

## **Menu (subject to modification) \***

Heirloom tomato tartar, smoked salmon, black olive tapenade, Herbes de  
Provence finger

XX

Corn-fed chicken breast, aubergine gratin, runner beans, thyme jus

or

Fillet of sea bream, creamy spelt risotto, courgettes, peppers, shellfish sauce

or

beef steak, roast potatoes, celery purée, morel sauce (+9€)

XX

Cheese platter (+7€)

XX

Pistachio cream puff and chocolate "rocher" bonbon

### **Vegetarian menu**

Cucumber and mint gazpacho, tomato and asparagus medley

Morel risotto, mini crunchy vegetables

Fruits of the forest dome

### **Children menu**

Tomato & mozzarella mille-feuille

Chicken fillet, roast potatoes

Chocolate "rocher" bonbon

**Drinks : One glass of champagne and 1/2 bottle of water**

**Complimentary coffee or tea is included at the end of your meal.**

**A la carte drinks are available to purchase onboard among a wide selection of  
cocktails, wines, beers, and soft drinks.**