



Saint-Sylvestre

31/12/2026

Amuse-Bouche

Parsnip cream with truffle

Seared scallops on a bed of pea purée

Sorbet

Chateaubriand

(Beef Tenderloin Center-Cut, often served for two)

Chef's Surprise

Cruise, menu, live music and beverage package : 230€

Our beverage package, valid until midnight, includes :

White, red and rosé wines, beer, soft drinks, water and coffee

Children's menu, special menus for guests with allergies, vegetarians or other dietary requirements, customized menu available on request!



Saint Sylvestre

31.12.2026

Vegan Menu

Amuse-Bouche

Parsnip cream with truffle

Wild mushroom bruschetta

Lemon Sorbet

Vegetable tagine served with falafels

Chef's Surprise

Cruise, menu, live music and beverage package: 230€

Our beverage package, valid until midnight, includes :

White, red and rosé wines, beer, soft drinks, water and coffee.

Children's menu, special menus for guests with allergies, vegetarians or other dietary requirements, customized menu available on request!