CRUISE OF 5 DAYS / 4 NIGHTS - REF. GPG_PP

Gourmet cruise on the Seine - Meal designed by Pierre Gagnaire, 3 Michelin stars - A culinary escape between flavors and heritage (port-to-port cruise)

FRANCE

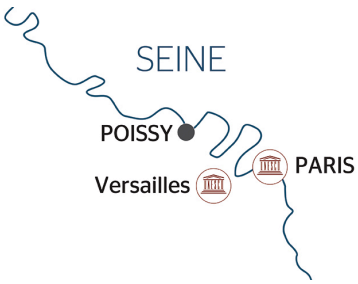
Paris and the Seine: a cruise between art, history and gastronomy

Embark on a remarkable escape in the heart of the capital and its surroundings, where art de vivre, heritage, and haute gastronomy come together. This cruise, designed by the CroisiEurope company, invites you to discover Paris and the Seine Valley from a privileged perspective, where each moment is savored as a unique experience. As you glide along the water from Paris to Poissy, you will be carried away by the magic of the landscapes and the cultural richness of each stopover: Paris illuminated by night, the cradle of history on the Île de la Cité with the Notre-Dame Cathedral, artistic treasures at the Jacquemart-André Museum and the Museum of Decorative Arts, not to mention a moving immersion at Versailles, discovering the gourmet intimacy of the sovereigns at the Palace of Versailles. Each day is enhanced by refined gourmet cuisine, orchestrated by the Chefs on board, transforming this cruise into a true sensory journey, blending culture, history, and the pleasures of fine dining.

Pierre Gagnaire: cuisine as an artistic language

Gastronomy lies at the heart of your journey, with exceptional meals defined by creativity and boldness, inspired by the world of Pierre Gagnaire. He has profoundly reshaped the codes of classical French cuisine by introducing a freer, more intuitive, and artistic approach. Where others seek technical perfection, he prioritizes emotion and surprise. Each meal thus becomes a true sensory experience, where flavors interact, contrast, and reinvent themselves to awaken the senses and leave a lasting impression.





HIGHLIGHTS

- The exceptional presence of Chef(1) Pierre Gagnaire, holder of 3 Michelin stars
- Haute gastronomy meals on board, created by CroisiEurope's Chefs
- The "Food & Wine Pairing" package: a way to enhance your onboard experience by matching each dish with a carefully selected wine. A fully immersive tasting experience that will delight gastronomy enthusiasts as well as epicureans in search of something truly exceptional
- ALL EXCURSIONS INCLUDED
- THE MUST-SEES SITES:
- The refinement of the Jacquemart-André Museum, a remarkable private mansion housing one of the finest private collections in Paris
- The historic cradle of Paris, discovery of the Île de la Cité with the Notre-Dame Cathedral
- A visit to the Carnavalet Museum, with its rich collections tracing the living history of the capital.

THE CROISIEUROPE DIFFERENCE

- All meals included - DRINKS INCLUDED with meals and at the bar
- Refined French cuisine - Gala dinner and evening - Welcome cocktail
- Free Wi-Fi onboard
- Headsets are included for excursions
- Official welcome from the captain and crew
- Onboard activities
- Travel assistance and repatriation insurance
- All port fees included

Day-by-day itinerary

DAY 1

PARIS

Boarding. Introduction of the crew and welcome cocktail. Evening cruise through Paris “by night” (subject to water levels). Gourmet dinner. Overnight sailing to Poissy.

DAY 2

PARIS - POISSY - Versailles, in the gourmet intimacy of the King - POISSY

Morning sailing towards Poissy. Onboard lecture “At the Table with History” — when gastronomy tells the story of France. Gourmet lunch prepared by the CroisiEurope Chefs. In the afternoon, set off to discover the culinary intimacy of the sovereigns at the Palace of Versailles. Gourmet dinner prepared by the CroisiEurope Chefs.

DAY 3

POISSY - PARIS

Morning sailing towards Paris. Onboard lecture “The Table of Memories”: an interactive journey into the heart of French gastronomy, combining storytelling, emotions, and exchanges with a lecturer. Gourmet lunch prepared by the CroisiEurope Chefs. In the afternoon, in the intimate setting of a Parisian private mansion, visit the Jacquemart-André Museum. Gourmet dinner “The Story of Flavors”: a convivial dining experience created by Chef Pierre Gagnaire.

DAY 4

PARIS

In the morning, guided tour of the Île de la Cité and Notre-Dame Cathedral(3). Gourmet lunch prepared by the CroisiEurope Chefs. In the afternoon, visit to the Carnavalet Museum(4). Gala gourmet dinner prepared by the CroisiEurope Chefs.

DAY 5

PARIS

Disembarkation.

Excursions

Included excursions (4)



Discovery of the gourmet intimacy of the sovereigns at the Palace of Versailles

4h Classic PM

In the intimate setting of a Parisian private mansion, visit to the Jacquemart-André Museum

4h Classic PM

Visit to the Carnavalet Museum

4h Classic PM



Paris, the Ile de la Cité

3h Classic MATIN

Our price includes

Full-board cruise from dinner on Day 1 to the buffet breakfast on Day 5 - the “Food & Wine Pairing” package (including beverages) - accommodation in an air-conditioned double cabin - welcome cocktail - Gourmet meals on board - the presence of Chef Pierre Gagnaire(1) - excursions mentioned in the program - gala evening - assistance/repatriation insurance - port taxes.

NB: For navigation safety reasons, the company and the captain have the sole authority to modify the cruise itinerary. This cruise is influenced by the tide, and arrival times at ports of call may be adjusted. (1) Except in cases of force majeure, should the chef be unavailable, a substitute will be appointed by one or other of these parties. (2) Subject to water levels. (3) In case of unavailability or religious celebrations, the visit to Notre-Dame Cathedral will be replaced by a visit to Sainte-Chapelle. (4) Visit to the Carnavalet Museum subject to availability when reservations open. Should the museum be unavailable, an alternative visit of equivalent cultural interest will be offered. Alcohol can be dangerous to your health. Please drink in moderation.

Our price does not include

cancellation/baggage insurance - personal expenses - transferts.

Practical information

- Pierre Gagnaire
- The alchemist of taste with a wandering spirit
- Pierre Gagnaire is an iconic figure of contemporary French gastronomy, renowned for his creativity and his artistic approach to cuisine. A true culinary creator, he offers a surprising style of cooking that blends emotion, aesthetics, and innovation.
- Born in 1950 in the Loire region, he was introduced to cooking at an early age by his father. After formative experiences alongside great chefs such as Paul Bocuse and Alain Senderens, he opened his own restaurant in Saint-Étienne in 1980, where he quickly earned three Michelin stars. Despite this success, he faced bankruptcy in 1996—an important turning point that led him to reinvent himself in Paris.
- Supported by patrons, he made a remarkable comeback and continued to redefine the codes of classical French cuisine. His culinary style, influenced by his travels, the arts, and world cultures, stands out for its freedom, complexity, and refined aesthetic. In collaboration with physical chemist Hervé This, he has also explored new approaches such as molecular gastronomy.
- Today, Pierre Gagnaire runs several restaurants around the world and continues to innovate, prioritizing emotion, unexpected combinations, and a modern vision of haute cuisine.

REQUIREMENTS

Valid national identity card or passport required. Non-EU nationals are advised to consult their embassy or consulate.