



N°1

OF THE CRUISE ON THE RIVER SEINE

At the foot of the Eiffel tower, Port de la Bourdonnais, Paris 7ème -
bateauxparisiens.com

CHRISTMAS EVE DINNER CRUISE

A FESTIVE AND MAGICAL EVENING IN THE HEART OF
PARIS ILLUMINATED DECEMBER 24th 2024

Menu 2024

APPETISER

Scallops, parsnip cream and pan-fried ceps, coral sauce

STARTER

Southwest duck foie gras, butternut chutney, Parisian brioche

MAIN DISH

Roasted veal rump with mashed potatoes and Périgueux sauce

CHEESE

Southwest duck foie gras, butternut chutney, Parisian brioche

DESSERT *by Maison Lenôtre*

Bûchette citrus garden, lemon yuzu and vanilla

Madeleine and chocolate

DRINKS & WINES

Champagne Pommery – 1 glass per pers.

Mâcon Villages PDO white wine – 1 bottle btw. 4 people

Pessac-Léognan* PDO red wine – 1 bottle btw. 4 people

Champagne Pommery – 1 glass per pers.

Mineral water and coffee

FARES PUBLIC

- Elégance Service: 195 €
Table at the center of the boat
- Privilège Service: 235 €
Window table
- Premier Service: 280 €
Table at the front of the boat
- (Premier service with window table 330 €)

Bookings

reservation@bateauxparisiens.com
+33 (0)8 25 01 01 01 (0.15€/mn)

INFOS

- Check-in from 7.00 p.m.
- Departure at 8.30 p.m.
- Return to quay at 11 p.m.
- End of service at 12 p.m
- Live musical entertainment
- Smart casual dress code



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CHRISTMAS LUNCH CRUISE

A MAGICAL CRUISE IN THE HEART OF PARIS, IN A
GLASSED OVER SETTING! DECEMBER 25th 2024

Menu 2024

APPETISER

Creamy celeriac and granny apple, heart of semi-smoked salmon

STARTER

Southwest duck foie gras, butternut chutney, Parisian brioche

MAIN DISH

Yellow French chicken fillet, mushroom mix, pommes grenaille, Albufera sauce

CHEESE

Cheese matured by our Master Cheesemaker

DESSERT, a creation by Maison Lenôte

Buchette citrus garden, lemon yuzu and vanilla

Madeleine and chocolate

DRINKS & WINES

Champagne Pommery, a glass per person
Pays d'Oc PGI Chardonnay Viognier, a bottle for 4 people
PDO Médoc, a bottle for 4 people
Champagne Pommery, a glass per person
Mineral water, coffee

FARES

PUBLIC

- **Elégance Service** : 115€
Table at the center of the boat
- **Privilège Service** : 130 €
Window table
- **Premier Service** : 145 €
Table at the front of the boat
- Children menu (-12 years old): 50 €
- Premier service window seat : 165 €

Bookings

reservation@bateauxparisiens.com

+33 (0)8 25 01 01 01 (0.15€/mn)

INFOS

- Check-in from 11.30 p.m.
- Departure at 12.45 p.m.
- Return to quay at 14.45 p.m.
- End of service at 15 p.m.
- Live musical entertainment
- Smart casual dress code



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CHRISTMAS DINNER CRUISE

A FESTIVE AND MAGICAL EVENING IN THE HEART OF
PARIS ILLUMINATED DECEMBER 25th 2024

Menu 2024

APPETISER

Creamy celeriac and granny apple, heart of semi-smoked salmon

STARTER

Southwest duck foie gras, butternut chutney, Parisian brioche

MAIN DISH

Yellow French chicken fillet, mushroom mix, pommes grenaille, Albufera sauce

CHEESE

Cheese matured by our Master Cheesemaker

DESSERT, a creation by Maison Lenôtre

Buchette citrus garden, lemon yuzu and vanilla

Madeleine and chocolate

DRINKS & WINES

Champagne Pommery, a glass per person
Pays d'Oc PGI Chardonnay Viognier, a bottle for 4 people
PDO Médoc, a bottle for 4 people
Champagne Pommery, a glass per person
Mineral water, coffee

FARES PUBLIC

- Elégance Service: 165 € *Table at the center of the boat*
- Privilège Service: 200 € *Window table*
- Premier Service: 240 € *Table at the front of the boat*
- Premier service window seat : 290 €

Bookings

reservation@bateauxparisiens.com
+33 (0)8 25 01 01 01 (0.15€/mn)

INFOS

- Check-in from 7.00 p.m.
- Departure at 8.30 p.m.
- Return to quay at 11.00 p.m
- End of service at 00.00 p.m

- Live music entertainment
- Smart casual dress code



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NEW YEAR'S EVE DINNER CRUISE

AN UNFORGETTABLE AND MAGICAL CRUISE IN THE HEART OF PARIS ILLUMINATED **DECEMBER 31st 2024**

Menu 2024

PATIENCE

Creamy cauliflower, crab meat, shellfish jelly

ENTRANCE

Southwest duck foie gras, butternut chutney, Parisian brioche

DISHES

Scallops, melting leeks, Aquitaine caviar sauce

Veal quasi, Périgueux sauce, potato mousseline and grated black truffle

CHEESE

Cheese matured by our Master Cheesemaker

DESSERT

La mandarine, vanilla cookie, created by Maison Lenôte

Madeleine and chocolate

DRINKS & WINES

Champagne Pommery, 1 glass per person
Mâcon Villages, ½ bottle for 2 people
AOP Lussac St Emilion "Château Pont de Pierre", ½ bottle for 2 people
Champagne Pommery, 1 glass per person
Mineral water, coffee

FARES

PUBLIC

• **Elégance Service: €480**
Table at the center of the boat

• **Privilège Service: €590**
Window table

• **Premier Service: €690**
Table at the front of the boat
Window table : 740€

• **Bookings**
reservation@bateauxparisiens.com

+33 (0)8 25 01 01 01 (0.15€/mn)

INFOS

- Check-in from 7.30 p.m.
- Departure at 9 p.m.
- Return to quay at 12.30 a.m.
- End of service at dawn
- Live musical entertainment
- Smart casual dress code
- Party novelties