
LUNCH CRUISE

STARTER

Creamy leek and potato soup, smoked haddock and peppered whipped cream
Button and cep mushroom ravioles served with a reduced butternut squash bouillon
Chicken, prune and chestnut pâté in a crust, confit pear marmalade with star anise
Marinated prawns, sweet onion panna cotta and mango chutney

MAIN COURSE

Pan-fried salmon, Beluga lentils in warm vinaigrette and a lobster emulsion
Soy sauce glazed pork belly with potato gratin
Roast farmhouse chicken, tender Brussels sprouts, Chinese artichokes and butternut squash
Tender veal in gremolata sauce,
confit vegetables in an osso buco jus and parsnip mousseline

CHEESE

Cheese matured by our Maître Fromager
Etoile menu: instead of dessert or for a 5€ supplement

DESSERT

Please choose a dessert at the beginning of the meal

Almond cake served with pear sorbet, roast pear and an exotic fruit coulis
Pot of hazelnut cream, lemon whipped cream and cocoa-sprinkled crumble
Chocolate truffle
Meringue with whipped cream and chocolate sauce



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

White wine kir, Pays d'Occ Chardonnay Viognier PGI*, PDO Minervois Terroir*
Mineral water and coffee

Privilege Service

Blanc de Blancs kir, Pays d'Occ Chardonnay Viognier PGI*, PDO Médoc Château la Hourcade*
Mineral water and coffee

Service Premier

Glass of Champagne
Pays d'Occ Chardonnay Viognier PGI*, PDO Médoc Château la Hourcade*
Mineral water, coffee and petits fours

DINNER CRUISE

STARTER

Mildly spiced South-West region duck foie gras and pear compote with star anise
Scallops with gremolata sauce, chestnut chips and a fine butternut squash cream
Salmon marinated in beetroot served with a confit winter caponata tart
Bordeaux-style snails, risotto-style celeriac and Bresaola chips

MAIN COURSE

Rossini-style beef, potato mousseline and truffled coulis
Roast sea bass, Haute Provence einkorn and Nantua sauce
Duckling fillet, pear poached in wine, polenta rustica and cranberry jus
Blanquette-style veal rump, gnocchi and stewed fairy ring mushrooms

CHEESE

Cheese matured by our Maître Fromager
Etoile menu: instead of dessert or for a 5€ supplement

DESSERT

Our desserts are made by L'ENÔTRE, please choose at the beginning of the meal

Apple and prune compote topped with cheesecake mousse a dried fruit biscuit crisp
Coconut Vacherin cake with winter fruit coulis
Passion fruit Bundt cake
Soft chocolate and pear cake



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

Blanc de Blancs kir, Pays d'Occ Chardonnay Viognier PGI*, PDO Corbières Domaine Georges Bertrand*
Mineral water and coffee

Privilege Service

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

Premier Service

Glass of Champagne rosé and appetiser, Mâcon Villages*, PDO Saint Estèphe Marquis Prestige*
Glass of Champagne served with dessert
Mineral water, coffee and petits fours