


LUNCH CRUISE


SPRING - SUMMER MENU 2026

LUNCH 12:45 P.M - SERVED AT TABLE

STARTERS

- Chicken pâté-en-croûte with cherries and almonds, served with Morello cherry chutney
- Marinated heirloom tomato salad with burrata cheese, Romesco sauce, focaccia and Kalamata olive tapenade
- Marinated prawns with first harvest garden vegetables and lobster coral vinaigrette
- Chilled green asparagus soup with chickpea hummus and spicy carrot sauce 

MAIN COURSES

- Corn-fed chicken thigh with new potatoes, peas, sweetcorn cream and reduced jus
- Lightly seared salmon with Barigoule-style artichoke heart and citrus sauce vierge
- Tender beef with herb coulis, mashed potatoes and Taggiasca olive jus
- 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 Lenôtre



- Virgin Mojito baba cake
- Apricot and passion fruit Vacherin cake with hazelnut dacquoise
- Chocolate and hazelnut praline square
- Cherries in syrup with Morello cherry sorbet, whipped cream and caramelised almonds 

 Vegetarian option
Single menu for the entire group



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LUNCH 12:45 P.M - SERVED AT TABLE

DRINKS

- **Étoile Service:** White wine Kir – IGP Vin de Pays d’Oc Chardonnay Viognier* **OR** AOP Minervois* **OR** IGP Pays d’OC
Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee
- **Découverte Service:** Blanc de Blancs Kir – IGP Vin de Pays d’Oc Chardonnay Viognier* **Y** AOP Minervois* **OR** IGP Pays
d’OC Domaine de Coussergues Rosé Cabernet Franc*
Mineral water and coffee
- **Privilège Service:** Blanc de Blancs Kir - IGP Vin de Pays d’Oc Chardonnay Viognier* **AND** AOP Médoc* **OR** IGP Pays d’OC
Domaine de Coussergues Rosé Cabernet Franc**
Mineral water and coffee
- **Premier Service:** Glass of Champagne - IGP Vin de Pays d’Oc Chardonnay Viognier* **AND** AOP Médoc* **OR** AOP Languedoc
Source of Joy Bio Domaine Gérard Bertrand**
Mineral water, coffee, and petits fours
- **Premier Baie Vitrée Service:** Glass of Champagne - IGP Vin de Pays d’Oc Chardonnay Viognier* **AND** AOP Médoc* **OR**
AOP Languedoc Source of Joy Bio Domaine Gérard Bertrand**
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




LUNCH CRUISE


SPRING - SUMMER MENU 2026

LUNCH 12:45 P.M REDUCED SELECTION - SERVED AT TABLE

STARTERS

- Chicken pâté-en-croûte with cherries and almonds, served with Morello cherry chutney
- Marinated prawns with first harvest garden vegetables and lobster coral vinaigrette
- Chilled green asparagus soup with chickpea hummus and spicy carrot sauce 

MAIN COURSES

- Corn-fed chicken thigh with new potatoes, peas, sweetcorn cream and reduced jus
- Lightly seared salmon with Barigoule-style artichoke heart and citrus sauce vierge
- 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



- Apricot and passion fruit Vacherin cake with hazelnut dacquoise
- Cherries in syrup with Morello cherry sorbet, whipped cream and caramelised almonds 

DRINKS

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

