

Menu

Lightly cooked foie gras, red berry clafoutis, hints of basil

or

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

Chocolate "rocher" bonbon", cocoa cream

or

Vanilla crème brûlée, pistachio tuile

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 :

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.

* Menu subject to modification