

DINNER CRUISE - 8:30 PM - MENU

STARTER

- Scallops, citrus gremolata, leeks, Chardonnay sauce
- French duck foie gras, mild-spiced pear chutney
- Thin-crust snail tart, spinach and mushroom fondue, Bordelaise sauce, sweet garlic emulsion
- Beluga lentils and tofu, beetroot condiment, red onion pickles 

MAIN COURSE

- Pan-fried veal and foie gras, mashed potatoes, Périgueux sauce
- Pan-fried sea bass, fondant einkorn, butternut squash and celery, shellfish coulis with tarragon
- Spiced duckling fillet, a variation on carrots, citrus sauces
- Toasted buckwheat, confit seasonal vegetables and spiced bouillon 

CHEESE

- *Cheese matured by our Maître Fromager— Etoile Service and Découverte Service : instead of dessert or in addition (8€)*

DESSERT - Our desserts are created by Maison Lenôtre

- Iced pear and almond dessert, pear coulis 
- Chocolate tart, crisp and creamy
- Honey-roasted pineapple, soft Valencia almond biscuit, vanilla whipped cream
- Coffee with a twist, coffee-soaked brioche and a light mousse



DINNER CRUISE - 8:30PM - DRINKS

- Étoile Service - Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières*- Mineral water and coffee
- Découverte Service - Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* AND PDO Corbières* - Mineral water and coffee
- Privilège Service - Glass of Champagne – PDO Mâcon Villages* - PDO Lussac Saint-Emilion* - Mineral water, coffee and petits fours
- Premier Service - Glass of Champagne rosé and appetiser – PDO Mâcon Villages* – PDO Pessac-Léognan* – Glass of Champagne at the end of the meal - Mineral water, coffee and petits fours

*One bottle (75 cl) between 4 people