



LUNCH CRUISES

STARTER

- ✿ Marinated prawns with Greek-style vegetables and saffron-flavoured cooking juices
- ✿ Cream of courgette and rocket, tofu and a carrot reduction with green curry ✓
- ✿ Chicken and pistachio pâté-en-croûte with apricot chutney
- ✿ Bonito fish and a variation of heirloom tomatoes with Kalamata olives, Thai sauce and focaccia

MAIN COURSE

- ✿ Duckling fillet with peaches, creamy polenta, peas and sweet-and-sour sauce
- ✿ Prime flank steak with new potatoes and a Bearnaise reduction sauce
- ✿ Pan-fried salmon with barigoule-style artichoke purée and langoustine cream
- ✿ Crispy polenta with confit vegetables and a ratatouille jus ✓

CHEESE

- ✿ Cheese matured by our Maître Fromager
- ✿ *Etoile and Découverte Services: instead of dessert or as an extra (€8)*

DESSERT

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

- ✿ Fromage blanc and blackberry iced finger
- ✿ Chocolate and raspberry square
- ✿ Apricot Mirliton
- ✿ Red berries in hibiscus syrup ✓



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DRINKS

✿ **Etoile Service**

White wine Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Minervois* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*

Mineral water and coffee

✿ **Découverte Service**

Blancs de Blancs Kir – PGI Vin de Pays d'Oc Chardonnay Viognier* **OR** PDO Minervois* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*

Mineral water and coffee

✿ **Privilège Service**

Blancs de Blancs Kir - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PGI Pays d'OC Domaine de Coussergues Rosé Cabernet Franc**

Mineral water and coffee

✿ **Premier Service**

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand**

Mineral water, coffee and petits fours

✿ **Premier Baie Vitrée Service**

Glass of Champagne - PGI Vin de Pays d'Oc Chardonnay Viognier* **AND** PDO Médoc* **OR** PDO Languedoc Source of Joy Bio Domaine Gérard Bertrand**

Mineral water, coffee and petits fours

Our chef Cédrik Navarette and his teams

* One bottle (75cl) between 4 people

** Rosé wine instead of red and white wine - One bottle (75cl) between 2 people

Drink responsibly; alcohol abuse is dangerous for your health. Non-smoking boats.