




LUNCH CRUISES - 12H45 - MENU

STARTER

- Apricot and pistachio pâté, onion chutney with raspberry vinegar
- Tuna and vegetable caponata on shortbread, Parmesan and spicy roasted peanut dressing
- Chilled asparagus soup, peppery burrata, black olive powder 
- Pressed quinoa and tofu terrine, cream of rocket and pickled red onions 




MAIN COURSE

- Corn-fed chicken supreme, green vegetables and new potatoes, tarragon infused jus
- Fondant beef, freekeh pilaf, sweet pepper confit, grated feta cheese
- Salmon steak, black rice, asparagus and olive sauce vierge, Chardonnay emulsion
- Lightly spiced bulghur wheat, seasonal vegetables, grilled halloumi cheese, sweet tomato jus 

CHEESE

- Cheese matured by our Maître Fromager – ‘Etoile’ service : instead of dessert or for a 6€ supplement


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

- Baked Alaska with apricot and coconut 
- Soft chocolate cake 
- Strawberry rhubarb tapioca 
- Strawberry lemon and mint cake roll



LUNCH CRUISES - 12H45 - Reduced MENU *


STARTER

- Apricot and pistachio pâté, onion chutney with raspberry vinegar
- Chilled asparagus soup, peppery burrata, black olive powder 


MAIN COURSE

- Corn-fed chicken supreme, green vegetables and new potatoes, tarragon infused jus
- Salmon steak, black rice, asparagus and olive sauce vierge, Chardonnay emulsion

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

- Soft chocolate cake 
- Strawberry lemon and mint cake roll



 Vegetarian proposal

* Applicable only in Star and Privilege Services from 12 people



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