



Sur la Seine depuis 1999

The menu for Bastille's day on board the Paris Yacht 1
Made by the french caterer Dalloyau

-- fff --

The aperitif

Champagne "R" de Ruinat
Classic alcohols served on request
Mineral waters, soft drinks

Canapés, skewers, petits fours...

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To start

Tartar of scallops and crystalized tomatos with basil, french dressing with olive oil

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The first courses (same choice for all the people)

Millefeuille of tomato and mozzarella to basil, french dressing

or

Slice of duck foie gras, gingerbread, flower of salt from Guérande

or

Scrambled eggs with asparagus and tomato crumble
(Scrambled eggs with asparaguses and herbs - to eat hot or cold)

or

Tartar of salmon gravlax
(Marinated salmon, guacamole, fresh cheese with herbs)

or

Tiramisu of small vegetables from the Riviera
(Small nicoise vegetables, toasted pine nuts, mascarpone, sauce St. Anne)

or

Hot-cold of poultry
(Supreme of chicken, hot-cold sauce, truffle from Burgundy)

-- fff --

2, GRANDE RUE - 92310 SÈVRES

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The main courses (one choice for all the people)

Yellow chicken from the Southwest with morels

(Thin noodles, cream of morels and morels)

or

Lamb curry from the islands

or

Best of duck and season vegetables

or

Pavé of salmon from Scotland and vegetables of the season

or

Fried cod with three tomatoes

(Fried cod, mashed potatoes, tomatoes and green tomato tartar)

or

Scallops just poêlées to the white sauce, green asparaguses and risotto to boletus

or

Fillet of swordfish to the black tapenade, tatin of mediteranean vegetables and melted leeks

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The cheese

Roast Neufchâtel with honey and black pepper on young salad

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The individual desserts

Bulle de fraiser

(Original, this strawberry cake to drink through a straw, promises new thrills pastry!

Like a strawberry cake, under a cover of pistachio genoise)

or

Opéra

(Almond biscuit scented with the coffee, coffee cream, melting ganache with the black chocolate, chocolate)

or

Echiquier

(Almond biscuit, chocolate sponge cake flavored with bourbon vanilla from Madagascar, declination of three chocolates: dark chocolate 64% cocoa - Original Ecuador whipped white chocolate and milk chocolate 40% cocoa foam, chess pawn)

or

On an air of chocolate

(A small cake with mascarpone vanilla, chocolate and creamy praline duja, as fresh and melting as the morning dew...)

or

Insolent berries

(The ultra-greedy version macaroon: melting cream with Madagascar Bourbon vanilla and blueberry cassis compote)

or

Délice of the chef

(The fresh raspberries, the softness of a cream creamy vanilla Madagascar Bourbon)

or

Fraisier

(A classic spring-summer cake revisited by Dalloyau)

or

Fruit tenderness

(A soft combination of cookies, fresh strawberry and raspberry in a small cake)

or

Bubble peach

(A pop look, a small cake very fresh with summer fruits, peaches and apricots)

or

Marron cassis

(The softness of a cream chestnut-blackcurrant to chestnut blackcurrants with alcohol, a bottom Almond)

or

Mille feuille vanille

(An air puff, crisp and delicately caramelized, custard with a casket with a delicate taste of vanilla)

or

More classical desserts on request:

éclair coffee or chocolate, religieuse coffee or chocolate, rum baba...

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The drinks

White (to choose) :

Saint-Véran, Cuvée Prestige, Domaine Roger Lassarat, 2006
or
Pouilly Vinzelles, Cave des Grands Crus, 2006
or
Montagny 1er Cru, Montcuchot, cave de Buxy, 2004

Red (to choose) :

Les Artigues de Sénéjac, cru bourgeois, Haut-Médoc, 2004
or
Clos l'Hermitage, Lalande de Pomerol, 2004
or
L'Oratoire de Chasse-Spleen, cru bourgeois, Moulis, 2007
or
Sens de Pedesclaux, cru bourgeois, Pauillac, 2005

Mineral waters Evian, Badoit

Coffee, tea

Chocolate

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