





DINNER CRUISE 8:30 PM

STARTER

- ✿ Crab meat with fennel cream, tomato and cucumber
- ✿ 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


- ✿ Beef tournedos, mashed potatoes, baby carrots and a reduced wine sauce with black fruit
- ✿ 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 

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

- ✿ Calisson-style iced finger
- ✿ Raspberry cheesecake
- ✿ Chocolate and hazelnut praline square
- ✿ 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* **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.