

LUNCH CRUISES - 12H45 - MENU

STARTER

- Duck and chicken Pâté en croûte with cranberries, apple condiment
- Poached egg with mushrooms, New Zealand spinach, parsnip mousseline, rich chicken jus infused with cocoa
- Jerusalem artichoke velouté, foie gras royale, chestnuts
- Pressed quinoa and tofu terrine, carrots, pickled onions, watercress coulis

MAIN COURSE

- Beetroot lacquered salmon, citrus-glazed carrots, einkorn, shellfish sauce
- French corn-fed chicken supreme, butter-braised cabbage and crushed potatoes, Paris button mushrooms, Arbois wine sauce
- Duck Parmentier, butternut squash mousseline, Bordelaise sauce
- Buckwheat risotto, roasted cauliflower, glazed carrot and endive, truffle coulis

CHEESE

- Cheese matured by our Maître Fromager – 'Étoile' service : instead of dessert or for a 6€ supplement

DESSERT – Our desserts are Maison Lenôtre creations

- Exotic liégeois, mango and coconut
- Citrus Schuss
- Chocolate lychee finger
- Lemon tart

