





LUNCH CRUISES

STARTER

- ✿ Chicken pâté-en-croûte with cherries and almonds, served with Morello cherry chutney
- ✿ Marinated heirloom tomato salad with burrata cheese, Romesco sauce, focaccia and Kalamata olive tapenade
- ✿ Marinated prawns with first harvest garden vegetables and lobster coral vinaigrette
- ✿ Chilled green asparagus soup with chickpea hummus and spicy carrot sauce 

MAIN COURSE


- ✿ Corn-fed chicken thigh with new potatoes, peas, sweetcorn cream and reduced jus
- ✿ Lightly seared salmon with Barigoule-style artichoke heart and citrus sauce vierge
- ✿ Tender beef with herb coulis, mashed potatoes and Taggiasca olive jus
- ✿ Crunchy polenta with basil, confit vegetables and ratatouille jus 

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

- ✿ Virgin Mojito baba cake
- ✿ Apricot and passion fruit Vacherin cake with hazelnut dacquoise
- ✿ Chocolate and hazelnut praline square
- ✿ Cherries in syrup with Morello cherry sorbet, whipped cream and caramelised almonds 



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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 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.