


LUNCH CRUISE

STARTER

Chicken and chestnut pâté in a crust, mild-spiced pear chutney
Creamy butternut squash soup, cep mushroom royale, parsley crumble
Poached egg, kale, grilled shitake mushrooms, Bourguignon sauce
Beluga lentils and tofu, beetroot condiment, red onion pickles 

MAIN COURSE

French corn-fed chicken fillet, parsnip mousseline, Albufera sauce and truffle
Glazed salmon steak with red cabbage, black rice, lobster coulis
Fondant beef, onion cream, potatoes with mushrooms, rich jus
Toasted buckwheat, confit seasonal vegetables and spiced bouillon 


CHEESE

Cheese matured by our Maître Fromager
'Etoile' Service: instead of dessert or for a €8 supplement

DESSERT

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



Pralinette choux puff, vanilla whipped cream, caramel sauce
Coconut cream, raspberry and pomegranate coulis, soft almond biscuit 
Chocolate and vanilla pot, praline crisp
Iced vanilla dessert, Italian meringue, finished with a citrus Suzette-style sauce



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

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

Privilege Service

Blanc de Blancs kir, PGI Vin de Pays d'Oc Chardonnay Viognier*
Mineral water and coffee

Premier Service

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

Our chef Cédric Navarette and his teams



vegetarian options

**One bottle (75cl) between 4 people. Drink in moderation: alcohol abuse is bad for your health. No smoking boats.*