



MENUS

AUTUMN WINTER
2019/2020



DINNER CRUISE – 8.30 PM

For the Decouverte Service, the cruise includes: 2 starters + 2 main dishes + 2 desserts, served in tasting portions and illustrated by ✿

STARTER

- Marbled duck foie gras in a mulled wine jus, spiced poached pears and toasted brioche ✿
- Scallops, onions with turmeric, white radishes, carrots and a hint of liquorice
- Snails cooked with fregola sarda, watercress shoots and bordelaise sauce
- Plain cooked crab, cream of grapefruit, avocado and lightly peppered pomelo seeds ✿

MAIN COURSE

- Fillet of sea bass, celery and shellfish risotto, shrimp cream and Arënkha pearls ✿
- Rump of veal in a walnut crust, Royan ravioli, black radishes, Chinese artichokes and raisins ✿
- Pan-fried fillet of beef and foie gras, gnocchi, eryngii mushrooms and red wine sauce
- Bigarade duckling in orange sauce, creamy rustic polenta and braised turnips

CHEESE

- Cheeses matured by our Maître Fromager – *Etoile menu: instead of dessert or for a 5€ supplement*

DESSERT

- Mango, coconut and passion fruit Opéra cake with cubed mango
- Creamy chocolate crisp with two lemons, lemon and almond marmalade ✿
- Bostock brioche, roasted pineapple and exotic sorbet
- Baked Alaska and citrus pear coulis ✿

VEGETARIAN OPTION

- Pressed quinoa and tofu terrine, light cream of watercress soup and pickled red onions
- Buckwheat with silky tofu, plain confit of seasonal vegetables and red wine bouillon



DINNER CRUISE – 8.30 PM - DRINKS

- **Etoile Service** - Blanc de Blancs Kir, Pays d'Oc IGP Chardonnay Viognier*, AOP Corbières Domaine Georges Bertrand *
- **Decouverte Service** - Glass of Champagne, Mâcon Villages*, AOP Lussac Saint-Emilion 'Château Pont de Pierre' *
- **Privilege Service** - Glass of Champagne, Mâcon Villages, AOP Lussac Saint-Emilion 'Château Pont de Pierre' *
- **Premier Service** - Glass of Rosé Champagne and appetiser, Mâcon Villages*, AOP Saint-Estèphe Le Reflet de Laffitte Carcasset*,
Dessert served with a Herbal tea and a Glass of champagne
- Mineral water and coffee
- Petits fours (*Decouverte, Privilege and Premier Services*)

*One bottle (75cl) between four people





Menu valid from October 2nd 2019 to March 31st 2020.

Set menu for 15 persons or more and 20 persons and more in Service Premier.

Document and pictures not contractual. Menus may be changed without notice.

Excessive alcohol is dangerous for health. Drink in moderation.