



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 Lenôtre, 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* **AND** 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 Cédrik 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.