms and vin jaune sauce
- ✿ Crunchy polenta with basil, confit vegetables and ratatouille jus 

## DESSERT

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

- ✿ Calisson-style iced finger
- ✿ Raspberry cheesecake
- ✿ Peach verrine with sorbet 



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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.