

# Café Normandie

FRENCH CUISINE ON THE BOAT

By Chef Anthony

## FRENCH COCKTAIL FOR TWO

\$150.00  
INCLUDING  
ONE BOTTLE OF WHITE WINE  
OR  
2 SPLIT PROSECCO

### **NORVEGIAN BLINIS TOAST**

With smoked salmon, cucumber and Parisian cream

### **TOAST PATE DE CAMPAGNE**

Country Pork Paté  
Dijon mustard and French gherkins  
Ciabatta Toast

### **CLASSIC FRENCH QUICHE**

Quiche Lorraine  
Bacon and Swiss cheese  
Or  
Quiche of the Day

### **PARISIAN BAGUETTE SANDWICH**

French baguette, Jambon de Paris  
Brie OR Swiss cheese and Truffle butter

### **APRICOT TART ALMOND CREAM**

OR

### **APPLE TART TATIN**

\*Complimentary soft drinks and water served by Gulf Breeze

MUST HAVE  
menus



*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