



Sur la Seine depuis 1999



## The “Gastronomic” menu

proposed on the basis of the menu by the famous caterer Dalloyau

Menu proposed on the basis of:

5 cocktail pieces

Starter

Main course

Dessert

Drinks on the basis of:

Champagne

Wines (1/2)

Mineral waters

Soft drinks, orange juice

Coffee, tea



## The “Gastronomic” menu

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### The aperitif

Champagne “R” de Ruinart, brut  
Classic alcohols on request,  
Mineral waters, soft drinks, orange juice

5 pieces per person (in assortment) :

Confit tomato, mozzarella Buffalo, pesto basil  
Flambéed prawn to the Pastis, sesam pesto, confit ginger  
Shortbread parmesan, vegetables from the Riviera, soft aioli  
Scallops poêlée, shortbread squid ink, sauce rouille & fresh coriander  
Duck foie gras, toasted brioche, red beet, confit of Tokay

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### The starters (same choice for all the people)

#### The scallops

Gravlax marinated scallops, celery & Granny Smith to fresh baby leaves  
or

#### Avocado & crab

Squid ink glazed puff pastry, stuffed with a fresh crab flesh and its small puff of creamy d'avocado  
or

#### The foie gras

Duck foie gras medium cooked, tepid brioche, flower of salt from Guérande, season chutney  
or

#### Norwegian artichoke heart

Poched egg wrapped with smoked salmon, duxelles of Paris mushrooms  
or

#### Hot-cold of poultry to foie gras

Poultry supreme, hot-cold sauce, decoration slices of truffle from Burgundy  
Snaké salmon, quinoa, crudnesses & baby vegetables of the season, served under a glass bell  
or

#### The brocciu

Arugula shortbread, creamy brocciu, baby crudnesses of the season

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### The main courses (same choice for all the people)

#### The chicken

Supreme of yellow chicken from the South-West served with fresh and savoury tagliatelli, accompanied by a sauce perfumed with morels

or

#### The beef

Pavé of beef poêlé, reduced juice mexican flavours, guacamole to lime and coriander, tortill chips

or

#### The veal

Quasi of roasted veal, escalope of foie gras poêlée, veal juice to the flavours of truffle, season vegetables

or

#### The cod

Back of cod, light emulsion with citronella and Thai basil, basmati perfumed rice, baby vegetables of the moment

or

#### The tuna

Pavé of tuna semi cooked, sauce soya-ginger-lemon, basmati rice with sesame nuts & baby vegetables of the moment

ou

#### The celery

Tagliatelles of celery to the black truffle (vegan)

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### The desserts (multiple choice possible)

#### Raspberry-pistachio tart

A perfect marriage of the subtle scents of raspberry and pistachio from Sicily, combined with crunchy shortbread and creamy ganache

or

#### Strawberry tart

Shortbread pastry, almond cream with lemon zest, fresh strawberries and strawberry compote

or

#### Dalloyau

Melting praline heart in a Dalloyau meringue & praline cream, circled with nougatine rocher

or

#### Opera

Biscuit with almonds soaked with syrup with coffee, alternation of a smooth cremates coffee and of a chocolate ganache

or

#### Echiquier

Biscuit with almonds, chocolate sponge cake perfumed vanilla Bourbon, declension of three chocolates, topping pawns in chocolate

or

#### Tonka

Dark chocolate foam 63% pure origin Peru married to tonka bean, caramel-flavoured ganache with Guérande salt flower, crispy nutty praline foliage, chocolate biscuit.

or

#### More classical desserts:

éclair coffee, éclair chocolate, coffee or chocolate religieuse...

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### The drinks

Wines (1 bottle for 2 people):

White:

Sève d'automne, Domaine Cauhapé, Jurançon sec, 2012

or

Pouilly Fumé, Gilles Blanchet, 2018

or

Montagny 1er Cru, Montcuchot, cave de Buxy, 2017

Red:

Château Arcins, cru bourgeois supérieur, Haut-Médoc, 2014

or

N2 de Maucaillou, 2e vin du Château Maucaillou, Moulis, 2014

or

La Sirène de Giscours, 2e vin du château Giscours, Margaux, 2012

or

T de Tour de Pez, cru bourgeois, Saint-Estèphe, 2014

or

Château Husson, Les Saumades, Châteauneuf-du-Pape, 2011

or

Ballade de La Pointe, 2e vin du château La Pointe, Pomerol, 2013

Mineral waters Evian & Perrier light bubbles

Coffee, tea

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