

DINNER CRUISE - 6:15PM - MENU

STARTER

- French duck foie gras, mild-spiced pear chutney
- Thin-crust snail tart, spinach and mushroom fondue, Bordelaise sauce, sweet garlic emulsion

MAIN COURSE

- Pan-fried sea bass, fondant einkorn, butternut squash and celery, shellfish coulis with tarragon
- Spiced duckling fillet, a variation on carrots, citrus sauces



DESSERT - Our desserts are created by Maison Lenôtre

- Iced pear and almond dessert, pear coulis 
- Chocolate tart, crisp and creamy





DINNER CRUISE - 6:15PM - DRINKS

- Étoile Service - Blanc de Blancs Kir – PGI Vin de Pays d’Oc Chardonnay Viognier* OR PDO Corbières * – Mineral water and coffee
- Privilège Service - Blanc de Blancs Kir – PGI Vin de Pays d’Oc Chardonnay Viognier* OR PDO Corbières*- – Mineral water and coffee
- Premier Service - Glass of Champagne and appetiser – PDO Mâcon Villages* – PDO Pessac-Léognan* – Mineral water and coffee

*One bottle (75 cl) between 4 people