

NAVIGARE YACHTING PRESENTS

GRANDE DAME

LAGOON 560 S2

YOUR MAJESTIC VACATION

Designed for hospitable cruising, this Lagoon catamaran offers luxurious and ample interior and exterior space for the guests.

The yacht offers 4 staterooms all with double beds and en-suite facilities. In addition, there is one extra cabin with a bunk bed and crew quarters on board. "GRANDE DAME" combines all the comfort of a nice home on board and safe cruising. Thanks to a well-experienced and friendly crew at your service, "GRAND DAME" will be the best choice for your adventure at sea.



- The art of hospitality combined with Lagoon expertise resulting in efficient performance and style.
- The signature of Nautia Design for elegance, comfort, and luxury.
- Ample space on deck and flybridge, air-conditioning throughout, sound-proof engine-room, bathing platform, water toys..
- Local crew with excellent knowledge of the sailing area.
- Mediterranean touch of perfection.



NAVIGARE YACHTING
EXPERIENCE TOGETHER



***While sailing with "Grande Dame" you will experience the perfect combination of joy, comfort, and luxury.
The All-inclusive experience will be spiced up with an extensive water sports extras selection.***

SPECIFICATION

Yacht Model: Lagoon 560 S2
Builder: Beneteau VPLP & Nautia Design

Mainsail type: full batten
Genoa type: furling / roll
Steering type: Steering Wheel
Mast height: 27,22 m / 94'

Length: 17.07 m / 56'
Beam: 9.44 m / 31'
Draft: 1,50 m / 4'11"
Displacement: 30,3 t

Engine: 2 x 81 kW Yanmar / 110 hp
Fuel capacity: 1.300 l
Water capacity: 960 l

Cabins: 4 guest cabins with queen-size bed
1 guest cabin with bunk bed
Bathrooms: 5
Crew quarter: 1 front cabin with ensuite bathroom
Berths: 10 + 1 + 1

Air conditioning: YES
Heating: YES



EQUIPMENT

Autopilot, GPS plotter, wind instrument, tridata, cameras under flybridge, VHF, electronic engine, throttles and rudder joystick, bow thruster, power generator 220 V, inverter 24/220 V electrical system, service and engine batteries, hydraulic davits, water heater, watermaker.

GALLEY & COCKPIT

2 x refrigerator, 2 x freezer, dishwasher, microwave, 5 burner stove, cockpit fridge, bathing platform & ladder, 2 x aft shower, washing machine, coffee machine, toaster, moka pot.

AMENITIES & WATER TOYS

Wi-Fi, LCD TV with electric lift, speakers in saloon, cockpit & flybridge, fusion radio system, tender with outboard, stand up paddle board, sea kayak, snorkeling and fishing equipment, folding bicycles, water skis, wakeboard, donut.



NAVIGARE YACHTING
EXPERIENCE TOGETHER

THE CREW

GIANNIS SCHINAS *CAPTAIN*



I was born in 1985 in Nafpaktos a coastal town in Aetolia-Akarnania in western Greece. During the course of my life I have found myself totally linked to the sea. The sea has always been my sanctuary where I have spent hours fishing, swimming, windsurfing and soaking up the Greek sun. It was my greater love for the sea that urged me to occupy myself professionally with the art of sailing since 2013 and up until today, I have been a professional Skipper with thousands of miles of sailing experience. I am fully aware of the fact that the sea is definitely a place that teaches you something new every single day. My motto is ... treat the sea with respect and it too, shall treat you with respect...



NIKOLAOS KARKANIS *HOST/ COOK*

I was born in Athens, Greece. The Sea has always been part of my natural landscape view. I started sailing as a student and spent many unforgettable summers on the seas with friends and family. As an adult, I found myself working as a host in my family's restaurant, where I realized how much I enjoy providing hosting services to guests. I combined my love for sailing & hosting and began working on sailboats. This unique profession provides a great sense of fulfillment through its never ending challenges and beautiful Greek coast surroundings.



GRANDE DAME MENU

BREAKFAST SYMPHONY

#breakfast, #fruits, #beverages

Many agree that it is the most important meal of the day. You will soon find out that the sea requires a lot of calories. So, please choose from the below.

Eggs (scrambled, boiled, fried, omelette, poached), yogurt, butter, honey, jams, cereals, fresh juice, fresh fruit's assortment, pancakes, crepes, French toasts, cold cuts platter, cheese selection platter, bread, milk, tea, coffee, chocolate, nuts, berries

GUILELESS EARTH

#salads, #greens, #herbs

GREEK SALAD tomato, cucumber, pepper, onion, cheese¹, olives, oregano **VG**

NTAKOS, tomato, myzithra cheese, caper, caper leaves, oregano **VG**

OCTOPUS SALAD octopus, carrot, pepper, garlic, oregano

BOILED SEASONAL VEGETABLES broccoli, cauliflower, zucchini, potato, carrot, lemon **VE**

PASTA SALAD smoked salmon, lime, avocado.

TUNA SALAD cucumber, lettuce, caper, corn, mayonnaise

BEETROOT SALAD goat cheese, balsamic dijon mustard **VG**

ROCKET SALAD parmesan, cherry tomato, prosciutto, balsamic honey vinaigrette

OCTOPUS MEZE carrots, peppers, oregano, parsley, garlic

GREENS COLD SALAD lettuce, cabbage, carrots, apple, nuts, balsamic cream dressing **VE**

LENTILS SALAD smoked salmon, parsley, lime

CRETAN FINGERS

#finger food, #meze, #appetizers, #dips

This menu is about those who enjoy playing with flavours rather than eating. A game of flavours, colors, scents. Prepare your fingers. Music starts.

TZATZIKI Greek yogurt, cucumber, garlic, carrot, vinegar, anise **VG**

SMOKED AUBERGINE garlic, parsley, **VE**

TARAMOSALATA fish roe dip

MUSHROOM IN THE MIST pleurotus, garlic, balsamic-mustard sauce, herbs **VE**

SAGANAKI gruyere, honey, sesame **VG**

MUSSELS SAGANAKI mussels, tomato, onion, garlic, herbs, feta cheese

WRAPPED FETA pastry sheet, Greek honey, sesame **VG**

TUNA TARTARE sesame, ginger sauce

ZUCCHINI BALLS zucchini, carrots, fresh onion, peppermint, anise, egg, flour, lemon, spices **VG**

SHRIMPS SAGANAKI tomato sauce, garlic, melted gruyere

STUFFED PEPPERS pine, gruyere, parsley, feta, zucchini **VG**

FAVA (yellow split peas puree) capers, sun-dried tomatoes **VE**

STEWED SPAGHETTI- Like Rolled Zucchini, walnuts, halloumi cheese **VG**

SPETZOFI tomato, pepper, onion, parsley, local sausage

¹ #cheese, #feta, or, #feta cheese, mean all the same to a Greek



GRANDE DAME MENU

AEGEAN NETS

This Menu is about fish lovers. Fresh fish bought at the little dream place the Captain has just taken us (or maybe we will be lucky enough to catch one ourselves). Local vegetables and Greek dishes we do not need to reinvent. Our tradition has delivered² us the time-distilled knowledge of how to paint with the colors of the local ingredients. Freshness, Simplicity.

BOUILLABAISSE (fish soup) fish, carrot, celery, potato, onion

MILANESE SHRIMP RISOTTO shrimp, onion, garlic, saffron, wine, butter, parmesan, herbs

SUSHI DREAMS spring onion, cucumber strips, red pepper, sliced carrots, avocado, vinegar rise, wasabi, soy sauce

SEAFOOD ORZO star anise, shrimp, mussels, parmesan, cherry tomato

EL DORADO dorado, celery, fresh onions, eggs, lemon

GRILLED SEA BASS & FISH BROTH SOUP carrots, celery, potatoes, and lemon

STUFFED SQUID rice, raisins, feta, peppers, onions, mountain tea leaves

OCTOPUS STIFADO tomato, wine, vinegar, baby onions

SEAFOOD RISOTTO arborio rice, shrimp, mussels, star anise, cherry tomato

SEA BREAM celery, lemon, onions, mayonnaise

GOLDEN FRIED FISH red mullet, calamari, shrimp, anchovies

GRILLED FISH FILLET fish, lemon, oregano

FISHERMAN'S PASTA tomato, shrimp, mussels, oysters, parsley, caper, olives

SHEPHERD'S DREAM

Meat. Roasted, grilled, boiled, fried, stewed. A game of meats of all kinds and in all kinds that go along well with vegetables and salads.

BEEF TENDERLOIN garlic, crème fraîche, wholegrain, mayonnaise

CHICKEN CURRY basmati rice, Greek yogurt

KING'S CHOICE lamb, potato, garlic, lemon, oregano

GIOUVETSI BEEF tomato sauce, pasta, ground cheese

LEEK LEMON PORK lemon, jasmine rice, raisins, mustard

BARBEQUE ON THE ROCKS meat trilogy, oregano, lemon, oil

TEXAS BEANS 'N BURGERS garlic, herbs

KLEFTIKO (lamb wrapped in baking paper) vegetables potatoes, mixture of cheeses

SOUVLAKI (Pork or Chicken) Greek salad, mint, feta, pita, yogurt, anise

OVEN ROASTED CHICKEN green apples, plums, orange juice

CHICKEN LEMON (velouté soup) mayonnaise, vegetables, eggs

²Greek word "paradosi / παράδοση", has two translations in English. The first is "tradition" and the second is "deliverance"



GRANDE DAME MENU

GRANDMA'S FAIRY TALES

#legumes, #greens, #vegetables, #oil

MOUSSAKA (the classical Greek hit) aubergines, potatoes, ground beef & pork, tomato, Béchamel sauce, nutmeg, cream cheese

GEMISTA tomato, aubergine, pepper, potato, zucchini, rice, garlic, onion, anise, parsley **VE**

RATATOUILLE NIÇOISE potato, zucchini, aubergine, pepper, onion, garlic, parsley, herbs **VE**

CABBAGED-ROLLED RICE leek, lemon **VE**

KAGIANAS eggs, tomato, garlic, cheese, butter

GREEN BEANS potato, zucchini, tomato, onion, parsley **VE**

SPINACH CANNELLONI bacon, milk cream, onion, metsovone cheese, thyme

PESTO BASIL PASTA garlic, parmesan cheese, pinoli **VG**

RISOTTO WITH MUSHROOMS onion, garlic, safran, wine, butter, parmesan cheese, herbs **VG**

SWEET MEMORIES

#sugar, #cinnamon, #chocolate, #nuts, #fruits

Spoon Dessert **VE**

Cheese Cake

Salami Mosaic

Greek yogurt with honey, fruits and walnuts

Apple Pudding

Milk pie with orange juice, ice cream and roasted almonds

Panna Cotta

Almond Pistachio Baklava

Fruit Salad **VE**

DISCLAIMER

We hope the above menu will give you an idea of the dishes that can be cooked onboard. The ingredients of a dish can be subject to change.

Every meal (lunch or dinner) will consist of one plate type from the above sections other than the "Cretan Fingers", for all crew members, per meal, plus two or three common shared plates from "Cretan Fingers" section.

Breakfast is self-served on a buffet.

All dishes may contain alcohol, salt, pepper, sugar, oil.

We welcome suggestions and ideas (of course).

Please inform us prior to your departure about your special preferences on food, possible allergies on food material or cooking procedure and equipment.

Please also consider our advice to build together the basics of your cooking plan, the sooner the better. Let's find together the golden ratio of minimalism, freshness, tradition and imagination.



NAVIGARE YACHTING
EXPERIENCE TOGETHER



*We wish you warm welcome and
many great experiences
onboard*

GRANDE DAME

in Greece

www.navigare-yachting.com

#experienceTogether



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