

DINNER CRUISE MENU

Saveurs Menu With Wine: Enjoy an extensive spread of French cuisine along with half a bottle of wine!

Starters Assortment

Mozarella and basil cream, parmesan crisps, small fresh tomatoes
Duck foie gras with salt crystals, mango-pineapple compote
Verrine of quinoa, yuzu flavored butterfly shrimp
Crusty bread with black tapenade, fillet of red mullet, vegetable sprouts

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€)

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

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

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

Seasonal tutti frutti, pear purée, dark chocolate biscuit

Child Menu

Seasonal starter

Menu choice of main course

Chocolate mud cake

Orange juice; Coca-Cola or water

Saveurs Menu With Champagne - If you fancy yourself a connoisseur of fine champagne, perhaps this variant would be better suited to your taste!

Starters Assortment:

Mozarella and basil cream, parmesan crisps, small fresh tomatoes
Duck foie gras with salt crystals, mango-pineapple compote
Verrine of quinoa, yuzu flavored butterfly shrimp
Crusty bread with black tapenade, fillet of red mullet, vegetable sprouts

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€)

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

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 Noaillac 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

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

Seasonal tutti frutti, pear purée, dark chocolate biscuit

Child Menu

Seasonal starter

Menu choice of main course

Chocolate mud cake

Orange juice; Coca-Cola or water