

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’ 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'* – Mineral water and coffee
- Premier Service – Glass of Champagne – Pays d'Oc PGI Chardonnay Viognier* – PDO Médoc 'Lalande Villeneuve'* – Mineral water, coffee and petits fours

* One bottle (75cl) between 4 people