

LUNCH CRUISE

STARTER

Chicken and green pepper pâté-en-croûte with mango and red onion chutney

A variation of heirloom tomatoes with creamy burrata and Romesco sauce 

Thin-crust bonito and vegetable caponata tart with spicy sauce and peanuts


Chilled green asparagus soup with horseradish hummus 

MAIN COURSE

Free-range corn-fed chicken supreme with a reduced jus, cannelloni with Brousse cheese, spinach and morel mushrooms

Tender beef miroton stew, confit onions, glazed vegetables and spicy gherkin sauce

Fillet of gilthead seabream cooked on its skin, barigoule-style artichoke purée and sauce vierge

Confit seasonal vegetables and crispy tofu with tomato and saffron jus 

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



Raspberry vanilla macaron

Concerto cake

Apricot and almond frozen dessert 

Blueberry pavlova



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

White wine kir, PGI Vin de Pays d'Oc Chardonnay Viognier* OR AOC Minervois*

OR PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*

Mineral water and coffee

Privilege Service

Blanc de Blancs kir, PGI Vin de Pays d'Oc Chardonnay Viognier* AND AOC Médoc*

OR PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc**

Mineral water and coffee

Premier Service

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* AND AOC Médoc*

OR AOC Languedoc Source of Joy Bio Domaine Gérard Bertrand**

Mineral water, coffee and petits fours

Our chef Cédric Navarette and his teams



vegetarian options

**1 bottle (75cl) between 4 people.*

***1 bottle of White Wine and 1 bottle of Red Wine for 4 persons replaced by 1 bottle of Rosé Wine (75cl) for 2 persons.*

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