



DINNER CRUISES – 8.30 PM - MENU

STARTER

- South-West region duck foie gras, cherry-rhubarb condiment with Pondicherry pepper
- Snails and French-style peas, Parmesan shortbread, smoked duck breast shavings
- Half-smoked centre-cut salmon fillet, avocado with Espelette pepper, green apples and mango
- Pressed quinoa and tofu terrine, rocket cream and pickled red onions 



MAIN COURSE

- Roasted sea bass, bouillabaisse jus, tomato confit and fennel, potato mousseline with turmeric
- Supreme of guinea fowl with polenta, lightly creamed glacé cherries and toasted almonds
- Rump of veal, einkorn wheat, artichoke and chanterelle mushrooms, citrus veal jus
- Lightly spiced quinoa, seasonal vegetables and grilled halloumi cheese, sweet tomato jus 

CHEESE

- Cheese matured by our Maître Fromager – ‘Etoile’ service : instead of dessert or for a 6€ supplement


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

- Chocolate and praline crisp 
- Baba soaked in a mint, lemongrass and hibiscus flower infused syrup
- Strawberries and raspberries, Morello cherry sorbet 
- In the spirit of an iced calisson and apricot coulis



DINNER CRUISES - 8.30 PM – Reduced MENU *

STARTER

- South-West region duck foie gras, cherry-rhubarb condiment with Pondicherry pepper
- Pressed quinoa and tofu terrine, rocket cream and pickled red onions 

MAIN COURSE

- Roasted sea bass, bouillabaisse jus, tomato confit and fennel, potato mousseline with turmeric
- supreme of guinea fowl with polenta, lightly creamed glacé cherries and toasted almonds

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

- Chocolate and praline crisp 
- Baba soaked in a mint, lemongrass and hibiscus flower infused syrup



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