



MENUS

Spring / Summer
2021



DINNER CRUISES – 8.30 PM - MENU

STARTER

- South-West region duck foie gras, kumquat and Noko apricot chutney
- Eggs Norwegian on artichoke heart, celery and chlorophyll coulis, Arënkha pearls
- Green vegetables in watercress vinaigrette with goat's curd and lettuce coulis 
- Snail tart, creamed broccoli, pastrami and Comté, garlic cream

MAIN COURSE

- Roast sea bass, green vegetables with lemon butter, tetragon greens, jus
- Filet of beef, petits pois and new potatoes, onion brûlé, smoked pepper jus
- Duck Apicius, aubergines confit in balsamic vinegar, Romanesco and quinoa
- Summer vegetables, herb bouillon, pan-fried vegetarian matchsticks and soy marinade 

CHEESE

- Cheese matured by our Maître Fromager

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

- Chocolate mousse indulgence with raspberries and crispy crumble 
- Strawberry-sour cherry vacherin, basil whipped cream, crisp meringue
- Le Schuss with roast peaches
- Strawberry dessert on a soft Joconde biscuit with strawberry gelée



DINNER CRUISES - 8.30 PM – Reduced MENU *

STARTER

- Eggs Norwegian on artichoke heart, celery and chlorophyll coulis, Arënkha pearls
- Snail tart, creamed broccoli, pastrami and Comté, garlic cream

MAIN COURSE

- Roast sea bass, green vegetables with lemon butter, tetragon greens, jus
- Duck Apicius, aubergines confit in balsamic vinegar, Romanesco and quinoa

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

- Le Schuss with roast peaches
- Strawberry dessert on a soft Joconde biscuit with strawberry gelée





DINNER CRUISES - 8.30 PM - DRINKS

- Etoile Service – Blanc de Blancs Kir - Pays d'Oc PGI Chardonnay Viognier* OR PDO Corbières Domaine Georges Bertrand* - Mineral water and coffee
- Découverte Service – Glass of Champagne - Pays d'Oc PGI Chardonnay Viognier* - PDO Corbières Domaine Georges Bertrand* - Mineral water and coffee
- Privilège Service – Glass of Champagne – Mâcon Villages* - PDO Lussac Saint-Emilion 'Château Pont de Pierre'* - Mineral water, coffee and petits fours
- 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, coffee and petits fours

* One bottle (75cl) between 4 people



Menu valid to October 5 2021.

Choice of a compulsory menu for groups from 10 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.