

LUNCH CRUISE - 12:45 PM - MENU

STARTER

- Chicken and chestnut pâté in a crust, mild-spiced pear chutney
- Creamy butternut squash soup, cep mushroom royale, parsley crumble
- Poached egg, kale, grilled shitake mushrooms, Bourguignon sauce
- Beluga lentils and tofu, beetroot condiment, red onion pickles 

MAIN COURSE

- French corn-fed chicken fillet, parsnip mousseline, Albufera sauce and truffle
- Glazed salmon steak with red cabbage, black rice, lobster coulis
- Fondant beef, onion cream, potatoes with mushrooms, rich jus
- Toasted buckwheat, confit seasonal vegetables and spiced bouillon 

CHEESE

- Cheese matured by our Maître Fromager— *Service Étoile: instead of dessert or in addition (8€)*

DESSERT - Our desserts are created by Maison Lenôtre

- Pralinette choux puff, vanilla whipped cream, caramel sauce
- Coconut cream, raspberry and pomegranate coulis, soft almond biscuit 
- Chocolate and vanilla pot, praline crisp
- Iced vanilla dessert, Italian meringue, finished with a citrus Suzette-style sauce



Vegetarian proposal



LUNCH CRUISE - 12:45 PM - DRINKS

- Étoile Service - White wine Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* OR PDO Minervois* – Mineral water and coffee
- Privilège Service - Blanc de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* - PDO Médoc* – Mineral water and coffee
- Premier Service - Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* - PDO Médoc* – Mineral water, coffee, and petits fours

*One bottle (75 cl) between 4 people