

DINNER CRUISE – 6 PM

Spring-Summer 2018



STARTER

Chilled asparagus creme, orange reduction, olive powder

Beef-foie gras terrine, confit vegetables, tomato-basil compote

Bonito tart with piment d'Espelette, vegetable caponata, lightly spicy jus

Caesar salad with soft-boiled egg, tuna, and bottarga

MAIN COURSE

Roast prawns with piment d'Espelette, vegetable and fregola minestrone, tomato jus with arugula condiment

Farm-raised chicken, carrot and potato gâteau with aniseed, horseradish jus

Cod with fennel and anchovy, potatoes with lemon and sun-dried tomato, aioli

Sirloin steak with tapenade, mild chili marmalade, green bean salad with almonds and parmesan

DESSERT

Cheese matured by our Maître Fromager

Strawberry parfait with strawberry compote, wild strawberries, hint of candied ginger, and almond biscuit

Semolina pudding, cherries jubilee, and almond crunch

Fresh raspberry sorbet and coulis "profiterole"

Chocolate-raspberry summer millefeuille



Pays d'Oc Chardonnay Viognier PGI, PDO Minervois Terroir*,
Mineral water and coffee*

**One bottle (75cl) between four people*

BATEAUX PARISIENS

A Sodexo group company

At the foot of the Eiffel Tower - Port de la Bourdonnais - 75007 Paris

Tel: +33 1 76 64 14 45

www.bateauxparisiens.com