
LUNCH CRUISE

STARTER

Chilled asparagus creme, orange reduction, olive powder
Beef-foie gras terrine, confit vegetables, tomato-basil compote
Bonito tart with piment d'Espelette, vegetable caponata, lightly spicy jus
Caesar salad with soft-boiled egg, tuna, and bottarga

MAIN COURSE

Roast prawns with piment d'Espelette, vegetable and fregola minestrone, tomato jus with arugula condiment
Farm-raised chicken, carrot and potato gâteau with aniseed, horseradish jus
Cod with fennel and anchovy, potatoes with lemon and sun-dried tomato, aioli
Sirloin steak with tapenade, mild chili marmalade, green bean salad with almonds and parmesan

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

Strawberry parfait with strawberry compote, wild strawberries, hint of candied ginger, and almond biscuit
Semolina pudding, cherries jubilee, and almond crunch
Fresh raspberry sorbet and coulis «profiterole»
Chocolate-raspberry summer millefeuille



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

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

Privilege Service

Blanc de Blancs kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Médoc Duc de Chaleraï*
Mineral water and coffee

Service Premier

Glass of Champagne
Pays d'Oc Chardonnay Viognier PGI*, PDO Médoc Duc de Chaleraï*
Mineral water, coffee and petits fours

DINNER CRUISE

STARTER

Green and white asparagus, olive powder and sauce Maltaise
Foie gras confit, rhubarb and cherry marmalade, grated almonds
Salmon fillet, tart vegetables, burrata emulsion, crisp fennel
Crabmeat with avocado purée, creamy white wine sauce, puffed quinoa and lime

MAIN COURSE

Roast sea bass, green vegetables with lemon butter, tetragon greens, jus
Veal rump, potato gnocchi, girolles and soft apricots, arugula jus
Duck fillet, cherries au jus, white turnip and thyme-confit soybeans
Roast beef fillet with Sarawak pepper, creamy polenta and olives, sherry vinegar jus

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

Strawberry-sour cherry vacherin, basil whipped cream, crisp meringue
Verbena panna cotta, roast apricot, almond tuile
Le Schuss with roast peaches
Concerto Chocolat, with raspberry coulis.



DRINKS & WINES

A wine and drinks menu is available

Etoile Service

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

Privilege Service

Glass of Champagne, Mâcon Villages*, Puisseguin PDO Saint-Emilion Les Hauts du Bourdonnais*
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