
DINNER CRUISE

STARTER

Scallops, citrus gremolata, leeks, Chardonnay sauce

French duck foie gras, mild-spiced pear chutney

Thin-crust snail tart, spinach and mushroom fondue, Bordelaise sauce, sweet garlic emulsion

Beluga lentils and tofu, beetroot condiment, red onion pickles 

MAIN COURSE

Pan-fried veal and foie gras, mashed potatoes, Périgieux sauce

Pan-fried sea bass, fondant einkorn, butternut squash and celery, shellfish coulis with tarragon

Spiced duckling fillet, a variation on carrots, citrus sauces

Toasted buckwheat, confit seasonal vegetables and spiced bouillon 

CHEESE

Cheeses matured by our Maître Fromager

'Etoile and Découverte' 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.



Iced pear and almond dessert, pear coulis 

Chocolate tart, crisp and creamy

Honey-roasted pineapple, soft Valencia almond biscuit, vanilla whipped cream

Coffee with a twist, coffee-soaked brioche and a light mousse



DRINKS & WINES

A wine and drinks menu is available.

Etoile Service

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

Découverte Service

Glass of Champagne, PGI Vin de Pays d'Oc Chardonnay Viognier* AND PDO Corbières*
Mineral water, coffee

Privilege Service

Glass of Champagne, PDO Mâcon Villages* - PDO Lussac Saint-Emilion*
Mineral water, coffee and petits fours

Premier Service

Glass of Champagne rosé and appetiser, PDO Mâcon Villages* - PDO Pessac-Léognan*
Glass of Champagne at the end of the meal
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.*