



DINNER CRUISE – 8.30 PM - MENU

STARTERS

- South-West region duck foie gras, kumquat and Noko apricot chutney
- Eggs Norwegian on artichoke heart, celery and chlorophyll coulis, herring pearls
- Goat's curd, green vegetables in watercress vinaigrette and lettuce coulis 

MAIN DISHES

- Roast sea bass, quinoa, vegetables and turnip tops, roasted peanut condiment
- Filet of beef, petits pois and new potatoes, onion brûlé, smoked pepper jus
- Duck Apicius, aubergines confit in balsamic vinegar, Romanesco and quinoa
- Summer vegetables, herb bouillon, pan-fried vegetarian matchsticks and soy marinade 

CHEESE

- Cheese matured by our Maître Fromager – 'Etoile' Service: instead of dessert or for a €5 supplement

DESSERTS

- Lemon and red berry baba bouchon, whipped cream and raspberry coulis
- Iced apricot and coconut topped with meringue
- Chocolate mousse indulgence with raspberries and crispy crumble



Vegetarian proposal 



CROISIÈRE DÎNER - 20H30 - BOISSONS



- **Etoile Service** - Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Corbières Domaine Georges Bertrand*
- **Decouverte Service** - Glass of Champagne – Mâcon Villâges - PDO Lussac Saint-Emilion «Château Pont de Pierre»
- **Privilege Service** - Glass of Champagne – Mâcon Villâges - PDO Lussac Saint-Emilion «Château Pont de Pierre»
- **Premier Service** - Glass of Champagne rosé and appetiser, Mâcon Villages*, PDO Saint Estèphe Marquis Prestige*
Glass of Champagne served with dessert.
- Mineral water and coffee
- Petits fours (for the Decouverte, Privilege and Premier Services)

*One bottle (75cl) between four people