

Dinner Cruise Sample Menu

Starter

Royale of porcini and morel mushrooms and tender leeks in a creamy sauce
Duck foie gras confit, served with asparagus and toasted brioche
Chilled king prawns in a creamy crab sauce
Chilled cream of broccoli soup, served with salmon tartar



Main Dishes

Poached sea bass in truffle sauce
Tender fillet of chicken in foie gras-scented Bourguignon sauce
Fillet of roast beef in Chateaubriand sauce
Grenadine or grilled veal in Périgueux sauce

*Our chef offers a selection of side dishes to accompany your main dishes,
variable depending on market availability and the season.*



Cheese

Mature Saint Marcellin cheese with young salad leaves
Etoile or Elégance service: in place of a dessert or in addition (5€)



Dessert

Chocolate / praline Crousti-Bato
Fresh strawberries and strawberry sorbet in a strawberry coulis
Breton shortcake, served with light vanilla cream and raspberries
Vanilla / kirsch cherry Vacherin (meringue and ice cream gâteau), morello cherry coulis



Vegetarian Menu

Royale of porcini and morel mushrooms and tender leeks in a creamy sauce



Gratin of seasonal vegetables, duxelle of white mushrooms



Dessert of your choice from the menu