

DINNER CRUISES - 8.30 PM - MENU

STARTER

- O 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

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CHEESE

O 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

- o Exotic mango, coconut and passion fruit Vacherin cake 🕜
- Crispy chocolate and caramelised hazelnut desser 🕜
- 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.

Mineral water and coffeePetits fours (Privilège and Premier Services)

^{*} One bottle (75cl) between 4 people



Menu valid from October 6 2021 to april 5 2022.

Choice of a compulsory menu for groups from 12 persons, and 21 persons in Premier Service.

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

Excessive alcohol is dangerous for health. Drink in moderation.