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## MENUS

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Automn – Winter  
2020/2021



# LUNCH CRUISES - 12H45 - MENU

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## STARTER

- Duck, pear and chestnut pâté en croûte, tangy pumpkin condiment, almonds and raisins
- Haddock, potatoes and snow peas, coconut milk and lemongrass bouillon
- 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 onions (V)

## MAIN COURSE

- Pan-fried salmon, Beluga lentils in warm vinaigrette and a lobster emulsion
- Tender veal with gremolata sauce, confit vegetables in an osso buco jus and parsnip mousseline
- Roast free-range chicken, mashed potatoes and mustard seed jus
- Buckwheat with silky tofu, plain confit of seasonal vegetables and red wine bouillon (V)

## CHEESE

- Cheese matured by our Maître Fromager – ‘Etoile’ service : *instead of dessert or for a 5€ supplement*

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

- Vacherin cake by Maison Lenôtre (V)
- Semolina with raisins, roasted pineapple and whipped cream with rum (V)
- Chocolate caramel vanilla indulgence (V)
- Poached pear with black berries and pear sorbet (V)





## LUNCH CRUISES - 12H45 - DRINKS

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

\* One bottle (75cl) between 4 people



Menu valid from October 7 2020 to 6 April 2021.

Set menu for 15 persons or more and 20 persons and more in Service Premier.

Document and pictures not contractual. Menus may be changed without notice.

Excessive alcohol is dangerous for health. Drink in moderation.