

Dinner

Freshly Home Baked Bread, Regular Butter

APPETIZERS

Raifort Panna Cotta à la Truite Fumée
Smoked Trout Rillettes, Horseradish Panna Cotta, Cucumber-Macha Coulis,
Tomato Chips, Micro Herbs

"Salade de Fenouil, Noix et Dates"
Garden Greens, Fennel, Walnuts, Figs, Blue Cheese, Herb Dressing

SOUPS

"Soupe à l'Oignon"
Clear Onion Soup, Cheese Crouton %

"Purée Crecy"
French Carrot Mint Soup, Bread Chips, Foam LS

SORBET

Raspberry, Sparkling Wine %

MAIN COURSES

"Filet Atlantic Turbot"
Grilled Turbot Fillet, Butter & Lemon Sauce, Crispy Capers
Young Spinach, Cauliflower Puree, Beluga Lentil

"Carre D'Agneau en Croute de Moutarde"
Mustard Crusted Lamb Racks, Rosemary Sauce, Garden Vegetables
Artichokes Puree, Potato Gratin %

"Tarte aux Epinards et Cèpes"
Spinach & Mushroom Tart, Garden Greens, Mustard Sour Crème

DESSERTS

"Crêpes Suzette"
Crêpes, Caramel, Orange Grand Marnier Sauce, Vanilla Ice Cream %

"Glace à la Noix et Cerises"
Walnut Ice Cream, Cognac Cherries, Almonds Flakes, Whipped Cream %

Fresh Seasonal Fruits
Selection of French Cheeses and Biscuits

Chef's Recommendation

APPETIZER

Raifort Panna Cotta à la Truite Fumée
Smoked Trout Rillettes, Horseradish Panna Cotta, Cucumber-Macha Coulis,
Tomato Chips, Micro Herbs

SOUP

"Soupe à l'Oignon"
Clear Onion Soup, Cheese Crouton %
Smoked Trout Rillettes, Horseradish Panna Cotta, Cucumber-Macha Coulis,
Tomato Chips, Micro Herbs

MAIN COURSE

"Carre D'Agneau en Croute de Moutarde"
Mustard Crusted Lamb Racks, Rosemary Sauce, Garden Vegetables
Artichokes Puree, Potato Gratin %

DESSERT

"Crêpes Suzette"
Crêpes, Caramel, Orange Grand Marnier Sauce, Vanilla Ice Cream %

VEGETARIAN RECOMMENATIONS

"Salade de Fenouil, Noix et Dates"
Garden Greens, Fennel, Walnuts, Figs, Blue Cheese, Herb Dressing

"Purée Crecy"
French Carrot Mint Soup, Bread Chips LS

"Tarte aux Epinards et Cèpes"
Spinach & Mushroom Tart, Garden Greens
Mustard Sour Crème

"Crêpes Suzette"
Crêpes, Caramel, Orange Grand Marnier Sauce, Vanilla Ice Cream %



Our Wine Recommendation

WHITE

Black Sea Gold Pentagram Chardonnay

Country: Bulgaria **Area:** Black Sea **Grape:** Chardonnay

Characteristics:

Beautiful, Light-Slick Color with fine Gray-Green glow.
Medium body Rounded and Melted with Soft Freshness
and a Finish with a scent of a Smoky Tree

RED

Black Sea Gold Pentagram Pinot Noir

Country: Bulgaria **Area:** Black Sea **Grape:** Pinot Noir

Characteristics:

Intense Ruby Color with Cherry Hue. Aromas of Cherry, Raspberry
and Blueberry mixed with Spices and Herbs. Pleasant Freshness and
a long Finish with the presence of Oak

CALIFORNIAN WINES ALWAYS AVAILABLE

770 Miles Chardonnay, Central Valley, US California

Pale Yellow Wine, Full Aromatic Bouquet of Fragrance, Aromas of Pineapple White Blossom
and White Pear. Slight Sweetness on the Finish
Hint of Vanilla, Round and Easy to Drink Wine.
Vol 13 %

770 Miles Cabernet Sauvignon, Central Valley, US California Dry,

Ruby Red, Intense, Clear, Soft and Round, Rich in Flavors
Vol 12.5 %

Always Available

Black Angus Beef Steak or Grass-Fed Grilled Chicken Breast

Pepper Corn Sauce or Café de Paris

Norwegian Salmon Fillet – Hollandaise Sauce or Sauce of the Day

Always served with Garden Vegetables
Served with French Fries, Wedges, or Sides from Dinner

"Classic Caesar Salad"

Crispy Bacon-Garlic Crouton, Parmesan, Chicken Strips

DIETS & ALLERGIES

AmaWaterways is committed to making the dining experience for every
guest, including guests with food allergies, an exceptional one.

Since our products may contain cereals, gluten, eggs, milk, soy, celery, lupin,
sesame, Sulphur dioxide, mustard, crustaceans, mollusks or fish allergens,
we ask you to discuss any food allergies you may have with our Maître D
to ensure all dishes are prepared to meet your needs.

Our Commitment to Farm-to-Table Gastronomy

For years, we have partnered with local farmers whose families have tended the
land along Europe's rivers for generations. This shared respect for sustainability
and connection means every ingredient tells a story. From market-fresh produce
to seasonal specialties, we're proud to bring these flavors to your plate.

CRÊPES SUZETTE

These thin, buttery orange crepes, caramelized using the flambé method,
are said to have been envisioned by French chef Henri Charpentier in 1895.
In his memoirs, Charpentier recounts how he was serving the dessert tableside
from a chafing dish to the then-Prince of Wales when the heat from the chafing
dish caused the brandy in the sauce to ignite. Although caught by surprise,
Charpentier quickly pivoted to ladling the flaming sauce right over the pancakes.
Delighted, the Prince went on to dub the innovative dish "crêpes Suzette"
after one of his dining companions.

