DINNER MENU
COURSES

STARTERS

MACKEREL
RILLETTES ON TOAST WITH PICKLED VEGETABLES AND PICCALILLI MAYONNAISE

GAME PÂTÉ
WITH FIG JAM, HERB SALAD AND GRILLED BRIOCHE

VEGETARIAN 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