

MENU:

STARTER

Seared sea scallops with leek compote, shellfish jus

Or

Lightly cooked foie gras, grape compote, orange marmalade with pecan financier

Or

Cream of red kuri squash, chestnuts, roasted squash seeds

MAIN COURSE

Suprême of young guinea hen, smashed potatoes, fricassee of local mushrooms, vin jaune sauce

Or

Fillet of sea bream, parsnip mousseline, honey-roasted carrots with thyme

Or

Steak with shiitake mushrooms and small cauliflower soufflé (+€9)

Or

Polenta with truffles, seasonal vegetable medley*

CHEESE

Cheese Platter (+8€)

DESSERT

Chocolate finger cake

Or

Wild berry cheesecake with berry coulis

Or

Pear and chocolate crumble*

CHILD'S MENU

Salmon mille-feuille with leek compote

Suprême of poultry, smashed potatoes

Chocolate finger cake

(* : *Vegetarian option*)

DRINKS

A Glass of Champagen is included.

Complimentary coffee or tea is included at the end of your meal.

A la carte drinks are available to **purchase** onboard among a wide selection of cocktails, wines, beers, and soft drinks.