


DINNER CRUISE


SPRING - SUMMER 2026

DINNER 8:30 P.M - SERVED AT THE TABLE

STARTERS

- Crab meat with fennel cream, tomato and cucumber
- South-West region duck foie gras with Morello cherry chutney and a Parisian brioche
- Thin-crust tart with smoked salmon fillet heart, avocado and mango-raspberry sauce
- Chilled green asparagus soup with chickpea cream and spicy carrot sauce 

MAIN COURSES

- Beef tournedos, mashed potatoes, baby carrots and a reduced wine sauce with black fruit
- Sea bass fillet with green beans, snow peas, broad beans and shellfish Marinière sauce
- Red Label chicken supreme with gnocchi, morel mushrooms and vin jaune sauce
- Crunchy polenta with basil, confit vegetables and ratatouille jus 


CHEESE


- Cheese matured by our Maître Fromager*
**In Étoile and Découverte service: as a substitute for dessert or as an extra (€8)*

DESSERTS

The desserts are creations by Maison Lenôte



- Calisson-style iced finger
- Raspberry cheesecake
- Chocolate and hazelnut praline square
- Peach verrine with sorbet 

 Vegetarian Option
Single menu for the entire group



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DINNER 8:30 P.M - SERVED AT THE TABLE

DRINKS

- **Étoile Service:** Kir with Blanc de Blancs - IGP Vin de Pays d'Oc Chardonnay Viognier* **OR** AOP Corbières* **OR** IGP Pays d'OC Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee
- **Découverte Service:** Glass of Champagne - IGP Vin de Pays d'Oc Chardonnay Viognier* **AND** AOP Corbières* **OR** IGP Pays d'OC Domaine de Coussergues Rosé Cabernet Franc**
Mineral water and coffee
- **Privilège Service:** Glass of Champagne – AOP Mâcon Villages* **AND** AOP Lussac Saint-Emilion* **OR** IGP Pays d'OC Gris Blanc Domaine Gérard Bertrand**
Mineral water, coffee, and petits fours
- **Premier Service:** Glass of rosé Champagne and amuse-bouche – AOP Mâcon Villages* **AND** AOP Pessac-Léognan* **OR** AOP Languedoc Source of Joy Bio Domaine Gérard Bertrand** – Glass of Champagne at the end of the meal
Mineral water, coffee, and petits fours
- **Premier Baie Vitrée Service:** Glass of rosé Champagne and amuse-bouche – AOP Mâcon Villages* **AND** AOP Pessac-Léognan* **OR** AOP Languedoc Source of Joy Bio Domaine Gérard Bertrand** – Glass of Champagne at the end of the meal
Mineral water, coffee, and petits fours

*One bottle (75cl) for 4 people

** Rosé wine replacing white and red wine

One bottle (75cl) for 2 people



DINNER CRUISE

SPRING - SUMMER 2026

DINNER 8:30 P.M REDUCED MENU - SERVED AT THE TABLE

STARTERS

- Crab meat with fennel cream, tomato and cucumber
- South-West region duck foie gras with Morello cherry chutney and a Parisian brioche
- Chilled green asparagus soup with chickpea cream and spicy carrot sauce 🌿

MAIN COURSES

- Sea bass fillet with green beans, snow peas, broad beans and shellfish Marinière sauce
- Red Label chicken supreme with gnocchi, morel mushrooms and vin jaune sauce
- Crunchy polenta with basil, confit vegetables and ratatouille jus 🌿

CHEESE

- Cheese matured by our Master Cheesemonger *
**For Étoile and Découverte service: as a replacement for dessert or as an extra (€8)*

DESSERTS

The desserts are a creation of Maison Lenôtre



- Calisson-style iced finger
- Peach verrine with sorbet 🌿

DRINKS

- White wine Kir as an aperitif
- 1 bottle of wine for 4 people, choice of:
 - IGP Vin de Pays d'Oc Chardonnay Viognier
 - AOP Minervois
- Mineral waters, soft drinks, coffee or tea

