



DINNER CRUISE 6:15 PM

STARTER

- ✿ South-West region duck foie gras with apricot chutney and Parisian brioche
- ✿ Crab meat with citrus gel, avocado, Granny Smith apple and a shellfish cream

MAIN COURSE

- ✿ Sea bass cooked in a dish with fondant vegetables, rouille sauce and bouillabaisse jus
- ✿ Veal rump with green asparagus, potato purée and morel mushroom sauce

DESSERT

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

- ✿ Popcorn and Morello cherry finger
- ✿ Strawberry and rhubarb cassava semolina verrine 



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DRINKS

✦ **Etoile Service**

Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Corbières*
Mineral water and coffee

✦ **Privilège Service**

French Cancan Brut Nature Orange – 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* **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 Cédrik Navarette and his teams

* One bottle (75cl) between 4 people
Consume in moderation, excessive alcohol consumption is dangerous for your health. Non-smoking boats.