



DINNER CRUISE 6:15 PM

STARTER

- ✿ South-West region duck foie gras with Madagascar pepper, pear and fig chutney, toasted Parisian brioche
- ✿ Thin-crust smoked salmon tart, cream of cauliflower, citrus gel
- ✿ Beluga lentils in a fresh herb salad, pickled vegetables, cream of carrots with mild spices 

MAIN COURSE

- ✿ Roast sea bass, potato gnocchi, fondant leeks, marinière sauce with cockles, parsley oil
- ✿ French corn-fed chicken fillet, pan-fried mushrooms and celeriac, rich chicken jus with cep mushrooms
- ✿ Pan-fried chestnut polenta, salsify with juniper, creamy orange-flavoured pumpkin, caramelised pear, roasted king oyster mushrooms, vegetable broth with black garlic 

DESSERT

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

- ✿ Lemon meringue pie with lemon confit
- ✿ Chocolate square, chocolate ganache, hazelnut praline
- Apple and quince compote, quince sorbet, crunchy granola 



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DRINKS

✿ **Etoile Service**

Blanc de Blancs Kir - VDF Chardonnay Castel* OR PDO Corbières* - Mineral water and coffee

✿ **Privilège Service**

French Cancan Brut Nature Orange – La Grande Bleue - Organic* 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.