

## **Dinner Cruise - Saveurs Menu\***

### Starters Assortment:

Mozarella and basil cream, parmesan crisps, small fresh tomatoes

Duck foie gras with salt crystals, mango-pineapple compote

Verrine of quinoa, yuzu flavoured butterfly shrimp

Crusty bread with black tapenade, fillet of red mullet, vegetable sprouts

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### Main course at choice:

Poultry leg, baby roast potatoes, mini new vegetables

Steamed hake steak, artichoke cream and slow-cooked yellow carrots

Rump steak, pan-fried mixed vegetables, potato rosette (+7€)

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### Desserts Assortment:

Banana-salted butter caramel tart

Vanilla custard and candied apricot

Dark chocolate macaroon, crisp mikado

Variety of strawberries, whipped cream and mini marshmallows

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### Drinks:

1 glass of kir crémant and ½ bottle of wine at choice:

Touraine AOC Sauvignon Luc Poulain (blanc) or Touraine AOC Domaine des Echardières (rosé) or  
Bordeaux AOC les Mercadières (rouge)

½ bottle of mineral water

### **Vegetarian Menu:**

Tomato gazpacho with basil and pine kernels, tender shoots in balsamic vinegar

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Baby roast potatoes, pan-fried mixed vegetables, artichoke cream

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Seasonal tutti frutti, pear purée, dark chocolate biscuit

### **Child Menu:**

Seasonal starter

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Menu choice of main course

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Chocolate mud cake

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Orange juice; Coca-Cola or water

**\* Example of menu, subject to modification**