



Menu Découverte

• Caviar & Condiments * •

1-oz. portion of Signature Farm-raised Caviar

Buckwheat Blinis · Jersey Potatoes · Traditional Condiments

*Wine pairing: Krug Grande Cuvee 166eme Edition NV – glass (150 ml/5 oz) \$ 40.00
(45% Pinot Noir, 39% Chardonnay, 16% Pinot Meunier)*

• Foie Gras en Robe « Granny Smith » * •

‘Rougie’ Duck Liver · White Port Marinade · Essence of “Granny Smith Apples” · Asparagus Slivers · Red Grapes
Lemon Verbena Leaves · Extra Virgin Olive Oil · Duck Jus Emulsion · Brioche

*Wine pairing: Château d’Yquem 2006 – glass (75ml/2.5 oz) \$ 45.00
(80% Sémillon, 20% Sauvignon Blanc)*

• Ma Petite Salade de Homard * •

Thinly Sliced Escalopes of 'Maine' Lobster · Mango Salsa · Lobster Mayonnaise

*Wine pairing: Dme Jacques Prieur Puligny-Montrachet 1er Cru 2015 (120ml) \$20.00
(100% Chardonnay)*

• Bar Atlantique * •

Chilean Seabass · Lemon Butter Sauce · White Asparagus · Braised Fennel

*Wine pairing: Grgich Hills Estate Paris Tasting Commemorative 2016 (120ml) \$21.00
(100% Chardonnay)*

• Filet de Bœuf et son Beurre Café de Paris * •

Filet of Grassfed Limousin Beef · Café de Paris Butter · Perigord Truffle Infused Jus

*Wine pairing: Paul Hobbs Napa Valley 2014 (120ml) \$20.00
(92% Cabernet Sauvignon, 6% Cabernet Franc, 2% Petit Verdot)*

• Soufflé à la Pistache •

Pistachio Soufflé served with a Dark Chocolate Sauce

*Wine pairing: J.J. Prüm Wehlener Sonnenuhr Riesling Auslese 2003 (120ml) \$12.00
(100% Riesling)*



Nos Entrées

• **Caviar & Condiments** * •

1-oz. portion of Signature Farm-raised Caviar
Buckwheat Blinis · Jersey Potatoes · Traditional Condiments

• **Ma Petite Salade de Homard** * •

Thinly Sliced Escalopes of 'Maine' Lobster · Mango Salsa · Lobster Mayonnaise

• **Foie Gras en Robe « Granny Smith »** * •

'Rougie' Duck Liver · White Port Marinade · Essence of "Granny Smith Apples" · Asparagus Slivers · Red Grapes
Lemon Verbena Leaves · Extra Virgin Olive Oil · Duck Jus Emulsion · Brioche

• **Nos Escargots de Bourgogne** •

Burgundy Snails · Flat Leaf Parsley · Garlic · Butter · Paprika Powder · Flaky Puff Pastry

• **Fourme d'Ambert Soufflé** •

Smoked Tomato Coulis · Pesto · Parmigiano Reggiano Cheese Sauce · Micro Green Salad

• **Saint-Jacques et Poitrine de Porc** * •

Nantucket King Sea Scallops · Braised Berkshire Pork Belly · Parsnip Puree · Savoy Cabbage
Fennel Seeds · Coriander Seeds Juniper Berries · Caramelised Apple · Calvados Sauce

• **Asperges Vertes et Croutons de Brioche Truffée** •

Asparagus · Truffled Brioche Croutons · Truffle Shavings · Wild Mushrooms · Green Pea Puree

Sorbet

• **Sorbet** •

Iced Menton Lemon



Nos Potages

• **Bisque de Homard** * •

Maine Lobster Tail · Seafood Essence · Tomatoes · Celery · Celeriac · Fennel · Cognac
Onion · Double Cream · Eggs

• **Bouillabaisse** * •

Black Mussels · Clarified Fish Broth · Monkfish · Halibut · Red Snapper · Clams · Garlic · Leeks · Onion · Potato
Saffron · Fennel · Rouille

• **Velouté des Sous-bois** •

Porcini Mushrooms · Button Mushrooms · Eggs · Onions · Cream · Truffle Oil · Cream · Vegetable Stock

Nos Viandes

• **Canard Laqué et sa Tarte Tatin d'Endives** * •

Glazed Breast of Perigord Duck · Caramelised Endive Tarte Tatin · Reduced Duck Glaze
Caramelised Spring Onions

• **Filet de Bœuf et son Beurre Café de Paris** * •

Filet of Grassfed Limousin Beef · Café de Paris Butter · Perigord Truffle Infused Jus

• **Carré d'Agneau à la Fleur de Thym** * •

Grilled Rack of Lamb · Gratin Potatoes · Thyme-infused Lamb Jus · French Beans

Nos Poissons & Fruits De Mer

• **Homard, Poireaux et Petits Pois** * •

Lobster Tail · Truffled Leeks · Green Peas · Green Pea Jus

• **Bar Atlantique** * •

Chilean Seabass · Lemon Butter Sauce · White Asparagus · Braised Fennel

• **Sole de la Petite Pêche** * •

Pan-fried Dover Sole · Potato Wafers · Meuniere Butter

Nos Légumes Etc Autres

• **Risotto de Cèpes** •

Mascarpone · Sweet Garlic Foam · Parmesan Crisps · Chervil · Porcini Mushroom

• **Crêpes aux Herbes Farcies d'Épinards et de Fromage Frais** •

Herb Crepes · Spinach and Cream Cheese · Sweet Corn Hummus · Roast Butternut



Nos Fromages

• **La Sélection du Fromager aux Mendiants** •

La Dame's Classic French Cheese Selection with Traditional Condiments

Nos Douceurs

• **Soufflé à la Pistache** •

Pistachio Soufflé served with a Dark Chocolate Sauce

• **Assiette de Fruits Déstructurés** •

Strawberries · Blackberries · Blueberries · Raspberries
Grapes · Apples · Pears · Candied Lemon · Toasted Pine Nuts · Vanilla
Aniseed-infused Strawberry Coulis

• **Chocolate Cocoa Croquant** •

Salted Caramel and White Coffee Ice Cream

• **Crêpe Passion** •

Chiboust Cream · Coconut Ice Cream · Passion Fruit Sauce

Café & Gourmandises

• **Mignardise et Petits Fours** •

Petits Fours

* At Silversea Cruises, we take maximum food precautionary measures to ensure the safest quality product is offered to our guests. Worldwide Public Health Services advise that consuming raw or undercooked meats, seafood, shell fish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF YOU OR A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. Our products may contain cereals containing gluten, eggs, milk, soya, celery, lupin, sesame, sulphur dioxide, mustard, crustaceans, molluscs or fish allergens and products thereof. In addition, our products may also contain or be processed in facilities that process tree nuts and peanuts.