DINNER CRUISE 8:30 PM

STARTER

- Crab meat with fennel cream, tomato and cucumber
- 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

- Beef tournedos, mashed potatoes, baby carrots and a reduced wine sauce with black fruit
- 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

CHEESE

- Cheese matured by our Maître Fromager
- *Etoile and Découverte Service: as a dessert replacement or as an extra (€8)*

DESSERT

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

- Calisson-style iced finger
- Raspberry cheesecake
- Chocolate and hazelnut praline square
- Peach verrine with sorbet

Vegetarian options

DINNER CRUISE 8:30 PM

DRINKS

- **Etoile Service**

  Blanc de Blancs Kir - VDF Chardonnay Castel* **OR** PDO Corbières* **OR** 6ème Sens Rosé*

  Mineral water and coffee

- **Découverte Service**

  Glass of Champagne - La Grande Bleue Organic Wine* **AND** PDO Corbières* **OR** 6ème Sens Rosé**

  Mineral water and coffee

- **Privilège Service**

  Glass of Champagne – PDO Mâcon Villages* **AND** PDO Lussac Saint-Emilion* **OR** PGI pays d'OC Gris Blanc Domaine Gérard Bertrand**

  Mineral water, coffee and petits fours

- **Premier Service**

  Glass of Champagne rosé et appetiser – PDO Mâcon Villages* **AND** PDO Pessac-Léognan* **OR** IGP Pays d'Oc Gris Blanc Domaine Gérard Bertrand** – Glass of Champagne at the end of the meal

  Mineral water, coffee and petits fours

- **Premier Baie Vitrée Service**

  Glass of Champagne rosé et appetiser – PDO Mâcon Villages* AND PDO Pessac-Léognan* OR IGP Pays d'Oc Gris Blanc Domaine Gérard Bertrand** – Glass of Champagne at the end of the meal

  Mineral water, coffee and petits fours

Our chef Cédrick Navarette and his teams

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

****** Rosé wine instead of red and white wine - One bottle (75cl) between 2 people

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