LUNCH CRUISES

STARTER

- Duck, guinea fowl, blueberry and pumpkin seed pâté-en-croûte with a rich sherry vinegar jus
- Smoked trout from Brittany, cream of cauliflower, herb and Grana Padano crumble
- Cream of parsnip soup, foie gras royale, semi-whipped cream with Timut pepper
- Beluga lentils in a fresh herb salad, pickled vegetables, cream of carrots with mild spices

MAIN COURSE

- French corn-fed chicken fillet, fondant green cabbage, Arbois wine and morel mushroom sauce
- Pan-fried salmon, cannelloni filled with brousse cheese, baby spinach and mint, white wine sauce
- Tender beef, pan-fried mushrooms, new potatoes, Bourguignon-style sauce
- Pan-fried chestnut polenta, salsify with juniper, creamy orange-flavoured pumpkin, caramelised pear, roasted king oyster mushrooms, vegetable broth with black garlic

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*

- Profiterole éclair, vanilla ice cream and caramel
- Vanilla cheesecake finger with citrus confit
- Chocolate square, chocolate ganache, hazelnut praline
- Apple and quince compote, quince sorbet, crunchy granola

Vegetarian suggestions

LUNCH CRUISES

DRINKS

- **Etoile Service**

  White wine Kir – VDF Chardonnay Castel* OR PDO Minervois* OR 6ème Sens rosé*– Mineral water and coffee

- **Découverte Service**

  Blanc de Blancs Kir – VDF Chardonnay Castel* AND PDO Minervois* OR 6ème Sens rosé* – Mineral water and coffee

- **Privilège Service**

  Blanc de Blancs Kir – La Grande Bleue - Organic* AND PDO Médoc* OR 6ème Sens rosé**– Mineral water and coffee

- **Premier Service**

  Glass of Champagne - La Grande Bleue - Organic* AND PDO Médoc* OR PGI Pays d'OC Gris Blanc Domaine Gérard Bertrand** – Mineral water, coffee and petits fours

- **Premier Baie Vitrée Service**

  Glass of Champagne - La Grande Bleue - Organic* AND PDO Médoc* OR PGI Pays d'OC Gris Blanc 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.