




MENUS

Autumn/Winter
2021-2022




LUNCH CRUISES – 12.45 PM - 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

DESSERT – Our desserts are made by Maison Lenôte, 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 – 12.45 PM – Reduced MENU *

STARTER

- Creamy haddock and potato soup, peppered whipped cream
- Chicken pâté en croûte, confit pear marmalade with star anise

MAIN COURSE

- Pan-fried salmon, Beluga lentils in warm vinaigrette, lobster emulsion
- Parsnip cottage pie-style duck in orange sauce, parsnip mousseline

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 
- Hazelnut cream, crumble topping 



LUNCH CRUISES – 12.45 PM - DRINKS


- Etoile Service – White wine Kir – Pays d'Oc PGI Chardonnay Viognier* OR PDO Minervois Terroir* – Mineral water and coffee
- Privilège Service – Blanc de Blancs Kir - Pays d'Oc PGI Chardonnay Viognier* - PDO Médoc 'Château la Hourcade'* – Mineral water and coffee
- Premier Service – Glass of Champagne - Pays d'Oc PGI Chardonnay Viognier* - PDO Médoc 'Château la Hourcade'* – Mineral water, coffee and petits fours

* One bottle (75cl) between 4 people




DINNER CRUISES – 6.15 PM - 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

DESSERT – Our desserts are made by Maison Lenôte, 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 



DINNER CRUISES - 6.15 PM – Reduced MENU *

STARTER

- Creamy haddock and potato soup, peppered whipped cream
- Chicken pâté en croûte, confit pear marmalade with star anise

MAIN COURSE

- Pan-fried salmon, Beluga lentils in warm vinaigrette, lobster emulsion
- Parsnip cottage pie-style duck in orange sauce, parsnip mousseline

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 
- Hazelnut cream, crumble topping 



DINNER CRUISES - 6.15 PM - DRINKS


- White wine Kir – Pays d'Oc PGI Chardonnay Viognier* OR PDO Minervois Terroir*
- Mineral water and coffee

* One bottle (75cl) between 4 people




DINNER CRUISES – 8.30 PM - MENU

STARTER

- South-West region duck foie gras, pear marmalade with star anise
- Scallops, onions with turmeric, white radishes, carrots, a hint of liquorice
- Bourguignon-style snails, parsley coulis
- Pressed quinoa and tofu terrine, light cream of watercress soup and pickled red onions 




MAIN COURSE

- Roast sea bass, Haute Provence einkorn and lobster emulsion
- Beef tournedos in a truffle sauce, potato mousseline and truffled coulis
- Bigarade duckling in orange sauce, creamy polenta and braised turnips
- Risotto-style buckwheat with silky tofu, plain confit of seasonal vegetables, fresh herb bouillon 

CHEESE

- Cheese matured by our Maître Fromager

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

- Exotic mango, coconut and passion fruit Vacherin cake 
- Crispy chocolate and caramelised hazelnut dessert 
- Bostock brioche, roasted pineapple and vanilla ice cream 
- Opéra cake



DINNER CRUISES - 8.30 PM – Reduced MENU *


STARTER

- South-West region duck foie gras, pear marmalade with star anise
- Bourguignon-style snails, parsley coulis


MAIN COURSE

- Roast sea bass, Haute Provence einkorn and lobster emulsion
- Bigarade duckling in orange sauce, creamy polenta and braised turnips

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

- Exotic mango, coconut and passion fruit Vacherin cake 
- Opera



 Vegetarian proposal

* Applicable only in Star Service from 10 people



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 from October 6 2021 to april 5 2022.

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.



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