



CRAZY HORSE & DINNER CRUISE ON THE BATEAUX- MOUCHES

propose

A **dinner cruise** on the Seine with the Bateaux-Mouches Company followed by the **Crazy Horse show** with ½ bottle of Champagne or 2 drinks per person

HORS D'OEUVRES AND APERTIF

Glass of Castel Mouche (125 ml)

STARTERS

Block of duck foie gras, toasted French bread

Salmon tartare, vegetable minestrone

Smoked beef salad

Crab meat and crushed avocado

Creamy pea soup with peppermint and fresh goat cheese **(vegetarian)**

MAIN COURSES

Fillet of veal, parsley potato mousseline, veal gravy

Fillet of sea bream, carrot duet with basil, cardamom sauce

Pork fillet mignon, beetroot and agria potato pancake, chorizo cream

Pollack steak, wok vegetables, seaweed cream

Risotto of black rice, coriander and confit tomatoes **(vegetarian)**

DUO OF SEASONAL PDO CHEESES

DESSERTS

Chocolate fondant and vanilla custard

Exotic entremet **(vegetarian)**

Creamy strawberry & vanilla pastry

Chocolate-hazelnut tart with lime ganache

Ice nougat, gingerbread and candied fruit

COFFEE AND TEA

SELECTION OF WINES (1 bottle for 2 guests)

Mouton Cadet - Bordeaux Agneau

1 bottle of Evian (750 ml) for 2 guests Or 1 soft drink (330 ml) per guest



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