

PARISIAN CRUISES – 6.15 PM - MENU

STARTER

- o French duck foie gras, kumquat and apricot chutney
- o Variation of heirloom tomatoes, romesco sauce, toasted focaccia (VG)

MAIN COURSE

- o Sea bass fillet cooked in a dish, confit fennel with aniseed, mashed potatoes, bouillabaisse jus
- o French guinea fowl supreme, creamy polenta with basil, caramelised onions, sweet and sour sauce

DESSERT – Our desserts are Maison Lenôtre creations

- o Apricot and almond dessert
- o Peach Vacherin cake, raspberry coulis

