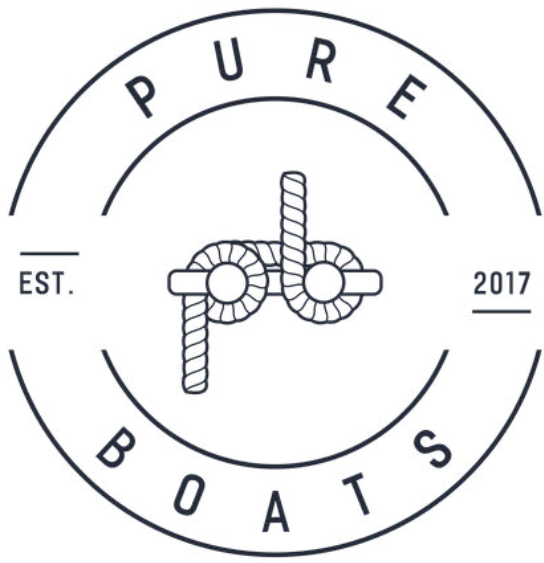




DINNER MENU

COURSES

STARTERS

MACKEREL

RILLETTES ON TOAST WITH PICKLED VEGETABLES AND PICCALILLI MAYONNAISE

GAME PÂTÉ

WITH FIG JAM, HERB SALAD AND GRILLED BRIOCHE

CARPACCIO (VEGAN OPTION AVAILABLE)

ROASTED CELERIAC WITH WILD MUSHROOM PARFAIT, HAZELNUTS AND TRUFFLE PECORINO

MAINS

TERIYAKI SALMON (VEGAN OPTION AVAILABLE, WITH TERIYAKI VEGETABLES)

WITH PUMPKIN ONIGIRI, SHANGHAI PAK CHOI AND SPRING ONION

STEAK BORDELAISE

WITH POMMES ANNA, HARICOTS VERTS AND ONION COMPOTE

RISOTTO AL CRESCIONE

WITH HOMEMADE PANCETTA, PARMIGIANO REGGIANO AND PINE NUTS

MUSHROOM BOURGUIGNON EN CROÛTE

WITH POTATO MOUSSELINE AND CHICORY SALAD

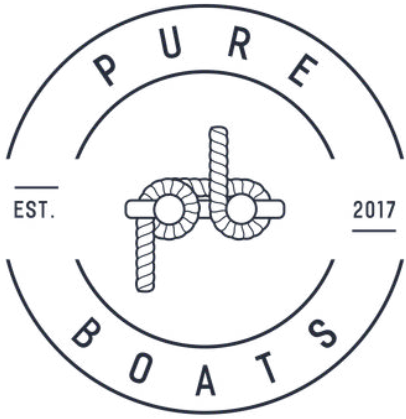
DESSERTS

LEMON MERINGUE TARTLET

WITH DARK CHOCOLATE MOUSSE AND FOREST FRUITS

SELECTION OF EUROPEAN CHEESES

A SELECTION OF DUTCH AND INTERNATIONAL CHEESES WITH FIG BREAD AND APPLE SYRUP



COURSE DINNER MENU

ALL ORDERS WILL BE PICKED UP DURING THE CRUISE TO
ENSURE TOP QUALITY

PRICING

2 COURSE (MAIN/DESSERT)	€45
3 COURSE (STARTER/MAIN/DESSERT)	€58.50

*If there are any dietary
restrictions, please inform us
in advance*