DINNER CRUISE 6:15 PM

STARTER

- South-West region duck foie gras with Morello cherry chutney and a Parisian brioche
- Thin-crust tart with smoked salmon fillet heart, avocado and mango-raspberry sauce
- Chilled green asparagus soup with chickpea cream and spicy carrot sauce

MAIN COURSE

- Sea bass fillet with green beans, snow peas, broad beans and shellfish Marinière sauce
- Red Label chicken supreme with gnocchi, morel mushrooms and vin jaune sauce
- Crunchy polenta with basil, confit vegetables and ratatouille jus

DESSERT

Our desserts are created by Maison Lenôtre, *please choose at the beginning of the meal*

- Calisson-style iced finger
- Raspberry cheesecake

Peach verrine with sorbet

Vegetarian options

DINNER CRUISE 6:15 PM

DRINKS

- **Etoile Service**

  Blanc de Blancs Kir - VDF Chardonnay Castel* **OR** PDO Corbières* Mineral water and coffee

- **Privilège Service**

  French Cancan Brut Nature Orange – La Grande Bleue Organic Wine* **OR** PDO Corbières*

  Mineral water and coffee

- **Premier Service**

  Glass of Champagne and appetiser – PDO Mâcon Villages* **AND** PDO Pessac-Léognan*

  Mineral water and coffee

- **Premier Baie Vitrée Service**

  Glass of Champagne and appetiser – PDO Mâcon Villages* **AND** PDO Pessac-Léognan*

  Mineral water and coffee

Our chef Cédrick Navarette and his teams

***** One bottle (75cl) between 4 people

Consume in moderation, excessive alcohol consumption is dangerous for your health. Non-smoking boats.