



STARTER

Chilled asparagus creme, orange reduction, olive powder
Beef-foie gras terrine, confit vegetables, tomato-basil compote
Bonito tart with piment d'Espelette, vegetable caponata, lightly spicy jus
Caesar salad with soft-boiled egg, tuna, and bottarga

MAIN COURSE

Roast prawns with piment d'Espelette, vegetable and fregola minestrone, tomato jus with arugula condiment
Farm-raised chicken, carrot and potato gâteau with aniseed, horseradish jus
Cod with fennel and anchovy, potatoes with lemon and sun-dried tomato, aioli
Sirloin steak with tapenade, mild chili marmalade, green bean salad with almonds and parmesan

CHEESE

Cheese matured by our Maître Fromager
Etoile Service: in place of dessert or at an additional cost (€5)

DESSERT

Strawberry parfait with strawberry compote, wild strawberries, hint of candied ginger, and almond biscuit
Semolina pudding, cherries jubilee, and almond crunch
Fresh raspberry sorbet and coulis "profiterole"
Chocolate-raspberry summer millefeuille



Etoile Service

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

Privilege Service

Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI, PDO Médoc Duc de Chalera*,
Mineral water and coffee*

Premier Service

Glass of Champagne, Pays d'Oc Chardonnay Viognier PGI,
PDO Médoc Duc de Chalera*, Mineral water, coffee and petits fours*

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

BATEAUX PARISIENS

A Sodexo group company

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