



Dinner Cruise on board the **DON JUAN II**

TASTING MENU BY GUY KRENZER, "DOUBLE MEILLEUR OUVRIER DE FRANCE"

AN EXCEPTIONAL CRUISE THROUGH THE HEART OF PARIS
THE COMFORT, ELEGANCE AND CHARM OF A EUROPEAN YACHT
AN INTIMATE INTERIOR ATMOSPHERE AND A DISCREET MUSICAL AMBIANCE

THE PRE-STARTER

to awaken the taste buds

Duck Foie gras

with pink pepper corns and apricots, spicy juice

STARTER

Lobster

flower *ravioles*, mango vinaigrette

MAIN COURSE

(served at the carving table)

Veal T-Bone

cooked with *petits farcis*, Parmesan shavings and veal juice

CHEESE

Cheese platter by Marie Quatrehomme
(Meilleur Ouvrier de France fromager)

DESSERT

Cherries in a *clafoutis* with black cherry sorbet,
whipped cream with rose candied almond chips

MINIATURE PASTRIES

TO CONFIRM YOUR RESERVATION, PLEASE CONTACT

+33 (0) 1 44 54 14 71, reservations.dj2@ydp.fr

www.yachtsdeparis.fr - Port Henri IV 75004 Paris

BOARDING

AS FROM 7:45 PM

CRUISE

FROM 8:30 PM TO 11:15 PM

Limousine transfer on request.

Parking space available on the quay.

MENU

(not including drinks)

€ 198 per person
(taxes included)

*Wines and champagne
according to the drink list
on board*

From April 4th 2012