



## STARTER

*Lightly seared Bonito fish, avocado and artichoke heart with sesame vinaigrette*  
*Poultry terrine with pistachio and foie gras, onion and raspberry condiment*  
*Soft-boiled egg, smoked duck fillet nuggets and crisp green vegetables*  
*Chilled green asparagus soup, burrata mozzarella and almonds*

## MAIN COURSE

*Sea bream royale, caponata and basil pesto*  
*Herb crusted saddle of lamb with creamy polenta gratin*  
*Farmhouse yellow chicken, mashed potatoes and rosemary jus*  
*Beautiful shrimp, fregola sarda and bouillabaisse jus*

## DESSERT

*Cheese of the day matured by our Maître Fromager, La Ferme d'Alexandre*  
*Vanilla cream puff with chocolate sauce*  
*Strawberry tartlet with basil syrup and lime zests*  
*Small pot of Itakuja chocolate cream, orange and hazelnut financier cake*  
*Vanilla-raspberry vacherin cake with red berry coulis*



*Pays d'Oc Chardonnay Viognier PGI\*, PDO Minervois Terroir\*,  
Mineral water and coffee*

*\*One bottle (75cl) between four people*

## BATEAUX PARISIENS

A Sodexo group company

At the foot of the Eiffel Tower - Port de la Bourdonnais - 75007 Paris

Tel: +33 1 76 64 14 45

[www.bateauxparisiens.com](http://www.bateauxparisiens.com)