



DINNER CRUISE 8:30 PM

STARTER

- ✿ Scallops, parsnip mousseline, Noilly Prat cream sauce
- ✿ 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

- ✿ Beef fillet, mashed potatoes, glazed turnip, Périgueux truffle and white wine jus
- ✿ 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 ✓

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 Lenôte, please choose at the beginning of the meal

- ✿ Coffee tiramisu and a quenelle of ice cream
- ✿ Lemon meringue pie with lemon confit
- ✿ Chocolate square, chocolate ganache, hazelnut praline
- ✿ Belle-Hélène pear, pear confit, chantilly whipped cream
- ✿ Apple and quince compote, quince sorbet, crunchy granola ✓

✓ Vegetarian options



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DRINKS

✿ **Etoile Service**

Blanc de Blancs Kir - VDF Chardonnay Castel* OR PDO Corbières* OR 6ème Sens rosé* -
Mineral water and coffee

✿ **Découverte Service**

Glass of Champagne - La Grande Bleue - Organic* AND PDO Corbières* OR 6ème Sens rosé** -
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 and appetiser – PDO Mâcon Villages* AND PDO Pessac-Léognan* OR PGI
Pays d'OC Gris Blanc 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 and appetiser – PDO Mâcon Villages* AND PDO Pessac-Léognan* OR PGI
Pays d'OC Gris Blanc 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.