

DINNER CRUISES – 8.30 PM - MENU

STARTER

- Snail tarte fine, caramelised shallots, shiitake mushrooms, parsley butter crumble, Bourguignonne sauce
- French duck foie gras, dried fruit chutney
- Cauliflower cream, smoked salmon belly fillet, shellfish consommé, Arënkha herring pearls
- Pressed quinoa and tofu terrine, carrots, pickled onions, watercress coulis

MAINCOURSE

- Baked sea bass fillet, pearl barley pilaf and celeriac, lobster and tarragon sauce
- Roast veal rump, potato purée and mushrooms, Périgueux sauce
- French guinea fowl supreme, corn polenta with chestnuts, salmis sauce
- Buckwheat risotto, roasted cauliflower, glazed carrot and endive, truffle coulis

CHEESE

- Cheese matured by our Maître Fromager – for "Etoile" and "Découverte" services : instead of dessert or for a 6€ supplement

DESSERT – Our desserts are Maison Lenôtre creations

- Praline and hazelnut crisp
- Apple and almond entremets
- Black forest Gâteau
- Mont-Blanc

