

Dinner Cruise - Saveurs Menu with Champagne

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 Champagne Louis Constant

½ bottle of Champagne Louis Constant

OR

½ bottle of wine:

Chablis AOC le Finage - La Chablisienne (blanc) or Côte de Provence AOC Cuvée du Golfe de Saint Tropez (rosé) or Medoc AOC Château Lacombe Noillac Medoc

(rouge) 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**