



STARTER

Velouté of butternut squash, mushroom royale and toasted pumpkin seeds

Poultry pâté with foie gras in a pastry crust served with a red onion and grape compote

Baked egg with mushrooms and chestnuts, bourguignonne sauce and a slice of dipping bread with porcini mushroom butter

Beluga lentil salad with half-smoked half-cooked salmon and a herb vinaigrette

MAIN COURSE

Salt cod and haddock brandade with Taggiasca olives and a tarragon oil emulsion

Braised beef steak with daube sauce, stewed vegetables and cream of broccoli

Poultry supreme with a herb crust, spelt and lemon confit sauce

Pollack steak served with black rice and lobster sauce

CHEESE

Ossau Iraty served with black cherry jam

Etoile Service: in place of dessert or at an additional cost (€5)

DESSERT

Small pot of café liégeois cream served with an almond financier cake

Exotic fruit savarin cake served with a rum syrup

Poached pear with spiced red wine, walnut and almond crumble

Chocolate caramel tart



Etoile Service

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

Privilege Service

Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI, PDO Médoc Duc de Charleray*,
Mineral water and coffee*

Premier Service

Glass of Champagne and cheese sticks, Pays d'Oc Chardonnay Viognier PGI,
PDO Médoc Duc de Charleray*,
Mineral water, coffee and petits fours*

**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