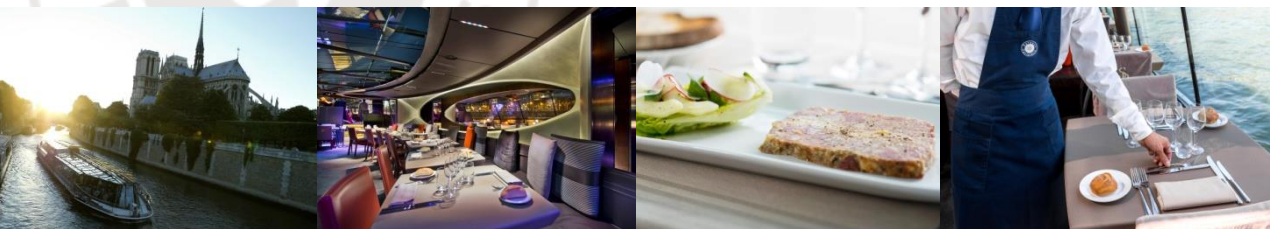


# DINNER CRUISE – 6 PM

Autumn-Winter 2017-2018



## STARTER

*Fine cream of lentils, fresh goat's cheese with herbs and chermoula spice*  
*Veal and poultry pâté en croûte with foie gras, king oyster mushroom condiment*  
*Poached egg in a red wine sauce, mushrooms and toast with foie-gras*  
*Duo of salmon tartares, white radish and watercress shoots*

## MAIN COURSE

*Fillet of hake, white beans with piquillo peppers, sauce américaine*  
*Roast poultry supreme, mushrooms, new potatoes and velvet sauce*  
*Braised beef cheek in red wine, Chinese artichokes and parsnips, cream of onion*  
*Pork belly, black pudding and roast apples, mustard sauce and potato mousseline*

## DESSERT

*Cheese matured by our Maître Fromager*  
*Vanilla rice pudding with a custard sauce emulsion*  
*Cream of yuzu on shortbread, speculaas crumble and meringue*  
*Baba au rhum with coffee, Baileys cream and rice puffs*  
*Profiterole éclair with chocolate sauce*



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

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

## BATEAUX PARISIENS

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