



MENUS

Spring / Summer
2023



LUNCH CRUISES - 12H45 - MENU

STARTER

- Chicken pâté en croute with pistachios and cranberries, red onion chutney
- Chilled broccoli soup, haddock tartare
- Marinated prawns, guacamole and mango, spiced vinaigrette
- Variation of heirloom tomatoes, romesco sauce, toasted focaccia 

MAIN COURSE

- Corn-fed chicken supreme, green vegetables and new potatoes, raw onion condiment
- Salmon steak, freekeh pilaf, lemon chardonnay sauce
- Tender veal, gnocchi with mushrooms, osso buco jus
- Buckwheat with pesto, confit vegetables, grilled silky tofu 

CHEESE

- Cheese matured by our Maître Fromager – 'Etoile' and 'Découverte' service : instead of dessert or for a 8€ supplement

DESSERT – Our desserts are Maison Lenôtre creations

- Gourmet blackberry chocolate square 
- Raspberry fig schuss
- Iced lemon tiramisu
- Morello cherry and lime pavlova



LUNCH CRUISES - 12H45 - DRINKS

- Etoile Service – White wine Kir – Pays d’Oc PGI Chardonnay Viognier* **OR** PDO Minervois Héritage* – Mineral water and coffee
- Privilège Service – Blanc de Blancs Kir – Pays d’Oc PGI Chardonnay Viognier* – PDO Médoc « Château Lalande Villeneuve »*
- Premier Service – Glass of Champagne – Pays D’Oc Chardonnay Viognier* – PDO Médoc « Château Lalande Villeneuve »*

Mineral water and coffee

Petits fours (Premier service only)

* One bottle (75cl) between 4 people



Menu valid from April 05, 2023 to October 03, 2023.

Choice of a compulsory menu for groups from 12 persons, and 21 persons in Premier Service. Document and pictures not contractual.

Health crises and geopolitical events create supply disruptions beyond our control. Our menus can, if necessary, be adapted to always satisfy you.

Excessive alcohol is dangerous for health. Drink in moderation.