

Lunch Cruise Menu*

Starters at choice:

Smoked salmon carpaccio, artichoke tapenade, lightly acidulated blinis

Or

Assortment of starters:

Scallops in the shell, fresh bean sprouts

Tartare style lightly cooked beef

Snail pie with cream cheese, sundried tomato

Crispy bread with black tapenade, red mullet fillet with candied lemon

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Main course at choice:

Braised chicken leg, purple potatoes and yellow carrots, mixed herb sauce Cod loin fillet with

seaweed cream, pea and dried tomato risotto

Piece of beef, white truffle flavoured gravy, new potatoes and baby broadbeans (+7€)

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Cheese platter (+6€)

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Choice of desserts

Triple chocolate variety, raspberry soaked almond biscuit Or

Assortment of desserts:

Viennese biscuit with fine sea salt, chocolate ganache Passion fruit éclair, spicy ginger cracker

Coconut milk quinoa pudding, red fruit coulis Strawberry poppy macaron

Drinks:

No drinks

Vegetarian Menu:

Tomato gazpacho, fresh sprouts with pine nuts and marinated vegetables

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Fried seasonal vegetables, dried tomato risotto, yellow carrots

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Coconut milk quinoa pudding, seasonal fruit, chocolate coulis

Child Menu:

Seasonal starter

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Menu choice of main course

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Chocolate mud cake

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Orange juice; Coca-Cola or water

*** Example of menu, subject to modification**