







2024 MENU OFFSHORE



Appetizer Options


Smoked salmon carpaccio, daikon, marinated cucumbers, feta cheese, dill pistou 



Beet salad, honey, nuts, sunflower seeds, warm goat cheese crouton  



Sautéed snails and scallops, parsley and black garlic cream, herb oil, Pioppino mushrooms, pancetta crisp, fried onions 

Main Course Options


Maple and ginger pan-seared salmon fillet, asparagus, broccolini, julienne carrots, grape and cilantro salsa  

Local chicken breast filled with cream cheese and spinach, Forestière sauce, seasonal vegetables, gratin dauphinois 

Braised beef, roasted root vegetables, seasonal sprouts, red chimichurri sauce, veal jus  

General Tao-style fried tempeh, basmati rice, seasonal vegetables  

Dessert Options

Salted caramel mousse, butternut squash puree with ginger, fresh fruit 

Hazelnut chocolate cake, blackberry jam, fresh fruit  

Vanilla cheesecake, black cherry coulis, fresh fruit 

▶ Served with regular coffee, tea or herbal tea

CHILDREN'S MENU (12 AND UNDER)

Appetizer

Cheese sticks, crudités and dip 






Main Course

Cheese tortellini, rosé sauce  

Dessert

Belgian chocolate-stuffed waffle, strawberry coulis, fresh fruit

LEGEND

-  Lactose free
-  Vegetarian
-  Vegan
-  Gluten free
-  Gluten free option available

You must send us the choice of meal for each passenger at your table at least **7 days before** your departure. If we do not receive your choices, the dishes served will be our Chef's choice.