



*A blend of comforting and authentic
New England flavors with shimmering gourmet
tastes from the Mediterranean.
This is where chef Stéphane Favero
draws his inspiration.*

*The result is a generous home-style cuisine,
from both land and sea, where North American
and Mediterranean traditions meet.
There is something for everyone.*

Bon voyage!

Starters

As well as our Dish-Wine suggestion



Warm scallops, fruit tartar with lime and coriander € 17.99

Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine)

🌿 Red quinoa with coriander and anise flavored turnips € 15.99

Pinot Grigio, Pirovano (Italie, Vénétie, Pinot Gris)

Citrus marinated halibut with pickled kumquat € 17.99

Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine)

Goat's cheese tart with tomato and rocket € 16.99

Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine)

"Yacht Club"-style mussels € 16.99

Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple tartness, flavoured with fragrant curry powder and ginger, and topped with garlic and tomatoes.

Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)

Housemade "New England clam chowder" € 17.99

Cream of clam, potato and smoked ham

A true classic of American cuisine originating from New England, clam chowder has been keeping Boston sailors warm since the 17th century.

Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)

Pan-fried squid with parsley, lemon and Espelette pepper € 16.99

Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)

Prawn cocktail with tomato horseradish sauce € 17.99

Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

"Home-Made" dishes are made on-site from fresh ingredients. 🌿 Vegetarian suggestion

Dear Guest, if you suffer from food allergies, a member of staff will be pleased to provide you with information on allergens present in our dishes.
Tax included

Main Courses

As well as our Dish-Wine suggestion



Cod steak prepared according to your choice: € 36.99
Meunière rice and vegetable ribbons
or Tempura, french fries & tartare sauce
or A chorizo, rice and vegetable crumble with a pistachio sauce
Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)

Grilled sea bream with oregano and lemon, fennel, peppers and Kalamata olives € 36.99
During the wave of immigration from Greece to New England at the end of the 19th century, American cuisine took on influences from the Mediterranean. Simply grilled and enhanced by carefully selected ingredients, this sea bream is full of authentic Hellenic flavours.
Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)

"Surf and Turf" € 55.99 *
Roasted beef fillet and lobster tail, potato cake and sautéed mushrooms
A perfect surf and turf, this bold dish is a specialty of the East Coast of the United States.
Cigalus, IGP Aude Hauterive (France, Sud Ouest, Chardonnay, Viognier, Sauvignon, white wine) 8 cl
and Cigalus, IGP Aude Hauterive (France, Sud Ouest, Merlot, Syrah, Grenache, Carignan, red wine) 8 cl

✔ Risotto-style spelt, with Cantal cheese and mushrooms € 30.99
Bourgogne Hautes Côtes de Beaune AOC (France, Bourgogne, Pinot Noir)

Seafood linguine € 30.99
A favourite with anglers and families alike, this pasta dish is known as «pasta allo scoglio» (pasta on the rocks), in reference to the habitat of the shellfish and molluscs it contains.
This classic dish is a staple of traditional Italian cuisine.
Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine)

Rolled lamb roasted with honey and almonds, lemon thyme jus € 36.99
Rioja, Propriedad Palacios, Remondo (Espagne, Rioja, Grenache, Tempranillo, red wine)

"Yacht Club"-style mussels, french fries € 30.99
Inspired by the journeys of Marco Polo and the spice trade routes, these lightly spiced mussels carry a hint of green apple tartness, flavoured with fragrant curry powder and ginger, and topped with garlic and tomatoes.
Entre-deux-Mers AOC, Cuvée Clémence (France, Bordeaux, Sauvignon, Sémillon, Muscadelle, white wine)

Pan fried beef fillet with potatoes and mushrooms € 41.99
Haut Médoc, Moulin de La Lagune (France, Bordeaux, Merlot, Cabernet Sauvignon, red wine)

King prawns roasted in garlic butter, roasted aubergine salad and mixed rice € 41.99
Chablis AOC, La Pierrelée (France, Bourgogne, Chardonnay, white wine)

We suggest a selection of wines to complement your dishes (suggestion is not included in the price).

* Surf & Turf is not included in the Premium menu.

✔ Vegetarian suggestion

Desserts

As well as our Dish-Wine suggestion



Selection of fine cheeses, selected by award-winning expert Xavier Thuret,
Meilleur Ouvrier de France € 11.99

Crozes-Hermitage, Les Jalets (France, Vallée du Rhône, Marsanne, white wine)

Chocolate shortcake, light raspberry cream, red fruits and mint € 13.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Chocolate dacquoise, dark chocolate & passionfruit mousse and a mango marmalade € 14.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Chocolate and coconut milk ball, with fresh fruit and vanilla rice € 14.99
Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)

Chocolate fondant and spiced poached pear € 14.99
Maury AOP (France, Sud Ouest, Grenache, natural sweet wine)

Sliced fruits € 11.99
Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine)

Soft Italian-style vanilla ice cream € 13.99
Coupe de champagne Tsarine Brut Cuvée Premium



Celebrate your birthday with us. Don't forget to order
your birthday dessert before your meal! € 29.00

Dessert for up to 8 people.



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Régate Menu

Starter, Main Course and Dessert € 46.99



Starters

"Yacht Club"-style mussels

or  Vegetable soup

or Goat's cheese tart with tomato and rocket

Main Courses

Fricassee of free-range chicken with mushrooms and pearl onions

or Fillet of cod with tempura, french fries and tartare sauce

or  Vegetable linguine with red pesto

Desserts

Chocolate fondant and spiced poached pear

or Soft Italian-style vanilla ice cream

or Sliced fruits

There is no supplement for this menu for half board Plus voucher holders and it includes a 33 cl refreshing drink or 50 cl mineral water.



Grand Voile Menu

Starter, Main Course and Dessert € 55.99

Starters

Housemade "New England clam chowder"

Cream of clam, potato and smoked ham

or  Red quinoa with coriander and anise flavored turnips

or Citrus marinated halibut with pickled kumquat

Main Courses

Grilled sea bream with oregano and lemon, fennel, peppers and Kalamata olives

or Rolled lamb roasted with honey and almonds, lemon thyme jus

or Pan fried beef fillet with potatoes and mushrooms

Desserts

Chocolate shortcake, light raspberry cream, red fruits and mint

or Chocolate dacquoise, dark chocolate & passionfruit mousse and a mango marmalade

or Sliced fruits



To accompany your meal, at a price of € 20, we suggest:

With your starter: Baie des Perles - AOP Languedoc (France, Languedoc, Grenache, Vermentino, Clairette, white wine) 8 cl

With your main course: Bourgogne Hautes Côtes de Beaune AOC (France, Bourgogne, Pinot Noir) 8 cl

or Château de Sancerre, Sancerre AOC (France, Vallée de la Loire, Sauvignon, white wine) 8 cl

With your dessert: Sauternes AOC, Château Coutet (France, Bordeaux, Sémillon, Sauvignon, Muscadelle, sweet wine) 8 cl

or Maury AOP (France, Sud Ouest, Grenache, natural sweet wine) 6 cl

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Moussaillon Menu

For children aged from 3 to 11

€ 19.99



Starter, Main Course, Dessert and Drink:

Vittel® (33 cl) or Minute Maid® Orange or Apple* juice or a Glass of milk (20 cl)
A different soft drink (25 cl) may replace a similar item on request.*

Starters

Seasonal Soup

or Prawn cocktail with carrot and cucumber

Main Courses

Chicken piccata, mashed potato and baby vegetables

or Linguine with cod, vegetables and cherry tomatoes

Desserts

Soft Italian-style vanilla ice cream

or Fruit Cup



Matelot Menu

For children aged from 3 to 11

€ 32.99



Starter, Main Course, Dessert and Drink:

Vittel® (33 cl) or Minute Maid® Orange or Apple* juice or a Glass of milk (20 cl)
A different soft drink (25 cl) may replace a similar item on request.*

Starters

Chef's Starter

or  Vegetable Soup

Main Courses

Cod Meunière with rice and vegetables

or Roast beef fillet and French fries

or  Vegetable linguine with tomato sauce

Desserts

Chef's Dessert

or Fresh Fruit Salad