



MENUS

AUTUMN WINTER
2019/2020



LUNCH CRUISE - 12.45 PM

STARTER

- Duck, pear and chestnut pâté en croûte, tangy pumpkin condiment, almonds and raisins
- Haddock, potatoes and snow peas, coconut milk and lemongrass bouillon
- Foie gras royale, grilled shitake mushrooms, light cream infused with mushrooms, figs in wine and kumquat
- Poached egg, Jerusalem artichoke mousseline, roasted eryngii mushrooms, grilled bacon and red wine reduction jus

MAIN COURSE

- Pearly hake, potatoes with white wine, braised bok choy cabbage, shellfish and shrimp cream
- Parsnip cottage pie-style duck in orange sauce
- Tender veal, white radish cake, creamy rustic polenta and herbed lemon condiment
- Variation on pork - belly, loin and black pudding, potato purée and mustard seed jus

CHEESE

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

DESSERT

- Chestnut and pear Vacherin cake
- Semolina with raisins, roasted pineapple and whipped cream with rum
- Poached pear with black berries and pear sorbet
- Chocolate and hazelnut, combination of soft and crisp

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



LUNCH CRUISE - 12.45 PM - DRINKS

- **Etoile Service** - White wine Kir, Chardonnay Viognier*, AOP Minervois Terroir*
- **Privilege Service** - Blanc de Blancs Kir, Chardonnay Viognier*, AOP Médoc 'Château la Hourcade'*
- **Premier Service** - Glass of Champagne, Chardonnay Viognier*, AOP Médoc 'Château la Hourcade'*

- Mineral water and coffee
- **Petits fours** (*Premier Service*)

*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.