

Diamant Bleu

GOURMET CRUISE MENU

ENTRÉES

Fresh marinated salmon tartar and avocado with sesame oil

Granny apple, red onion pickles, sour cream and wasabi sesame seeds

- Or -

Cream of pumpkin soup

Butternut, pumpkin, fresh homemade ravioli with three cheeses, mixed mushrooms and chestnuts

- Or -

**Whole duck foie gras with pepper from the South West of France
(supplement +€13.00)**

Fresh figs, mixed endives and walnut kernels, walnut oil vinaigrette, homemade hallot sesame



MAIN COURSES

Lamb shoulder confit with prunes

Sweet potato purée, roasted broccoli with cumin, caramelised onions, almonds, prunes, reduced lamb jus

- Or -

Roast sea bass

Fresh homemade calamarata pasta (squid-shaped pasta), baby spinach and lobster sauce



DESSERT

Like a mille-feuille

Caramelised puff pastry, Bourbon vanilla crème diplomate, caramelised pear

"Management reserves the right to modify the menu".