

LUNCH CRUISE

STARTER

Lightly seared Bonito fish, avocado and artichoke heart with sesame vinaigrette
Poultry terrine with pistachio and foie gras, onion and raspberry condiment
Soft-boiled egg, smoked duck fillet nuggets and crisp green vegetables
Chilled green asparagus soup, burrata mozzarella and almonds

MAIN COURSE

Sea bream royale, caponata and basil pesto
Herb crusted saddle of lamb with creamy polenta gratin
Farmhouse yellow chicken, mashed potatoes and rosemary jus
Beautiful shrimp, fregola sarda and bouillabaisse jus

CHEESE

Cheese of the day matured by our Maître Fromager
Etoile menu: instead of dessert or for a 5€ supplement

DESSERT

Please choose a dessert at the beginning of the meal

Vanilla cream puff with chocolate sauce
Strawberry tartlet with basil syrup and lime zests
Small pot of Itakuja chocolate cream, orange and hazelnut financier cake
Vanilla-raspberry vacherin cake with red berry coulis



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

White wine kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Minervois Terroir*
Mineral water and coffee

Privilege Service

Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Médoc Duc de Chaleray*
Mineral water and coffee

Service Premier

Glass of Champagne
Pays d'Oc Chardonnay Viognier PGI*, PDO Médoc Duc de Chaleray*
Mineral water, coffee and petits fours

DINNER CRUISE

STARTER

South-West region duck foie gras, truffled and cep mushroom condiment
White and green asparagus served warm, Maltese sabayon sauce
Half-smoked salmon fillet heart, avocado, mango and coriander
French-style cream of seafood and peas with crab meat

MAIN COURSE

Fillet of sea bass, artichokes and spring onions with a crayfish and samphire coulis
Beef tournedos, confit shallots, mashed potatoes with morel mushrooms and Bordelaise sauce
Duck fillet, pan-seared foie gras, first harvest vegetables and sherry jus
Veal rump, cannelloni stuffed with vegetables and mushrooms, veal jus

CHEESE

Cheeses of the day matured by our Maître Fromager
Etoile menu: instead of dessert or for a 5€ supplement

DESSERT

Our desserts are made by LE MÂÎTRE, please choose at the beginning of the meal

Spirit of a raspberry and orange cheesecake
Fondant chocolate nougatine
Apricot and vanilla vacherin cake
Crunchy summer berry macaron



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Corbières Domaine Georges Bertrand*
Mineral water and coffee

Privilege Service

Glass of Champagne, Mâcon Villages*, Puisseguin PDO Saint-Emilion Les Hauts du Bourdonnais*
Mineral water, coffee and petits fours

Premier Service

Glass of Champagne rosé and appetiser, Mâcon Villages*, PDO Saint Estèphe Marquis Prestige*
Glass of Champagne served with dessert
Mineral water, coffee and petits fours