DINNER CRUISE

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

Snail and confit octopus tartlet with crunchy vegetables and parsley sauce

Chilled green asparagus soup with horseradish hummus

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 French con-fed chicken fillet with crayfish, button mushrooms and gnocchi Confit seasonal vegetables and crispy tofu with tomato and saffron jus 😯

CHEESE

Cheeses matured by our Maître Fromager 'Etoile and Découverte' Service: instead of dessert or for a €8 supplement

DESSERT

Our desserts are created by Maison Lenôtre, please choose at the beginning of the meal.



Hazelnut square with apricot coulis

Raspberry and verbena soup

Red berry charlotte cake

Tropical fruit finger



DRINKS & WINES

A wine and drinks menu is available.

Etoile Service

White wine kir, PGI Vin de Pays d'Oc Chardonnay Viognier* OR AOC Corbières*
OR PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee

Découverte Service

Glass of Champagne, PGI Vin de Pays d'Oc Chardonnay Viognier* AND AOC Corbières*

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

Mineral water, coffee

Privilege Service

Glass of Champagne, AOC Mâcon Villages* AND AOC Lussac Saint-Emilion* OR PGI Pays d'OC Gris Blanc Domaine Gérard Bertrand** Mineral water, coffee and petit four

Premier Service

Glass of Champagne rosé and appetiser, AOC Mâcon Villages* AND AOC Pessac-Léognan*
OR AOC Languedoc Source of Joy Bio Domaine Gérard Bertrand**
Glass of Champagne at the end of the meal - Mineral water, coffee and petits fours

Our chef Cédrick Navarette and his teams

vegetarian options
*One bottle (75cl) between 4 people.
*Rosé wine in place of red and white wine - One bottle (75cl) between 2 people
Drink in moderation: alcohol abuse is bad for your health. No smoking boats.