



DULCE DE LECHE

Sample Menu

JULY 2026

Meet the Chef



Céline Poirier

Céline came to the galley via an eleven-year career as a registered nurse, a transatlantic sailing crossing, and several seasons learning the ropes—literally—aboard traditional yachts. When she finally committed to cooking professionally, she brought the same care and precision to the kitchen that she'd applied at sea.

Her food is driven by creativity and a love of making people happy at the table. She draws on flavours from across the Mediterranean, with a particular fondness for Corsica, and adapts to every preference and dietary need with ease.

A career highlight: cooking privately for The Weekend at a villa in Cannes during the Film Festival.

Speaks: French, English, Spanish, German

DAY ONE

Lunch

Pink hummus, sardine cream, sundried tomato spread

Sea bass carpaccio with citrus fruits

Grilled vegetables, zucchini cream, cannelloni filled with fresh goat cheese

Frosted lemon

Dinner

Cheese bites

Aragula salad

Chicken ballotine, ricotta, hazelnuts, green beans and bulgur

Chocolate mousse with a twist



DAY TWO

Lunch

Gazpachos shots

Stuffed zucchini flowers

Spiral vegetable and bresaola tart

Raspberry and pistachio semifreddo

Dinner

Grilled watermelon and honey cubes

3C soup: Carrot/coco/curry

Monkfish with peanut sauce, sautéed
vegetables

Vanilla and passion fruit crème brûlée



DAY THREE

Lunch

Polenta, Parmesan, Cherry Tomato and Ham Bites

Cold pea velouté, zucchini rolls, balsamic pearls

Cod in a nut crust, candied fennel and carrots

Strawberry and mint salad, bergamot zest

Dinner

Caprese skewers

Pissaladière (candied onions thin tart)

Scallops and black risotto

Tiramisu



DAY FOUR

Lunch

Charcuterie board

Tomato tartare in a parmesan cup

Chicken Paillard, roasted vegetables and baby potatoes, lemon sauce

The infamous magic chocolate fondant

Dinner

Crudités, cheese and pickles board, dips (hummus, tapenade)

Beef or Chicken burger on the grill, French fries, green salad, coleslaw

Rose trifle



DAY FIVE

Lunch

Grilled halloumi, salad w. apple, spinach, dried cranberries, comté, pomegranate

Duck breasts or turkey honey-glazed

Celery puree, brocolis and carrots

Strawberry tart

Dinner

Tacos: Quesadillas, sour cream, guacamole, cheddar, pico de gallo

Fish/Chicken Tacos

Mini coconut cake



DAY SIX

Lunch

Green gazpacho, pecorino shaves

Red mullet sous-vide, green tagliatelle and
ratatouille

Mascarpone vanilla mousse, peach and thyme
syrup

Dinner

Shrimps sauteed with spices

Sushis, makis, california rolls...

Mango financier



Bon Appetit!

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