



LUNCH CRUISES

STARTER

- ✿ Chicken pâté en croûte with pistachios and black trumpet mushrooms, pear and fig chutney
- ✿ Foie gras royale, chestnut velouté, whipped cream
- ✿ Yuzu and dill-marinated shrimp, cauliflower cream
- ✿ Pressed quinoa with carrots and mango, tofu, pickled onions, watercress coulis 

MAIN COURSE

- ✿ Duck breast from Pays de la Loire with mushrooms, baby potatoes, pepper sauce
- ✿ Pan-seared salmon, fregola sarda with vegetables, shellfish coulis
- ✿ Slow-cooked beef, mashed potatoes, caramelized onions, gherkin sauce
- ✿ Crispy polenta, confit vegetables, creamy celeriac 

CHEESE

- ✿ Cheese matured by our Maître Fromager
- ✿ *Etoile and Découverte Services: instead of dessert or as an extra (€8)*

DESSERT

Our desserts are created by Maison Lenôte, please choose at the beginning of the meal

- ✿ Hazelnut finger
- ✿ Lemon meringue tartlet
- ✿ Frozen nougat with citrus fruits
- ✿ Apple, prune and pear verrine with dried fruits and sorbet 



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DRINKS

✧ **Etoile Service**

White wine Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Minervois* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee

✧ **Découverte Service**

Blancs de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Minervois* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee

✧ **Privilège Service**

Blancs de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc**
Mineral water and coffee

✧ **Premier Service**

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand**
Mineral water, coffee and petits fours

✧ **Premier Baie Vitrée Service**

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand**
Mineral water, coffee and petits fours

Our chef Cédrick Navarette and his teams

* One bottle (75cl) between 4 people

** Rosé wine instead of red and white wine - One bottle (75cl) between 2 people

Drink responsibly; alcohol abuse is dangerous for your health. Non-smoking boats.