

DINNER CRUISES – 8.30 PM - MENU

STARTER

- South-West region duck foie gras, pear marmalade with star anise
- Scallops, onions with turmeric, white radishes, carrots, a hint of liquorice
- Bourguignon-style snails, parsley coulis
- Pressed quinoa and tofu terrine, light cream of watercress soup and pickled red onions 

MAIN COURSE

- Roast sea bass, Haute Provence einkorn and lobster emulsion
- Beef tournedos in a truffle sauce, potato mousseline and truffled coulis
- Bigarade duckling in orange sauce, creamy polenta and braised turnips
- Risotto-style buckwheat with silky tofu, plain confit of seasonal vegetables, fresh herb bouillon 

CHEESE

- Cheese matured by our Maître Fromager – 'Etoile' and 'Decouverte' service : *instead of dessert or for a 5€ supplement*

DESSERT – Our desserts are made by Maison Lenôtre, please choose at the beginning of the meal

- Exotic mango, coconut and passion fruit Vacherin cake 
- Crispy chocolate and caramelised hazelnut dessert 
- Bostock brioche, roasted pineapple and vanilla ice cream 
- Opéra cake



DINNER CRUISES – 8.30 PM - DRINKS

- Etoile Service - Blanc de Blancs Kir, Pays d'Oc PGI Chardonnay Viognier* OR PDO Corbières Domaine Georges Bertrand*
 - Decouverte Service - Glass of Champagne, Pays d'Oc PGI Chardonnay Viognier* , PDO Corbières Domaine Georges Bertrand*
 - Privilège Service - Glass of Champagne, Mâcon Villages*, PDO Lussac Saint-Emilion « Château pont de pierre »*
 - Premier Service - Glass of Champagne rosé and appetiser, Mâcon Villages*, PDO Pessac-Léognan « Château Haut-Vigneau »*, Glass of Champagne at the end of the meal.
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- Mineral water and coffee
 - Petits fours (Privilège and Premier Services)

* One bottle (75cl) between 4 people