

STARTER

Seared salmon, leek compote with grain crisp

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

L'instant by Paris seine (mini cheesecake/chocolate finger cake)

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 : One glass of champagne and 1/2 bottle of water

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.