



## DINNER CRUISES – 8.30 PM - MENU

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### STARTER

- South-West region duck foie gras, cherry-rhubarb condiment with Pondicherry pepper
- Snails and French-style peas, Parmesan shortbread, smoked duck breast shavings
- Half-smoked centre-cut salmon fillet, avocado with Espelette pepper, green apples and mango
- Pressed quinoa and tofu terrine, rocket cream and pickled red onions 



### MAIN COURSE

- Roasted sea bass, bouillabaisse jus, tomato confit and fennel, potato mousseline with turmeric
- Supreme of guinea fowl with polenta, lightly creamed glacé cherries and toasted almonds
- Rump of veal, einkorn wheat, artichoke and chanterelle mushrooms, citrus veal jus
- Lightly spiced quinoa, seasonal vegetables and grilled halloumi cheese, sweet tomato jus 

### CHEESE

- Cheese matured by our Maître Fromager – ‘Etoile’ service : instead of dessert or for a 6€ supplement

### DESSERT – Our desserts are Maison Lenôte creations, please choose at the beginning of the meal


- Chocolate and praline crisp 
- Baba soaked in a mint, lemongrass and hibiscus flower infused syrup
- Strawberries and raspberries, Morello cherry sorbet 
- In the spirit of an iced calisson and apricot coulis



## DINNER CRUISES - 8.30 PM – Reduced MENU \*

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### STARTER

- South-West region duck foie gras, cherry-rhubarb condiment with Pondicherry pepper
- Pressed quinoa and tofu terrine, rocket cream and pickled red onions 


### MAIN COURSE

- Roasted sea bass, bouillabaisse jus, tomato confit and fennel, potato mousseline with turmeric
- supreme of guinea fowl with polenta, lightly creamed glacé cherries and toasted almonds

### DESSERT – Our desserts are made by Maison Lenôtre, please choose at the beginning of the meal

- Chocolate and praline crisp 
- Baba soaked in a mint, lemongrass and hibiscus flower infused syrup



 Vegetarian proposal

\* Applicable only in Star Service from 12 people



## DINNER CRUISES - 8.30 PM - DRINKS

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- Etoile Service – Blanc de Blancs Kir - Pays d'Oc PGI Chardonnay Viognier\* OR PDO Corbières Domaine Georges Bertrand\* - Mineral water and coffee
- Découverte Service – Glass of Champagne - Pays d'Oc PGI Chardonnay Viognier\* - PDO Corbières Domaine Georges Bertrand\* - Mineral water and coffee
- Privilège Service – Glass of Champagne – Mâcon Villages\* - PDO Lussac Saint-Emilion 'Château Pont de Pierre'\* - Mineral water, coffee and petits fours
- Premier Service – Glass of Champagne rosé and appetiser - Mâcon Villages\* - PDO Pessac-Léognan 'Château Haut-Vigneau'\* – Glass of Champagne at the end of the meal - Mineral water, coffee and petits fours

\* One bottle (75cl) between 4 people



Menu valid from April 6, 2022.

Choice of a compulsory menu for groups from 12 persons, and 21 persons in Premier Service. Choice of a compulsory menu from 12 persons, and 20 persons in Premier service for the Parisian Cruises. Document and pictures not contractual.

Menus may be changed without notice.

Excessive alcohol is dangerous for health. Drink in moderation.