

Café Normandie

CRAFT FRENCH CUISINE FOR YOUR BOAT CRUISE

By Chef Anthony

THE FRENCH COCKTAIL FOR TWO

\$200 OR \$250 WITH A BOTTLE OF WINE

NORVEGIAN BLINIS TOAST

With smoked salmon, cucumber and Parisian cream

TOAST PATE DE CAMPAGNE

Country Pork Pate with Dijon mustard and French gherkins laid on ciabatta bread

FRENCH CHEESE MEDLEY

Selection of French Cheese with Truffle Honey

QUICHE TRADITIONELLE

Quiche Lorraine

Classic recipe with Bacon and Swiss cheese

Or

Vegetarian quiche of the day

TARTE TATIN

Upside-down Caramelized apple tart

WHITE WINE: SANCERRE // CHABLIS

COCKTAIL DELUXE FOR TWO

\$280 INCLUDING A BOTTLE OF CHAMPAGNE

SMOKED SALMON AND BEET CARPACCIO

With petite green salad

OSETRA CAVIAR AND BLINIS

THE PARISIAN SANDWICH

Ciabatta bread, French Ham, Brie cheese and truffle butter

SCAMPI AU PESTO

Grilled shrimp with Chef's Pesto sauce

MOUSSE AU CHOCOLAT VALRHONA

MUST HAVE
menus