

DINNER CRUISES – 8.30 PM - MENU

STARTER

- Thin-crust snail tart, confit shallots, peas and mushrooms, truffled jus
- French duck foie gras, kumquat and apricot chutney
- Lightly smoked centre-cut salmon fillet, Greek-style vegetables, coral vinaigrette
- Variation of heirloom tomatoes, romesco sauce, toasted focaccia 

MAINCOURSE

- Rump of veal, artichokes, glazed carrots and turnips, morel mushroom sauce
- Sea bass fillet cooked in a dish, confit fennel with aniseed, mashed potatoes, bouillabaisse jus
- French guinea fowl supreme, creamy polenta with basil, caramelised onions, sweet and sour sauce
- Buckwheat with pesto, confit vegetables, grilled silky tofu 

CHEESE

- Cheese matured by our Maître Fromager – for "Etoile" and "Découverte" services : instead of dessert or for a 8€ supplement

DESSERT – Our desserts are Maison Lenôtre creations

- Coconut raspberry choco 
- Apricot and almond dessert
- Calisson finger, citrus marmalade
- Peach Vacherin cake, raspberry coulis

