



MENUS

Spring / Summer
2021



LUNCH CRUISES - 12H45 - MENU

STARTER

- Prawns marinated in coriander and Greek-style vegetables with confit vegetable marmalade
- Marinated heirloom tomatoes, creamy mozzarella di bufala and rocket coulis 
- Bonito fish tart and vegetable caponata, parmesan and spiced vinaigrette
- Duck pâté en croûte with thyme blossom and a variation on apricots

MAIN COURSE

- Fondant confit beef, green asparagus ravigote with Comté, Haute-Provence einkorn, mushroom condiment
- Salmon steak, artichokes barigoule mousseline, green vegetables, beurre blanc and mustard seed jus
- Roast chicken supreme, chanterelle mushroom quenelle, glazed baby turnips and radishes
- Summer vegetables, herb bouillon, pan-fried vegetarian matchsticks and soy marinade 

CHEESE

- Cheese matured by our Maître Fromager

DESSERT – Our desserts are made by Maison Lenôte, please choose at the beginning of the meal

- Apricot and pistachio iced dessert 
- Chocolate concerto with raspberries, strawberries and coulis
- Vanilla and blackcurrant sweet treat
- Creamy semolina pudding, cherries jubilee and almond crunch



LUNCH CRUISES - 12H45 – Reduced MENU *

STARTER

- Marinated heirloom tomatoes, creamy mozzarella di bufala and rocket coulis
- Duck pâté en croûte with thyme blossom and a variation on apricots

MAIN COURSE

- Salmon steak, artichokes barigoule mousseline, green vegetables, beurre blanc and mustard seed jus
- Roast chicken supreme, chanterelle mushroom quenelle, glazed baby turnips and radishes

DESSERT – Our desserts are made by Maison Lenôtre, please choose at the beginning of the meal

- Vanilla and blackcurrant sweet treat
- Creamy semolina pudding, cherries jubilee and almond crunch





LUNCH CRUISES - 12H45 - DRINKS

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

* One bottle (75cl) between 4 people



Menu valid to October 5 2021.

Choice of a compulsory menu for groups from 10 persons, and 21 persons in Premier Service.

Document and pictures not contractual. Menus may be changed without notice.

Excessive alcohol is dangerous for health. Drink in moderation.