

Our Wine Recommendation

WHITE

Légende des Toques, Côtes du Rhône

Country: France **Area:** Côtes du Rhône

Grape: Viognier, Barboulenç, Marsanne, Grenache

Characteristics:

Very Suave Bouquet with Floral Overtones. Fresh and Thirst-Quenching on the Palate, with Citrus Flavors. Well Balanced and Enticing.

RED

Les Collines, Côtes du Rhône

Country: France **Area:** South of the Rhone Valley

Grape: Grenache, Cinsault, Syrah, Mourvèdre

Characteristics:

This red sprinkles red fruit on the nose, but also notes aromas of spices and herbs. In the mouth it maintains the fruity style. Balanced and is ready to be enjoyed

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 with our Maître D any food allergies you have to ensure all dishes are prepared to meet your needs.

MAIN RESTAURANT

Our Commitment to Farm-to-Table Gastronomy

For years we have sourced all our fresh produce, cheese, herbs, oysters and freshwater fish from local farmers, many of whose families have been toiling along the banks of French rivers for generations. Our shared commitment to sustainability, family and personal connection makes us proud to support these farms - guaranteeing fresh and flavorful ingredients while reducing the distance each item travels to our ships. Incorporating the highest quality seasonal ingredients such as freshly picked apples from Normandy and honey from a bee farm in Mantes-la-Jolie, our expert chefs bring the taste of the country from the fields, orchards, farms and docks to your plate at every meal.

FONDANT AU CHOCOLAT

Created in 1981 by Michelin-starred chef Michel Bras, fondant au chocolat—meaning “melted chocolate”—is a beloved French dessert. This small cake features a delicate outer layer with a rich, molten chocolate center. Its inspiration came from a winter day in Aubrac, in south-central France. After braving harsh weather on a family ski trip, Bras and his family gathered around a pot of hot chocolate, finding warmth in its rich aroma. That moment of comfort and joy became the foundation for this now-iconic creation.

Dinner

Freshly Home Baked Bread, Regular Butter, Tapenade

APPETIZERS

“Carpaccio de Bœuf”

Thinly Slice Prime Beef, Lime Hollandaise, Tomato Salsa, Pesto Sauce
Cress, Parmesan, Potato Crisp

SALAD

“Salad Française”

Lettuce, Crispy Bacon, Red Onions Confit, Poached Eggs
Cherry Tomato, Croutons

Yogurt-Vanilla Drink

SOUPS

Beef Bouillon, Biscuit, Végétales Julienne

“Veloute du Pois Vert”

Pea Cream Soup, Goat Cheese Crumbles

MAIN COURSES

Saumonée Grillée

Grilled Salmon Fillet, Choron Sauce, Garden Vegetables
Citrus Cous Cous

“Poitrine de Beuf à la Chef”

Braised Beef Brisket, Red Wine Sauce Mushrooms, Carrot, Mascarpone Polenta % LS

DESSERTS

“Fondant au Chocolate”

Chocolate Lava Cake, Chocolate Chip Ice Cream, Berries Ragout LS

Ice Cup “Banana Split Style”

Banana & Chocolate Ice Cream, Banana Salad, Chocolate Sauce
Almond, Whipped Cream

Fresh Sliced Seasonal Fruit

Selection of French Cheese, Baguette, Biscuits

% Contains Alcohol LS Local Specialty

Chef's Recommendation

APPETIZERS

“Carpaccio de Bœuf”

Thinly Slice Prime Beef, Lime Hollandaise, Tomato Salsa, Pesto Sauce
Cress, Parmesan, Potato Crisp

SOUP

“Veloute du Pois Vert”

Pea Cream Soup, Goat Cheese Crumbles

MAIN COURSE

“Poitrine de Beuf à la Chef”

Braised Beef Brisket, Red Wine Sauce, Mushrooms, Carrot, Mascarpone Polenta % LS

DESSERT

“Fondant au Chocolate”

Chocolate Lava Cake, Chocolate Chip Ice Cream, Berries Ragout LS

VEGETARIAN RECOMMENDATIONS

Mixed Garden Greens, Tomatoes

Olives, Artichokes, Onions, Basil Dressing, Focaccia Croutons

“Veloute Du Pois Vert”

Pea Cream Soup, Goat Cheese Crumbles

“Tomato Tarte Provençal”

Heirloom Tomato Tart, Wild Broccoli, Pumpkin Mousse, Ricotta

“Moelleux au Chocolate”

Chocolate Lava Cake, Chocolate Chip Ice Cream, Berries Ragout LS