

## DINNER CRUISE MENU 'PARIS ILLUMINATIONS'

### Spring / Summer Menu

#### **Aperitif**

*Blanc de Blancs* Kir and mini-cakes

#### **Starter**

Foie gras confit, served with asparagus and toasted brioche

#### **Main course**

Poached sea bass in truffle sauce

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

#### **Dessert**

Chocolate / praline Crousti-Bato

### Vegetarian Menu

#### **Aperitif**

*Blanc de Blancs* Kir and mini-cakes

#### **Starter**

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

#### **Main course**

Gratin of seasonal vegetables, duxelle of white mushrooms

#### **Dessert**

Chocolate / praline Crousti-Bato

### Beverages

White wine: Vin de pays d'Oc Chardonnay 2009 *Château Les Capitelles*

Red wine: Médoc 2008 *Terre des Granges*

Mineral water

Coffee