## #02 Additional services in the evening or during the day

AVAILABLE ON ALL BOATS

In the evening, you can bring your own catering, at no additional corkage charges.

## Apéritif : 14€ per person

Anchoïade and tapenade (local anchovy and olive pastes), croutons, radishes, cucumbers, carrots, endives, cherry tomatoes.

+ Rose wine

## Caterer : 39€ per person

Savoury bites Basket of crunchy fresh market vegetables with Tapenades (local olive paste) Viennois bread with citrusy sardine delicacy Charcuterie board with condiments Fruity Comte cheese & duck petal sticks Fresh herbs cheese toasts with a touch of olive oil Fresh goat's cheese toasts with local honey Mini sunny ratatouille Fresh tomato & creamy mozzarella sticks Baker style pizza Farmer's chicken skewers in a citrus fruit marinade Marseille style Charolais beef sticks

## Sweet bites

Fresh fruit platter Mini Tropezienne tart Chocolate fudge cake lollipop

+ Rose wine

+ Fruits

Alcohol

> Bottle

White wine 20€ Red wine 20€ Champagne 35€

**RESTAURATION**