

巴黎塞納河 La Marina 晚餐遊船(風味菜單不含飲料)

前菜

炒扇貝搭配香脆萵苣、油封洋蔥

Fried scallop, crispy chicory and onion confit

或

微生碎鮭魚佐茴香泡沫

Lightly cooked shredded salmon with fennel and cumin froth

或

迷你雞肉捲佐肉豆蔻風味蘑菇

Mini chicken vol au vent with nutmeg-flavoured mushrooms

或

烤帕瑪森起士茄子蕃茄派

Aubergine and tomato fondant baked with parmesan topping

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主菜

蒸鱈魚佐朝鮮薊奶油、萊姆皮、韭蔥油

Slab of steamed hake, artichoke cream and lime peel, leek fondue

或

奶油雞胸佐炒胡蘿蔔、蘑菇

Blanquette style chicken fillet, fried yellow carrots and mushrooms

或

牛排佐蘑菇醬、焗馬鈴薯、牡蠣蘑菇(需另加 7 歐)

Slab of beef with forestière sauce, potato gratin and oyster mushrooms (+7€)

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起士拼盤(需另加 6 歐)

Cheese platter (+6€)

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甜點

鹽味焦糖奶油馬卡龍、巧克力脆皮泡芙
Salted butter caramel macaron with puff pastry flakes

或

苦味巧克力閃電泡芙

Bitter chocolate éclair

或

芝麻餅乾、檸檬起士奶油
Sesame seed crunch with lemon fondant cream

或

綜合季節水果

Verrine of fresh seasonal fruits

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無飲品

素食菜單

前菜

奶油白胡桃湯、碎栗子及西梅、初榨橄欖油炸麵包丁
Cream of butternut soup, chestnut bits and soft prunes, virgin oliveoil croutons

主菜

素排、炒胡蘿蔔、新鮮蘑菇

Tasty vegetarian steak, fried yellow carrots and fresh mushrooms

甜點

米布丁、新鮮水果、熱巧克力醬

Rice pudding and fresh fruit, warm chocolate coulis

**

無飲品

兒童菜單

前菜

季節前菜

Seasonal starter

主菜

上述主菜任選一道

Menu choice of main course

甜點

巧克力蛋糕

Chocolate mud cake

飲料

果汁 或 可樂 或 水

Orange juice; Coca-Cola or water

上述菜單僅供參考，會依季節更換菜色