



LUNCH CRUISE - 12.45 PM - MENU

STARTERS

- Prawns marinated in coriander and Greek-style vegetables with confit vegetable marmalade
- Rivera-style tomato salad and mustard ice cream, fresh goat's cheese with honey lemon vinaigrette 
- Bonito fish tart and vegetable caponata, parmesan and spiced vinaigrette

MAIN DISHES

- Confit beef cheek, 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 – 'Etoile' Service: instead of dessert or for a €5 supplement

DESSERTS

- Chocolate velvet, roasted apricots and apricot sorbet
- Creamy tapioca with chia seeds, strawberries and rhubarb compote
- Apricot and pistachio Vacherin cake



Vegetarian proposal 



LUNCH CRUISE - 12.45 PM - DRINKS

- **Etoile Service** - White wine kir, Pays d'Oc Chardonnay Viognier PGI*, PDO Minervois Terroir*
- **Privilege Service** - Blanc de blancs kir - Chardonnay Viognier - PDO Médoc «Château la Hourcade»
- **Premier Service** - Glass of Champagne - Chardonnay Viognier - PDO Médoc «Château la Hourcade»
- Mineral water, coffee
- Petits fours (*Privilege Service*)

*One bottle (75cl) between four people

