

DINNER CRUISE – 6.15 PM

STARTER

- Prawns marinated in coriander and Greek-style vegetables with confit vegetable marmalade
- Rivera-style tomato salad and sorbet, fresh goats cheese with honey lemon vinaigrette
- Bonito fish tart and vegetable caponata, parmesan and spiced vinaigrette
- Chicken, apricot and pistachio pâté en croute with a variation on apricots

MAIN COURSE

- Pearly cod, brandade ravioli, caramelised courgette caviar, spring onions and confit lemon
- 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 steak and soy marinade

DESSERT

- Apricot clafoutis and sorbet, caramelised puffed rice
- Iced strawberry Vacherin cake and Bulgarian ice cream, dacquoise biscuit
- Soft and creamy lemon zephyr marshmallow, Speculoos crumble
- Chocolate dessert, dark chocolate mousse and raspberry sorbet

VEGETARIAN OPTION

- Rivera-style tomato salad and sorbet, fresh goats cheese with honey lemon vinaigrette
- Summer vegetables, herb bouillon, pan-fried vegetarian steak and soy marinade



DINNER CRUISE – 6.15 PM - DRINKS

- o Pays d'Oc Chardonnay Viognier PGI*, PDO Minervois Terroir*
- o Mineral water, coffee

*One bottle (75cl) between four people

