



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



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.