

---

# DINNER CRUISE

---

## STARTER

Smoked salmon fillet heart with nori seaweed,  
avocado and Granny Smith apple tartare with wakame

South-West region duck foie gras with mango and red onion chutney

## MAIN COURSE

Baked sea bass, fregola sarda pasta and marinara sauce with cockles


Herb-crusted veal rump with stewed vegetables, new potatoes and rich jus

## DESSERT

Our desserts are created by Maison  
Lenôte,



Hazelnut square with apricot coulis

Raspberry and verbena soup 



## DRINKS & WINES

A wine and drinks menu is available.

### Etoile Service

Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier\* OR PDO Corbières\* - Mineral water and coffee

### Privilege Service

Blanc de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier\* OR PDO Corbières\* - Mineral water and coffee

### Premier Service

Premier Service: Glass of Champagne and appetiser – PDO Mâcon Villages\* AND PDO Pessac-Léognan\* - Mineral water and coffee

Our chef Cédric Navarette and his teams



vegetarian options

\*One bottle (75cl) between 4 people.

Drink in moderation: alcohol abuse is bad for your health. No smoking boats.