

DINNER CRUISE

6:15 PM

STARTER

Smoked salmon fillet heart with nori seaweed,
avocado and Granny Smith apple tartare with wakame

South-West region duck foie gras with mango and red onion chutney

MAIN COURSE

Baked sea bass, fregola sarda pasta and marinara sauce with cockles
Herb-crusted veal rump with stewed vegetables, new potatoes and rich jus

DESSERT

Our desserts are created by Maison
Lenôte



Hazelnut square with apricot coulis

Raspberry and verbena soup 



DRINKS & WINES

A wine and drinks menu is available.

Etoile Service

Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières* - Mineral water and coffee

Privilege Service

Blanc de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Corbières* - Mineral water and coffee

Premier Service

Premier Service: Glass of Champagne and appetiser – PDO Mâcon Villages* AND PDO Pessac-Léognan* - Mineral water and coffee

Our chef Cédric Navarette and his teams



Vegetarian options

*1 bottle (75cl) between 4 people.

Drink in moderation: alcohol abuse is bad for your health. No smoking boats.