



### STARTER

*Creamy leek and potato soup, smoked haddock and peppered whipped cream*  
*Button and cep mushroom ravioles served with a reduced butternut squash bouillon*  
*Chicken, prune and chestnut pâté in a crust, confit pear marmalade with star anise*  
*Marinated prawns, sweet onion panna cotta and mango chutney*

### MAIN COURSE

*Pan-fried salmon, Beluga lentils in warm vinaigrette and a lobster emulsion*  
*Soy sauce glazed pork belly with potato gratin*  
*Roast farmhouse chicken, tender Brussels sprouts, Chinese artichokes and butternut squash*  
*Tender veal in gremolata sauce, confit vegetables in an osso buco jus and parsnip mousseline*

### CHEESE

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

### DESSERT

*Almond cake served with pear sorbet, roast pear and an exotic fruit coulis*  
*Pot of hazelnut cream, lemon whipped cream and cocoa-sprinkled crumble*  
*Chocolate truffle*  
*Meringue with whipped cream and chocolate sauce*

### VEGETARIAN

*Fine cream of butternut squash with roasted cep mushrooms*  
*Haute Provence einkorn, vegetable caponata and a vinegar bouillon*



**Etoile Service** - White wine kir, Pays d'Oc Chardonnay Viognier PGI\*, PDO Minervois Terroir\*

**Privilege Service** - Blanc de blancs kir - Chardonnay Viognier - PDO Médoc "Château la Hourcade"

**Premier Service** - Glass of Champagne - Chardonnay Viognier - PDO Médoc "Château la Hourcade"

*Mineral water, coffee*  
*Petits fours (Privilege Service and Premier Service)*  
*\*One bottle (75cl) between four people*

### BATEAUX PARISIENS

A Sodexo group company  
 At the foot of the Eiffel Tower - Port de la Bourdonnais - 75007 Paris  
 Tel: +33 1 76 64 14 45  
[www.bateauxparisiens.com](http://www.bateauxparisiens.com)