



MENUS

Autumn / Winter
2023



DINNER CRUISE - 8:30 PM - MENU

STARTER

- Scallops, citrus gremolata, leeks, Chardonnay sauce
- French duck foie gras, mild-spiced pear chutney
- Thin-crust snail tart, spinach and mushroom fondue, Bordelaise sauce, sweet garlic emulsion
- Beluga lentils and tofu, beetroot condiment, red onion pickles 

MAIN COURSE

- Pan-fried veal and foie gras, mashed potatoes, Périgueux sauce
- Pan-fried sea bass, fondant einkorn, butternut squash and celery, shellfish coulis with tarragon
- Spiced duckling fillet, a variation on carrots, citrus sauces
- Toasted buckwheat, confit seasonal vegetables and spiced bouillon 

CHEESE

- *Cheese matured by our Maître Fromager— Etoile Service and Découverte Service : instead of dessert or in addition (8€)*

DESSERT - Our desserts are created by Maison Lenôtre

- Iced pear and almond dessert, pear coulis 
- Chocolate tart, crisp and creamy
- Honey-roasted pineapple, soft Valencia almond biscuit, vanilla whipped cream
- Coffee with a twist, coffee-soaked brioche and a light mousse



DINNER CRUISE - 8:30 PM - DRINKS

- Étoile Service - Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières* - Mineral water and coffee
- Découverte Service - Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* AND PDO Corbières* - Mineral water and coffee
- Privilège Service - Glass of Champagne – PDO Mâcon Villages* - PDO Lussac Saint-Emilion* - Mineral water, coffee and petits fours
- Premier Service - Glass of Champagne rosé and appetiser – PDO Mâcon Villages* – PDO Pessac-Léognan* – Glass of Champagne at the end of the meal - Mineral water, coffee and petits fours

*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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