



MENUS

Autumn / Winter
2023



DINNER CRUISE - 6:15PM - MENU

STARTER

- French duck foie gras, mild-spiced pear chutney
- Thin-crust snail tart, spinach and mushroom fondue, Bordelaise sauce, sweet garlic emulsion

MAIN COURSE

- Pan-fried sea bass, fondant einkorn, butternut squash and celery, shellfish coulis with tarragon
- Spiced duckling fillet, a variation on carrots, citrus sauces



DESSERT - Our desserts are created by Maison Lenôtre

- Iced pear and almond dessert, pear coulis
- Chocolate tart, crisp and creamy





DINNER CRUISE - 6:15PM - DRINKS

- Étoile Service - Blanc de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières * – Mineral water and coffee
- Privilège Service - Blanc de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières*- – Mineral water and coffee
- Premier Service - Glass of Champagne and appetiser – PDO Mâcon Villages* – PDO Pessac-Léognan* – Mineral water and coffee

*One bottle (75 cl) between 4 people



Menu valid from October 4, 2023 to April 9, 2024.

Choice of a compulsory menu for groups from 12 persons, and 21 persons in Premier Service. Document and pictures not contractual.

Health crises and geopolitical events create supply disruptions beyond our control.

Our menus can, if necessary, be adapted to always satisfy you.

Excessive alcohol is dangerous for health. Drink in moderation.



CONTACT US

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