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## MENUS

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Summer 2020




# LUNCH CRUISE - 12.45 PM - MENU

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## STARTERS

- Prawns marinated in coriander and Greek-style vegetables with confit vegetable marmalade
- Rivera-style tomato salad and mustard ice cream, fresh goat's cheese with honey lemon vinaigrette 
- Bonito fish tart and vegetable caponata, parmesan and spiced vinaigrette

## MAIN DISHES

- Confit beef cheek, green asparagus ravigote with Comté, Haute Provence einkorn, mushroom condiment
- Salmon steak, artichokes barigoule mousseline, green vegetables, beurre blanc and mustard seed jus
- Roast chicken supreme, chanterelle mushroom quenelle, glazed baby turnips and radishes
- Summer vegetables, herb bouillon, pan-fried vegetarian matchsticks and soy marinade 


## CHEESE

- Cheese matured by our Maître Fromager – 'Etoile' Service: instead of dessert or for a €5 supplement

## DESSERTS

- Chocolate velvet, roasted apricots and apricot sorbet
- Creamy tapioca with chia seeds, strawberries and rhubarb compote
- Apricot and pistachio Vacherin cake



Vegetarian proposal 



## LUNCH CRUISE - 12.45 PM - DRINKS

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- **Etoile Service** - White wine kir, Pays d'Oc Chardonnay Viognier PGI\*, PDO Minervois Terroir\*
- **Privilege Service** - Blanc de blancs kir - Chardonnay Viognier - PDO Médoc «Château la Hourcade»
- **Premier Service** - Glass of Champagne - Chardonnay Viognier - PDO Médoc «Château la Hourcade»
- Mineral water, coffee
- Petits fours (*Privilege Service*)


\*One bottle (75cl) between four people




# DINNER CRUISE – 8.30 PM - MENU

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## STARTERS

- South-West region duck foie gras, kumquat and Noko apricot chutney
- Eggs Norwegian on artichoke heart, celery and chlorophyll coulis, herring pearls
- Goat's curd, green vegetables in watercress vinaigrette and lettuce coulis 

## MAIN DISHES

- Roast sea bass, quinoa, vegetables and turnip tops, roasted peanut condiment
- Filet of beef, petits pois and new potatoes, onion brûlé, smoked pepper jus
- Duck Apicius, aubergines confit in balsamic vinegar, Romanesco and quinoa
- Summer vegetables, herb bouillon, pan-fried vegetarian matchsticks and soy marinade 


## CHEESE

- Cheese matured by our Maître Fromager – 'Etoile' Service: instead of dessert or for a €5 supplement

## DESSERTS

- Lemon and red berry baba bouchon, whipped cream and raspberry coulis
- Iced apricot and coconut topped with meringue
- Chocolate mousse indulgence with raspberries and crispy crumble



Vegetarian proposal 



## CROISIÈRE DÎNER - 20H30 - BOISSONS

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- **Etoile Service** - Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI\*, PDO Corbières Domaine Georges Bertrand\*
- **Decouverte Service** - Glass of Champagne – Mâcon Villâges - PDO Lussac Saint-Emilion «Château Pont de Pierre»
- **Privilege Service** - Glass of Champagne – Mâcon Villâges - PDO Lussac Saint-Emilion «Château Pont de Pierre»
- **Premier Service** - Glass of Champagne rosé and appetiser, Mâcon Villages\*, PDO Saint Estèphe Marquis Prestige\*  
Glass of Champagne served with dessert.
- Mineral water and coffee
- Petits fours (for the Decouverte, Privilege and Premier Services)

\*One bottle (75cl) between four people



Menu valid from July 17 to October 6 2020.

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.



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## CONTACT US

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