



STAR CLIPPERS

Waters and Soft Drinks

Perrier		
Mineral Water still, sparkling	0.33 ltr	2.00 €
Mineral Water still, sparkling	0.50 ltr	2.00 €
Coca-Cola, Zero, light, Iced Tea,	1.00 ltr	3.00 €
Sprite, regular and light, Fanta,	0.33 ltr	3.00 €
Schweppes Ginger Ale, Tonic water & Bitter Lemon		
Schweppes Light Lemon & Tonic	0.33 ltr	3.00 €
Club Soda	0.33 ltr	3.00 €

Ales, Beers and Lager

Flensburger, draught	0.30 ltr	4.00 €
Becks, Heineken	0.33 ltr	4.50 €
Stella Artois	0.33 ltr	4.50 €
Corona, bottle	0.33 ltr	4.50 €
Budweiser & Budweiser light	0.33 ltr	4.50 €
Guinness	0.44 ltr	4.50 €
Ipa Maisel & Friends	0.33 ltr	5.00 €
Schneider, dark beer, bottle	0.50 ltr	5.00 €
Erdinger, white beer, bottle	0.50 ltr	5.00 €
Becks non-alcoholic	0.33 ltr	3.00 €

Aperitifs and Bitters

Aperol	4 cl	5.00 €
Campari	4 cl	5.00 €
Pernod, Pastis 51	4 cl	5.00 €
Martini dry, rosso, bianco	4 cl	5.00 €
Fernet Branca, Fernet Menta	4 cl	5.00 €
Ramazzotti, Dubonnet	4 cl	5.00 €
Sherry Tio Pepe, dry	5 cl	5.00 €
Sherry Tio Pepe, medium	5 cl	5.00 €

Service charge included.

Cocktails

Cocktail of the day	7.00 €
Caipiriña	8.00 €
<i>Lime, Cachaca, sugar</i>	
Long Island Ice Tea	8.00 €
<i>Vodka, Tequila, Rum, Gin, Triple Sec, S&S Mix, Cola</i>	
Manhattan	8.00 €
<i>Sweet Vermouth, Bourbon, Angostura Bitter</i>	
Margarita, frozen	8.00 €
<i>Tequila, Lime juice, Curacao triple sec</i>	
Mojito	8.00 €
<i>Bacardi, fresh mint leaves, lime, sugar, Club soda</i>	
Piña Colada	8.00 €
<i>Rum, Pineapple juice, Coconut cream</i>	
Sex on the Beach	8.00 €
<i>Vodka, Peach Liqueur, Pineapple, Orange, and Cranberry juice</i>	
Singapore Sling	8.00 €
<i>Gin, Cherry Heering, Lemon juice, Grenadine, Benedictine, Soda water</i>	
Strawberry Daiquiri, frozen	8.00 €
<i>Rum, Strawberries, Lime juice</i>	
Tequila Sunrise	8.00 €
<i>Tequila, Lemon juice, Orange juice, Grenadine</i>	

*The Bartender will be pleased to
make any Cocktail of your choice.*

Non-alcoholic Cocktails

Virgin Piña Colada	5.00 €
Virgin Daiquiri	5.00 €
Shirley Temple	5.00 €
Virgin Margarita	5.00 €

Service charge included.

Long Drinks

house brands only

(Bacardi White, Gordons Gin, Moskowskaya Vodka, Teachers Whisky)

Cuba Libre	
Gin Fizz	7.00 €
Gin Tonic	7.00 €
Screwdriver	7.00 €
Aperol Spritz	7.00 €
Hugo Spritz	7.00 €
Vodka Lemon	7.00 €
Whisky Cola	7.00 €
Whisky Sour	7.00 €

Spirits

Gin Malfy Rosa	4 cl	5.00 €
Gin Beefeater	4 cl	5.00 €
Gin Bombay	4 cl	5.00 €
Gin Gordons Dry	4 cl	5.00 €
Gin Tanqueray	4 cl	5.00 €
Malibu Coconut	4 cl	5.00 €
Rum Bacardi White	4 cl	5.00 €
Rum Bacardi Gold	4 cl	5.00 €
Rum Captain Morgan	4 cl	5.00 €
Rum Myers	4 cl	5.00 €
Rum Mount Gay 15 Years	4 cl	5.00 €
Tequila Cuervo White	4 cl	5.00 €
Tequila Cuervo Gold	4 cl	5.00 €
Vodka Absolut	4 cl	5.00 €
Vodka Finlandia	4 cl	5.00 €
Vodka Grey Goose	4 cl	5.00 €
Vodka Moskowskaya	4 cl	5.00 €
Vodka Smirnoff, Black or Red	4 cl	5.00 €
Vodka Stolichnaya	4 cl	5.00 €

Service charge included.

Whiskey

Canadian Club	4 cl	6.00 €
Chivas Regal	4 cl	6.00 €
Cutty Sark	4 cl	6.00 €
Seagrams VO	4 cl	6.00 €
J&B Rare Scotch	4 cl	6.00 €
Jameson Irish Whiskey	4 cl	6.00 €
Jack Daniels Bourbon	4 cl	6.00 €
Jim Beam Bourbon	4 cl	6.00 €
Johnny Walker Black	4 cl	6.00 €
Johnny Walker Red	4 cl	6.00 €

Malt Whiskies

Oban	14 Years old	4 cl	8.00 €
Glenfiddich	Reserve 12 Years Old	4 cl	7.00 €
Glenlivet	12 years old	4 cl	7.00 €
Laphroaig	10 Years old	4 cl	7.00 €

Brandies and Cognacs

Armanac Napoleon	4 cl	7.00 €
Brandy Robert Loston	4 cl	6.00 €
Calvados VSOP	4 cl	7.00 €
Carlos I	4 cl	6.00 €
Courvoisier XO	4 cl	10.00 €
Fundador	4 cl	6.00 €
Hennessy VS	4 cl	7.00 €
Martell	4 cl	7.00 €
Remy Martin VSOP	4 cl	8.00 €

Service charge included.

Wines and Champagnes

Champagne Cristal		0.75 ltr	290.00 €
Champagne Dom Perignon		0.75 ltr	250.00 €
Champagne B. de Rothschild	Brut	0.75 ltr	90.00 €
Champagne Louis Roederer	Brut	0.75 ltr	80.00 €
Champagne Moet & Chandon	Brut	0.75 ltr	70.00 €
Champagne Piper Heidsieck	Brut	0.75 ltr	45.00 €
	Glass	0.12 ltr	7.50 €
Prosecco DOCG Millesimato	Brut	0.75 ltr	22.00 €
	Glass	0.12 ltr	4.00 €
Prosecco rosé DOC	Brut	0.75 ltr	20.00 €
	Glass	0.12 ltr	4.00 €
House wine white, red, rosé	Bott	0.75 ltr	18.00 €
	Glass	0.18 ltr	4.00 €

Digestifs

Amaretto di Saronno	4 cl	5.00 €
Baileys Irish Cream	4 cl	5.00 €
Cherry Heering	4 cl	5.00 €
Southern Comfort	4 cl	5.00 €
Cointreau	4 cl	5.00 €
Grand Marnier	4 cl	5.00 €
Drambuie	4 cl	5.00 €
Frangelico	4 cl	5.00 €
Tia Maria	4 cl	5.00 €
Galliano	4 cl	5.00 €
Limoncello	4 cl	5.00 €
Ouzo	4 cl	5.00 €
Sambuca	4 cl	5.00 €
Amaro Averna	4 cl	5.00 €
Port wine Sandeman Ruby Port	4 cl	5.00 €

Service charge included.

Coffee specialities

Espresso Italian Normal	2.00 €
Greek Café frappé	2.50 €
Cappuccino	2.50 €
Latte macchiato, Caffè Latte	4.00 €
Irish Coffee	4.00 €
<i>Irish Whiskey, candy sugar and whipped cream</i>	

.....and Something Special

.....for her

Cypress De Climens Sauternes, France	4.50 €
<i>This sweet wine situated in Barsac commune is simply an essence of finesse and elegance with such graciousity and complexity,</i>	

Rabbioso, Tenuta Santome, Treviso Italy	4.50 €
<i>Rabbioso" is a "passito" wine made from Raboso with fragrances of tobacco, liquorice and vanilla and fruity note of cherry.</i>	

.....for him

Port wine Cockburns 10 years old	5.50 €
Limoncello di Capri	5.00 €
Grappa "OF" Amarone Barrique	5.50 €
Cardinal Mendoza, Solera Gran Res.	6.00 €
Oban Single Malt Whisky, 14 years	8.00 €

Service charge included.

Pour l'élaboration de sa carte des vins, Star Clippers a consulté le sommelier Brice Falluel, ancien sommelier à l'Hôtel de Paris Monaco et au Restaurant étoilé La Chèvre d'Or Eze.

Star Clippers has created this wine list with the help of the wine expert and sommelier Brice Falluel, former sommelier at the Hotel de Paris Monaco and at the two starred Restaurant La Chevre d'Or Eze.

Zur Erstellung der Weinkarte konsultierte Star Clippers den Weinexperten Brice Falluel, früherer Sommelier des Hotel de Paris, Monaco und des 2 Sterne Restaurant La Chevre d'Or Eze.

...Prestigious Wines ...

White Wines

Gorgona White 2022, Tenuta Frescobaldi, Tuscany Region, Italy. 120.00€

This Vermentino produced on the smallest Tuscany's island has straw-yellow colour with golden reflections. The nose opens with notes of passion fruit and prickly pear which evolves toward citrusy notes of candied lemon; the floral component is dominated by flavours of chamomile flowers. The palate is full-bodied and flavourful, slightly fresh, intense and very persistent.

Meursault 2022, Domaine Joseph Drouhin, AOC Burgundy, France, 110.00€

This Chardonnay wine produced from the biggest village of la Côte de Beaune village presents a fine aromatic intensity of almond, hazelnut, apple and a nice balance between smoothness and freshness on the palate. With toast and lemon juice blending well together, also showing a mineral texture.

As Sortes Val do Bibei 2022, Bodegas Palacios, DO Valdeorras, Spain 90.00€

Defined aromas, complex, taut. Bright straw colour with greenish rim. Fresh fruit, wild herbs aromas. Good acidity, fine bitter notes. Color bright straw, greenish rim. (Robert Parker notes : 95/100)

Red Wines

Vega Sicilia Valbuena 2018, Ribera del Duero, Castilla y Leon, Spain, 230.00€

This is the best vintage since 2005. Exotic aromas of leather, lemon peel come in front of a tannic, but lively and intricate palate. Baked, heady flavours of black fruits, pepper and mocha finish with chocolate and vanilla as well as juicy acidity. (R. Parker notes : 94 / 100).

Château Lynch Bages 2010, Grand Cru Classé, AOC Pauillac, France, 190.00€

Cigar box, tobacco, cassis and cedar notes are the first thing you notice. Ripe tannins and freshness, with good volume, richness and depth, which is still quite young. Medium to full body and a long fleshy finish. (W.S. notes : 92 / 100)

Clos Vougeot 2015 Grand Cru, Maison Louis Jadot, Burgundy, France, 75cl 120.00€

The Clos-Vougeot is a wine of power and depth which retains an elegant complexity. Full fragrant and distinctly floral bouquet. Rich, Round, totally sensual finessed. (R. Parker notes : 93 / 100)

WS : Wine Spectator rating

RP : Robert Parker rating

House White Wines

Bordeaux blanc 2023, Château Minvielle, France, AOC Bordeaux, 75cl 18.00€

Issued from Sauvignon blanc grape, this wine exhibits plenty of honeysuckle, lovely bouquet of figs, grapefruit and melon, as well as a crisp, zesty acidity, fresh finish.

Chardonnay DOC 2024, Tenuta Santomè, Italy, Veneto Region, 75cl 18.00€

Smooth, round and full-bodied. A taste of ripe exotic fruit as perceived by the nose. Well balanced with a very long persistent sensation of white flowers.

House Red Wines

Bordeaux rouge 2020, Château Minvielle, France, AOC Bordeaux, 75cl 18.00€

This typical Bordeaux wine presents a vanilla and nutty bouquet in the nose. Full bodied. Well balance acidity. Rich, earthy and chocolate hint in the palate. Long velvety finish.

Cabernet Sauvignon 2023, Tenuta Santomè, Italy, Veneto Region, 75cl 18.00€

Ruby red with purple tinges. Intense, sweet, wood berries on the nose where cherry jam predominates with elegant floral. Well balanced acidity.

House Rosé Wines

La Vie en Rose 2023, Château Roubine, France, AOC C. de Provence, 75cl 18.00€

Elegant and floral nose. Aromatic notes in the finish. The colour is light, with hints of pink. Very fresh and perfectly suited to the fresh Mediterranean aromas.

Rosè Santome 2023, Tenuta Santomè, Italy, IGT Veneto Region, 75cl 18.00€

Intense perfume, prominent floreal notes of roses and jasmine with a touch of apple and raspberry. Fresh and elegant with an excellent persistence on the palate. Balanced, soft with a fruity finish aftertaste.

Rosé Wines

Rosado Muga 2023, Bodegas Muga, Spain, DOC Rioja, 75cl 25.00€

Medium salmon pink in the glass with a delightful bouquet of fresh cut flowers. On the palate, slight tart, with just a hint of grapefruit, rose petals, citrus and melon. Super clean, vanishing finish.

... Wines from our favourite destinations...

Corvo Bianco 2023, Duca di Salaparuta, IGT Sicily Region, 75cl, Italy, 24.00€

Bright straw yellow with clear greenish hints. The nose is intense and fruity with a note of Mediterranean herbs. The palate is fresh, lively, with nice acidity, round, dry and well-bodied.

Nero d'Avola Sherazade 2022, Donnafugata, IGT Sicily Region, Italy, 75cl 24.00€

A ruby red colour rounded by garnet reflection. Intense nose with sensations of tobacco, spices and mineral notes. Well balanced with berry fruity flavours. Persistent finish.

White Wines

Puligny Montrachet, Louis Jadot, 2022
France, AOC Burgundy, 75cl 80.00€

Its aromas of ripe citrus and apricot dance together, while on the palate it's an indulgent journey of juicy fruit, honeyed vanilla, and a hint of toast with silky texture and vibrant acidity.

Poggio Alle Gazze, Tenuta Ornellaia, 2022
Italy, IGT Tuscany Region, 75cl 70.00€

Intense straw yellow colour. Citrus and exotic fruit flavours to shine through ensued by minty notes. Aromatic freshness is confirmed on the palate with exceptional balance between length and acidity.

Conte della Vipera, Tenuta Antinori, 2023
Italy, IGT Umbria Region, 75cl 55.00€

Light yellow with greenish hues, the nose expresses fruity and varietal aromas characterized by pleasant citrus notes, with aromas of peach and lychee. The finish is persistent and harmonious.

Sancerre AOC, Pascal Jolivet, 2023
France, Loire Valley, 75cl 40.00€

This fruity wine with delicate and floral fragrances possesses excellent balance, invigorating freshness and delightful persistence. (WS 90/100)

Sauvignon blanc Momo, M. Seresin 2023
N. Zealand, Marlborough, 75cl 35.00€

Displays a complex nose with aromas of tropical fruit, herbaceous notes and a hint of cassis. Rich and textural quality to the palate, with subtle notes of lemon zest and passion fruit. The finish is crisp and dry. (RP 90/100)

Pouilly Fuissé, Dom. Terre Secrets, 2022
France, AOC Burgundy, 75cl 34.00€

A touch of oak, lots of finesse, mineral with white flowers, lemon and apple. Fresh, round and fruity in the mouth, melon, kiwi, peaches and apricot with a nice mineral.

Pouilly Fumé AOC, Dom. Lebrun, 2024
France, Loire Valley, 75 cl 33.00€

A wine with dazzling character, high minerality. Rich, elegant and full of finesse. Seafood, crustacean, and cheese will match wonderfully with this classic Sauvignon wine. (WS 91/100)

Sauvignon Blanc, F. Ford Coppola, 2021
USA, Sonoma County CA, 75cl 30.00€

The nose reveals intense perfumed lavender, citrus, and floral notes of grapefruit, passion fruit, honeydew. It's fresh, vibrant scent and maintain the fruit's crisp natural acidity.

Ribolla Gialla, Tenuta F. Sgubin, 2023
Italy, Collio Friuli Region, 75 cl 29.00€

Color straw yellow, clear and with the right vein. The nose is characteristic citrus, vegetable sage and white flowers. The taste is fresh and fruity, the acidity without losing balance.

Petit Chenin blanc, Kool Street, 2022
South Africa, Stellenbosch, 75cl 29.00€

Sweet pineapple and fresh melon flavour. Ripe pears and pineapple up front followed by fresh apricot. The finish is soft with well-balanced acidity.

Escudo Rojo, B. P. De Rothschild, 2020
Chile, Central Valley, 75cl 28.00€

This Chardonnay wine is elegant and full, expressing fresh tropical fruit, white peach and tobacco, followed by density and smoothness on the mid-palate.

White Wines

Premium Cru Classé, Château Roubine 23
France, AOC C. de Provence, 75cl 27.00€

A fine petal yellow robe with light bronze highlights. Expressive nose with white nectarine and tropical citrus notes. Clear and crispy in the mouth. Long-lasting floral finish notes.

Sauvignon Blanc, Winery Pure Bright, 2022
Australia, Hunter Valley, 75cl 27.00€

Freshly squeezed lime juice and jasmine on the nose; full mouthfeel, citrus again with lychee and white peach. Long, dry finish.

Bourgogne Blanc, Nuiton Beaunoy, 2022
France, AOC Burgundy, 75cl 27.00€

Green gold colour. Very pure nose with floral touch, citrus fruits and white fruits. Very well-balanced, a delicate touch of honey and spices, very fresh.

Chardonnay, Catena Zapata Alamos, 2022
Argentina, Mendoza, 75cl 26.00€

The wine shows a nice deep yellow colour. The nose carries fresh aromas of peaches and citrus touch. Rich, round palate, fresh acidity at the end.

Villa Antinori Bianco, Tenuta Antinori '24
Italy, IGT Tuscany, 75cl 26.00€

The result is a lightly golden colour, a floral nose hinting mostly of rose petals and clover blossoms, and a taste of mild melon, apple and pear. Clean acidity on the finish. (WS 85/100)

Tai Bianco Res., Tenuta Santome, 2017
Italy, Veneto Region, 75cl 25.00€

Intense subtle bouquet. Clear fruity hints of peach and apricot blended with yellow flowers and spicy aroma of thyme, strong, powerful, smooth and balanced acidity.

Riesling, Weingut Wittman Hugel, 2023
Germany, Manderberg, 75cl 25.00€

Interesting pale golden yellow in colour and an attractive floral nose with honeyed aromas of lemon and spicy undertones. Well balanced. Long finish.

Sauvignon Change, G. Bertrand, 2024
France, IGP Pays d'Oc., 75cl 25.00€

Deep and shiny straw color with bright highlights. Fine citrus and yellow fruit notes on the nose. On the palate, this wine is pure and well balanced. The wine benefits from a light fining.

Verdejo Blanco, Bodega Olivares 2022
Spain, DOC Jumilla, 75cl 24.00€

Flor de Vetus Verdejo is a white wine with aromas of white fruit, citrus and floral notes. On the palate it is fresh, energetic and flavoursome. A fluid wine with a marked acidity and a persistent finish.

Clos Culombu, Domaine Culombu, 2023
France, AOC Corse Calvi, 75 cl 24.00€

Pure and clear with hints of green. The nose is highly expressive with notes of grapefruit, tomato leaf and white peach. The palate is slightly saline with good texture.

Pinot Grigio DOC, Tenuta Santome, 2022
Italy, Veneto Region, 75cl 23.00€

Elegant and intense fragrance, reminding of ripe peaches, apricots and exotic fruits. In the finish emerge floral scents of white blossoms accompanied by a light mineral note.

Mapu white, Baron P. De Rothschild, 2024
Chile, Valle del Maule, 75cl 23.00€

Nice yellow colour Sauvignon. The nose reveals at the same time flower notes and citrus. The mouth reveals aromas of exotic fruits accompanied with crispy and elegant notes.

Red Wines

Gevrey-Chambertin, Cyprien Arlaud, 2022
France, AOC Burgundy, 75cl 75.00€

A ruby colour, great intensity. A subtle nose of cherry, liquorice, grey pepper and violet. A fresh mouth, round and dense. Freshness, well-balanced, great fruits aromas, lots of character, ripe and refined tannins. (RP 93/100)

Barolo DOCG, Tenuta Prunotto, 2018
Italy, Piedmont Region, 75cl 55.00€

The wine shows a wonderful rounded texture and an immediate appeal, with sufficient acidity and tannin to provide focus and structure. (WS 92/100)

Château Bouscalt, Pessac Léognan, 2019
France, AOC Bordeaux, 75cl 55.00€

Aromas of sweet tobacco and blackberry. Full bodied, with silky tannins and a long, caressing finish with excellent persistence. A delicate wine, with a lovely texture. (WS 91/100)

Brunello Montalcino, Col D'Orcia, 2020
Italy, DOCG Tuscany Region, 75cl 52.00€

Deep ruby red with purple reflections. The bouquet is fresh and intense with aromas of ripe fruit infused with spice from the oak. Full-bodied on the palate and structured by supple tannins. (RP 89/100)

Châteauneuf du Pape AOC, St Michel 21
France, Rhone Valley, 75cl 45.00€

Deep ruby/purple colour, superb fruit. Lavender, roasted Provencal herbs with a blast of spicy red cherries. Full bodied with excellent texture and length. Sweet kirsch finish.

Château Cartier, St Emilion G. Cru, 2021
France, Bordeaux, St Emilion 75 cl 40.00€

The second label of Chateau Fonroque, biodynamic since 2008. On the palate, displays a rich bouquet of red plums, cassis, ripe red currant with violet and chocolate notes. Fully with smooth tannins.

Escudo Rojo, B. P. De Rothschild, 2022
Chile, Mapu Region, 32.00€

A deep violet red color, on the nose floral and herbal characters with berry aromas along with subtle notes of black pepper. The palate features good volume and balance. Tannins are soft and elegant.

Cabernet Sauvignon, F.Ford Coppola 2021
USA, California, 75cl 31.00€

Harmonious, succulent flavors of the fruit with plenty of flavours of black cherry, plum, wild berry, anise and leather that fold together nicely into a structured long finish. (WS 89/100)

Le Volte dell'Ornellaia, Ornellaia 2023
Italy, DOC Bolgheri, Tuscany, 75cl 30.00€

Well-structured wine with elegant complexity. Black currant, blackberry and mint aromas mark this firm and linear Tuscany wine. Fragrant wine of great charm and finesse with smooth tannins.

Crozes-Hermitage, Cave de Tain 2022
France, AOC Rhone Valley, 75cl, 29.00€

Deep garnet colour, with purple glint, a powerful nose of red fruits, spices, liquorice, violet and vanilla. Great structure and flesh. Elegant and racy.

Malbec, Alamos Catena Zapata, 2022
Argentina, Mendoza, 75cl 27.00€

Dark purple colours with violet highlights. The nose offers black cherry aromas with floral and toast aromas. Full and rich mouth feel, chocolate and sweet spice flavours. (RP 87/100)

Bourgogne Pinot Noir, Patriarche, 2020
France, AOC Bourgogne, 75cl 27.00€

A medium intensity colour. It is harmonious and balanced with a plump fruitiness and silky texture. Medium body and elegant structure. The bouquet is complemented by a deliciously lingering finish.

Red Wines

Raboso DOCG, Tenuta Santome,
Italy, Veneto Region, 75cl

2018
27.00€

It is a native variety since the 1600. Full-bodied, a lovely bright ruby-red colour garnet on a splendid bouquet, with violets and cherry fragrance.

The Stump Jump, D'Arenberg,
Australia, Mc Laren Valley, 75cl

2018
26.00€

This is a rich, soft and flavoursome red in the traditional McLaren Vale style. Berries and plum flavours from the Grenache combine with spice and white pepper from the Shiraz.

Bordeaux Château Doyac, Doyac,
France, AOC Bordeaux, 75cl

2020
26.00€

This is Biodynamic Cru Bourgeois from Haut-Médoc. Earthy red with notes of bark, olives, black fruit, and walnut husk. It's medium-bodied with a creamy, caressing texture.

Tempranillo, Pena Roble Resalte,
Spain, DOC Ribera del Duero, 75cl

2022
26.00€

Red berry, smoke, spice and earth aromas. In the mouth impressively positioned of red fruit and smoky undertones. Smooth structured with a fine acidity adding a sense of lift and balance.

Pinot Nero, Tenuta Santome,
Italy, IGT Veneto Region, 75cl

2023
25.00€

A pleasant ruby hue with light reflections garnets with elegant and complex bouquet. Perfect combination of red fruits with refined notes of tobacco, and vanilla. Well balanced and persistent.

Clos Culombu, Domaine Culombu,
France, AOC Corse Calvi 75 cl

2022
25.00€

Bright with ruby highlights. The fruity nose (plum, raspberry, black cherry) is lifted by a touch of grilled almonds. Full and rich on the palate, with chalky tannins and hints of cigar tobacco.

Barbera d'Alba DOC, Ten. Prunotto
Italy, Piedmont Region, 75 cl

2022
25.00€

Ruby red in color with purple highlights, grapey in aroma with floral (roses) and spicy notes from the aging in oak, full and balanced in flavor.

Petit Pinotage, Ken Forrester,
South Africa, Stellenbosh, 75cl

2022
25.00€

Selected old wine in the cool maritime region of the Western Cape. Ripe sweet fruit fermented, preserve the natural soft flavours with a long finish.

Roxanne IGT, Tenuta Il Palagio,
Italy, Tuscany Region, 75cl

2020
24.00€

This remarkable estate owned by singer Sting nestles among the vineyards of the Chianti region. It shows deep and ruby red color, intense notes of ripe red fruits, sweet spices with a long persistent finish.

Cotes du Rhone, Domaine Mousset,
France, AOC, Rhone Valley 75cl

2020
24.00€

Exuberant spicy aromas and flavors of red berries burst forth in this blend of Syrah and Grenache. Produced by the Mousset family from 40-year-old vines. Very nice balanced wine.

Mapu Red, Baron P. de Rothschild,
Chile, Valle del Maule, 75cl

2022
21.00€

Intense fruity aromas of black cherries and blackberries with delicious sweet spicy notes. Medium bodied and well-balanced wine with a wonderful velvety texture.

Château du Castelas rouge,
France, AOC Coteaux Varois, 75cl

2018
19.00€

This wine is harvested at Domaine Castelas, Property of Mikael Krafft in the Provence Region. It is notable for its strong character combine with delicate bouquet colourful and aromatic.



STAR CLIPPERS

Les Entrées

Panna cotta au Basilic et Tomates cerises grillées

Basil Panna cotta with grilled Cherry tomatoes
Basilikum Panna Cotta mit gegrillten Kirschtomaten

Quiche au chou-fleur et noix de cajou et sa sauce fromagère

Cauliflower and Cashew nut Quiche with Cheese sauce
Blumenkohlquiche mit Cashewnüssen und Käsesauce

Le Potage

Velouté de Concombres

Cucumber cream soup
Gurkencremesuppe

Le Sorbet

Sorbet Pomme et carotte

Apple and carrot sorbet
Apfel-Karottensorbet

Les Plats

Filet de Tilapia sauce citron, asperges vertes grillées & Couscous

Tilapia fillet with lemon sauce, grilled asparagus & Couscous
Tilapiafilet auf Couscous, gegrilltem grünen Spargel, Zitronensauce

Filet mignon de porc, sauce au pomme

Fillet of Pork with Apple sauce
Schweinefilet auf Apfelsauce

Le Végétarien

Aubergines farcies et gratinées

Gratinated stuffed egg plant
Gefüllte, überbackene Auberginen

Suggestion de notre Chef

Gâteau carotte-potiron avec boule de fromage et sauce aux poireaux

Carrot-pumpkin cake accompanied with cheese ball and leek sauce
Karotten-Kürbis-Kuchen mit Käsebällchen und Lauchsauce

Vous pouvez également commander un Consommé, des Pâtes ou une Entrecôte, Pommes frites

If you wish, you may order a Consommé, a Pasta dish or a Sirloin steak with French Fries
Auf Wunsch servieren wir Ihnen eine Kraftbrühe, ein Nudelgericht oder ein Entrecote mit Pommes frites



STAR CLIPPERS

La Salade

Petite salade d'endives aux oranges 

Chicory and orange salad
Chicoree Salat mit Orangen

Le Fromage

Edam saupoudré de Paprika

Edam cheese with paprika
Edamer Käse in Paprika gerollt

Les Desserts

Marquise au chocolat 

Chocolate gateau "Marquise"
Zarter Schokoladenkuchen "Marquise"

Ile Flottante aux prunes 

Floating island dessert with plums
Schneeeeier mit Pflaumen

Crème glacée à la Vanille

Vanilla ice cream
Vanille-Eiscreme

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Le Conseil du Sommelier

Sancerre AOC, Pascal Jolivet, 2023 France, Loire Valley

*This fruity wine with delicate and floral fragrances possesses excellent balance
, invigorating freshness and delightful persistence*

75 cl € 40.00

Châteauneuf du Pape AOC, St Michel 2021 France, Rhone Valley

*Deep ruby/purple colour, superb fruit. Lavender, roasted Provencal herbs with a blast of
spicy red cherries. Full bodied with excellent texture and length. Sweet kirsch finish*

75 cl € 45.00

 *Convient aux Végétariens / Suitable for Vegetarians / Empfehlung für Vegetarier* 

Pour plus de suggestions, contactez notre maître d'hôtel.

For more suggestions contact our Headwaiter

Für weitere Vorschläge kontaktieren Sie unseren Oberkellner

Frederick Escueta

Executive Chef

Rudy Hartono

Head Waiter



STAR CLIPPERS

Les Entrées

Coeurs d'artichauts marinés accompagnés de pamplemousse, poivrons et câpres 

Marinated artichoke hearts with grapefruit, sweet pepper and capers

Artischockenherzen mariniert mit Pampelmuse, Paprika und Kapern

Cassolette d'Escargots aux Herbes

Snail ragoût with herbs

Schneckenragout mit Kräutern

Le Potage

Velouté d'asperges 

Asparagus cream soup

Spargelrahmsüppchen

Le Sorbet

Sorbet Pêche 

Peach sorbet

Pfirsich Sorbet

Les Plats

Loup de Mer grillé sur un lit de Chou rouge, sauce au Curcuma

Grilled Sea bass on a bed of Red cabbage, Turmeric sauce

Filet vom Wolfsbarsch, gegrillt, auf Rotkohl mit Kurkumasauce

Tranche de carré d'agneau avec purée de pommes de terre al pesto

Slice of roast lamb rack with mashed potato al pesto

Scheiben vom Lammrücken auf Kartoffel-Pestopüree

Le Végétarien

Curry aux légumes 

Vegetable curry

Gemüsecurry

Suggestion de notre Chef

Bifteck de dinde grillé de style moderne

Modern style grilled turkey steak

Gegrilltes Putensteak nach moderner Art

Vous pouvez également commander un Consommé, des Pâtes ou une Entrecôte, Pommes frites

If you wish, you may order a Consommé, a Pasta dish or a Sirloin steak with French Fries

Auf Wunsch servieren wir Ihnen eine Kraftbrühe, ein Nudelgericht oder ein Entrecote mit Pommes frites



STAR CLIPPERS

La Salade

Salade Fraîcheur, feuilles de laitue et tomates 

Crisp lettuce and tomato salad

Blattsalat mit Tomaten

Le Fromage

Fontina accompagné de noix

Fontina with roast nuts

Fontina serviert mit knackig gerösteten Nüssen

Les Desserts

Parfait au café et à la noisette

Coffee and hazelnut parfait

Kaffee-Haselnussparfait

Cookies aux Amandes à la compote de fruits rouges 

Almond cookies with red berry compote

Fior di Mandole (Mandelplätzchen) auf Beerenkompott

Crème glacée à la fraise

Strawberry ice cream

Erdbeereiskrem

~ * ~

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STAR CLIPPERS

Les Entrées

Rôti de veau et sa crème légère aux Poivrons rouges

Thinly sliced roast veal with a creamy sweet pepper sauce

Kalbfleischscheiben mit kremiger Paprikasauce

Tempura de Volaille, Crème au Wasabi

Chicken tempura with wasabi cream

Geflügeltempura mit Wasabikreme

Le Potage

Velouté de Champignons

Cream of mushroom soup

Pilzrahmsuppe

Le Sorbet

Sorbet Pomme verte

Green apple sorbet

Grünes Apfel Sorbet

Les Plats

Bouillabaisse à la façon du Chef

Chef's Bouillabaisse fish soup

Fischtopf nach Art des Chefs "Bouillabaisse"

Pot au feu de Bœuf au Raifort

Beef "Pot au Feu" with fresh Horseradish

Rindersuppentopf "Pot au Feu" mit frischem Meerrettich

Le Végétarien

Tofu grillé

Grilled tofu

Gegrillter Tofu

Suggestion de notre Chef

Cannellonis farcies aux épinards cuits dans une sauce tomate et noix de coco

Spinach-stuffed cannelloni baked in tomato and coconut sauce

Cannelloni mit Spinatfüllung in Tomaten-Kokossauce gebacken

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STAR CLIPPERS

La Salade

Salade Exotique, vinaigrette au miel 

Lettuce, mango and celery salad with honey dressing

Kopfsalat mit Mango und Sellerie, Honigdressing

Le Fromage

Tomme de Savoie accompagné d'une huile aux herbes

Tomme de Savoie and herb flavoured oil

In Kräuteröl eingelegter Tomme de Savoie

Les Desserts

Polenta sucrée aux prunes

Sweet Polenta with plums

Griesflammer mit Pflaumen

Jubilé des cerises classiques 

Classic Cherries Jubilee

Klassisches Kirschen-Jubiläum

Crème glacée au Caramel

Caramel ice-cream

Karamel-Eiscreme

~ * ~

Le Conseil du Sommelier

Mapu white, Baron P. De Rothschild, 2024 Chile, Valle del Maule,

Nice yellow colour Sauvignon. The nose reveals at the same time flower notes and citrus.

The mouth reveals aromas of exotic fruits accompanied with crispy and elegant notes.

75 cl € 23.00

Le Volte dell'Ornellaia, Ornellaia 2023 Italy, DOC Bolgheri, Tuscany

Well-structured wine with elegant complexity. Black currant, blackberry and mint aromas

mark this firm and linear Tuscany wine. Fragrant wine of great

charm and finesse with smooth tannins.

75 cl € 30.00

 *Convient aux Végétariens / Suitable for Vegetarians / Empfehlung für Vegetarier* 

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Executive Chef

Rudy Hartono

Head Waiter



STAR CLIPPERS

Les Entrées

Asperges vertes avec saumon fumé, crevettes et vinaigrette
Green Asparagus with smoked salmon, prawns and vinaigrette
Grüner Spargel mit Räucherlachs und Shrimp an Vinaigrette

Compotée de Tomates et Potiron aux Coquilles St Jacques

Tomato-pumpkin ragout with sautéed scallops
Tomaten-Kürbisragout mit gebratenen Jakobsmuscheln

Le Potage

Velouté de Tomates au Pistou 
Cream of tomato soup with pesto
Tomatensuppe mit Pesto

Le Sorbet

Sorbet Orange Campari 
Orange - Campari sorbet
Orangensorbet mit Campari

Les Plats

Demi queue de Langouste et son beurre aux fines herbes
Half spiny lobster tail with herb butter
Das Beste von der Languste mit geschmolzener Kräuterbutter

Entrecôte avec sauce au truffle
Rib Eye steak with with truffle sauce
Entrecôte avec mit Trüffelsauce

Le Végétarien

Strudel aux Légumes 
Vegetable strudel
Gemüsestrudel

Suggestion de notre Chef

Magret de canard aux cerises
Duck breast with black cherries
Entenbrust mit Schattenmorellen

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Auf Wunsch servieren wir Ihnen eine Kraftbrühe, ein Nudelgericht oder ein Entrecote mit Pommes frites



STAR CLIPPERS

La Salade

Salade César

The classic Caesar salad
Caesar Salat, der Klassiker

Le Fromage

Parmesan servi avec de l'huile d'olive et légumes marinés

Parmesan with olive oil and marinated vegetable
Floken von gereiftem Parmesan mit Olivenöl und marinierten Gemüsen

Les Desserts

Omelette Norvégienne

Baked Alaska 
Flambierte Eistorte "Alaska"

~ * ~

Le Conseil du Sommelier

Poggio Alle Gazze, Tenuta Ornellaia 2022, Italy, IGT Tuscany Region
Intense straw yellow colour. Citrus and exotic fruit flavours to shine through ensued by minty notes. Aromatic freshness is confirmed on the palate with exceptional balance between length and acidity

75 cl € 70.00

Château Bouscaut, Pessac Léognan, 2019 France, AOC Bordeaux
Aromas of sweet tobacco and blackberry. Full bodied, with silky tannins and a long caressing finish with excellent persistence. A delicate wine, with a lovely texture.

75 cl € 55.00

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