



MENUS

Autumn/Winter
2021-2022



LUNCH CRUISES - 12H45 - MENU

STARTER

- Creamy haddock and potato soup, peppered whipped cream
- Chicken pâté en croûte, confit pear marmalade with star anise
- Poached egg, Jerusalem artichoke mousseline, roasted eryngii mushrooms, grilled bacon and red wine reduction jus
- Pressed quinoa and tofu terrine, light cream of watercress soup and pickled red onion 

MAIN COURSE

- Pan-fried salmon, Beluga lentils in warm vinaigrette, lobster emulsion
- Parsnip cottage pie-style duck in orange sauce, parsnip mousseline
- Braised beef cheek in red wine, Chinese artichokes and parsnips, onion cream
- Risotto-style buckwheat with silky tofu, plain confit of seasonal vegetables, fresh herb bouillon 

CHEESE

- Cheese matured by our Maître Fromager – ‘Etoile’ 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

- Coconut, mango and passion fruit dessert and coconut whipped cream 
- Chestnut and pear Vacherin cake 
- Chocolate truffle
- Hazelnut cream, crumble topping 





LUNCH CRUISES - 12H45 - DRINKS

- Etoile Service – White wine Kir – Pays d’Oc Chardonnay Viognier* OR PDO Minervois Terroir* – Mineral water and coffee
- Privilège Service – Blanc de Blancs Kir – Pays d’Oc Chardonnay Viognier* – PDO Médoc « Château la Hourcade »* – Mineral water and coffee
- Premier Service – Glass of Champagne – Pays D’Oc Chardonnay Viognier* – PDO Médoc « Château la Hourcade »* Mineral water, coffee and petits fours

* One bottle (75cl) between 4 people