

An aerial photograph of a white catamaran named 'DOUCE FRANCE' sailing on dark blue water. The boat has two masts, a large cockpit area with a blue canvas cover, and a swim platform at the stern. The name 'DOUCE FRANCE' is visible on the side of the hull.

DOUCE FRANCE

SAMPLE MENU - 2024

Chef Sam Kamina

Our talented Belgian chef found a love for cooking at an early age, helping his mum as she cooked for his large family, he quickly developed an appreciation for the art of cooking. Although he first trained as a service engineer, his passion for food led him to culinary school and a career combining food with his other love—travel.

For the past decade, Sam has worked around the world, drawing inspiration from the diverse flavours and ingredients he encounters. A key moment in his journey came while living with an Italian family, sparking his love for Mediterranean cuisine, particularly in cooking seafood. Living near a forest in Belgium also inspired him to perfect game dishes with help of his hunting neighbours.

Known for being calm and level-headed, Sam thrives in the fast-paced world of yacht charters, creating vibrant, flavourful dishes that combine bold colours, tastes, and aromas. His passion for exploration, personal joie de vivre, and excellent techniques have made him a popular chef on charter yachts for the past 10 years. During the offseason, Sam hones his skills by working in high-end restaurants in the French Alps and Austria, consistently delivering exceptional culinary experiences for his guests.



DAY ONE

LUNCH

Goats cheese salad with beetroot
honey and pomegranate.

DINNER

Starter

Vitello tonnato – veal with tuna sauce.

Main

Bouillabaisse.

Dessert

Pannacotta with a raspberry coulis.



DAY TWO

LUNCH

Grilled chicken quinoa salad

DINNER

Starter

Mediterranean style mussels.

Main

BBQ fish papillote with steamed vegetables
and a sweet potato mash.

Dessert

Rice pudding souffle
with raspberry coulis.



DAY THREE

LUNCH

Jumbo prawn salad with rocketleaves
and cherry tomatoes

DINNER

Starter

Grilled octopus with a Mediterranean tomato sauce.

Main

Sea bass in salt crust with broccoli mash,
asparagus and a white wine sauce.

Dessert

Pannacotta with a raspberry coulis.



DAY FOUR

LUNCH

Langoustine and red Gamberi Rossi shrimps

DINNER

Starter

Carpaccio with truffle en chanterelles.

Main

Pigeon breast with caramelised chicory and red wine reduction.

Dessert

Hangop yoghurt with
caramelised pineapple



DAY FIVE

LUNCH

Seafood platter with fresh salad and dips.

DINNER

Starter

Tuna tartare with avocado and cauliflower espuma.

Main

Slow cooked BBQ Ribs with fresh kale salad, wedges and BBQ sauce.

Dessert

Cookie crumble with passionfruit cream and mango sorbet.



DAY SIX

LUNCH

Crispy squid caponata.

DINNER

Starter

Smoked paprika seafood risotto.

Main

Roasted duck fillet with parsley
potatoes and ratatouille.

Dessert

Coconut cake with
chocolate ice cream.



DAY SEVEN

LUNCH

Spaghetti alle vongole with roasted lobster.

DINNER

Starter

Marinated salmon with avocado mousse and sour cream.

Main

Wagyu beef with oven baked rosemary potatoes, green peas espuma, spinach and a port wine sauce.

Dessert

Chocolate brownie with white chocolate mousse.





We are looking forward to welcoming you on
DOUCE FRANCE
