

PARISIAN CRUISES – 6.15 PM - MENU

STARTER

- Snail tarte fine, caramelised shallots, shiitake mushrooms, parsley butter crumble, Bourguignonne sauce
- French duck foie gras, dried fruit chutney

MAIN COURSE

- Baked sea bass fillet, pearl barley pilaf and celeriac, lobster and tarragon sauce
- French guinea fowl supreme, corn polenta with chestnuts, salmis sauce

DESSERT – Our desserts are Maison Lenôtre creations

- Praline and hazelnut crisp
- Black forest Gâteau

