

Luxury private english vintage yacht for a cruise in Paris and surrounding area

<http://www.yacht-in-paris.com>

## "Excellence" menu

- Gastronomy -

mhM

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- Starter (one of):
  - Artichoke and foie gras entremet
  - Avocado and crab tartare
  - Monkfish picatta with aubergine caviar
  
- Main course (one of):
  - Crispy lamb with reduced lemony thyme juice
  - Filet of sea bass served with sea urchin coral
  - Filet of beef Chateaubriand, with a foie gras and truffle sauce
  - Pan-fried scallops with a split pea purée and a salad of young leaves
  
- Salad
- Cheese
  
- Dessert (one of):
  - Caramelised apples with mascarpone served in a glass
  - Raspberry and pistachio macaroon
  - Allspice pineapple compote, served with double cream flavoured with gingerbread
  
- Champagne: "Brut de Ruinart" millésimé
  
- Red wine (one of):
  - Bordeaux Charensot Dupré Cru Bourgeois
  - Hautes Côtes de Beaune 2003 - Marc Bouthenet
  
- White wine: Bourgogne Domaine de Marsoif 2003
  
- Soft drinks