

**S/CAT**  
**ESPERANCE**  
LAGOON 55





## **ABOUT ESPERANCE**

ESPERANCE is a luxurious 55 ft. catamaran built by Lagoon. A model created by passionate designers for sea lovers searching for freedom. ESPERANCE features 5 cabins and accommodates 10 guests. A vessel with nothing left to chance, Lagoon has designed it in all its smallest details. You can enjoy a gentle lifestyle on board of ESPERANCE, far from the constraints of daily life.

# EXTERIOR



# EXTERIOR



# EXTERIOR



# — INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR



# INTERIOR





**Length:** 55 ft

**Beam:** 9 ft

**Draft:** 1.55 ft

**Year Built:** 2023

**Builder:** Lagoon

**Cabins:** 5 VIP, en-suite, & A/C

**Guests:** up to 10

**Crew:** 3

**Home Port:** Nea Peramos,  
Athens

**SPECIFICATIONS**

# KEY FEATURES

- Amazingly comfortable forward cockpit with sofas and loungers
- Spacious and clever flybridge with a dining area and a bar
- Exceptional luminosity throughout the interior
- Distinguished balance between luxury and comfort





## TENDER & TOYS

Highfield 420 + Yamaha 60hp

Seabob x2

SUP x2

Kayak

Floating Mat

Wakeboard (adults)

Water Ski (adults + kids)

Inflatable Sofa (2-seater)

Snorkeling & Fishing Equipment

# PRICELIST 2025

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**High Season:**  
**July-August 31.500€**  
**Mid-season:**  
**June & September**  
**27.200€**  
**Low Season:**  
**Rest months 22.000€**

**Extras:** VAT 13% of the charter rate & A.P.A 25% of the charter rate

\*The applicable VAT rate depends on the specific boat

# CREW PROFILE

## NICOLAS ANTONOPOULOS CAPTAIN



Nicolas Antonopoulos is an experienced skipper with nearly 10 years in the yachting industry and 15 additional years in customer service roles. He has a proven track record in managing crew, ensuring safety operations, maintaining yachts, and delivering exceptional hospitality services. Nicolas has served as a skipper for various charter and private yachts, including positions in Santorini, Mykonos, and Athens. His extensive background includes roles as a deckhand, steward, and cook, demonstrating his versatility and dedication to providing outstanding experiences for guests and yacht owners. Fluent in English, Greek, and Filipino, Nicolas is equipped with strong communication, leadership, and problem-solving skills, making him an invaluable asset to any yachting team.

# CREW PROFILE

**DESPOINA  
PLAKIDA**  
CHEF

Despoina is a passionate and highly skilled cook with extensive experience in the hospitality and tourism industry, now specializing in yacht cuisine. After some successful seasons in the yacht industry she has learned to balance creativity with the challenges of cooking at sea. After having spent over a decade working in premium hotels and restaurants, catering to international guests, and adapting to the fast-paced demands of the island, she loves making people happy through food and her experience is a great asset to the team.

# CREW PROFILE

## GREGORY SYFORAKOS DECKHAND/STEWARD



Gregory was born in 2003 in Greece, he is a very professional, dedicated and kind person. He has valuable experience in private yachts, responsible for the safety and transportation of the passengers. He always looks for ways to improve himself personally and professionally. He is a very hardworking person, known for his team spirit and he is dedicated to ensure the safety and satisfaction of both crew and guests. His responsibility and professionalism in his work makes him a valuable asset. He speaks Greek and English and he loves, swimming, travelling and outdoor sports. Gregory is enthusiastic about his role on the Esperance and is committed to provide an exceptional experience for all charter guests.

# Menu

## DAY 1 – Aegean Breeze

**Breakfast:** Shakshouka with baked eggs, feta & parsley

**Lunch:** Fillet sea bass with spinach & mandarin sauce

**Snack:** Breadsticks with dips (hummus, tirokafteri)

**Dinner:** Shrimp linguine with bisque sauce & parmesan

**Drink:** White & rosé wine

**Dessert:** Pistachio baklava with vanilla ice cream

# Menu

## Day 2 – Meat Lover's Gourmet

**Breakfast:** Avocado toast with poached eggs & arugula, tea/coffee, & fresh juice

**Snack:** Cheese board with cured meats & local wines

**Lunch:** Carpaccio black Angus with arugula & parmesan

**Dinner:** Beef tagliatelle with baby potatoes, truffle oil, & rosemary

Buffalo cheese with tomato slices & basil oil

**Drinks:** Cabernet Sauvignon or Xinomavro Amyntaio

**Dessert:** Lemon tart with meringue

# Menu

## Day 3 – Exotic Mediterranean

**Breakfast:** Greek yoghurt parfait with thyme honey, walnuts, & fresh berries

**Snack:** Tortilla with mousse feta, tomato, cucumber, pepper, & onion

**Lunch:** Shrimp ceviche with mango, coriander, & yuzu

**Dinner:** Fresh roasted squid with graviera cheese & red pepper  
Tabbouleh with pomegranate, quinoa & parsley

**Drinks:** Malagouzia or Sauvignon Blanc

# Menu

## Day 4 – The Island Garden

**Breakfast:** Boiled eggs with avocado, lemon oil & turmeric,  
fruit platter with granola, & yoghurt

**Snack:** Tarts with anothotyro cheese & caramelized onions

**Lunch:** Stuffed tomatoes & peppers with vegetables, herbs, rice, & feta mousse

**Dinner:** Chicken schnitzel, risotto with wild mushrooms, & parmesan  
Beetroot terrine with yoghurt sauce

**Drinks:** Rosé or white wine

**Dessert:** Tiramisu with hazelnuts & chocolate

# Menu

## Day 5 – The Taste of Aegean

**Breakfast:** Omelet with zucchini, feta, sun-dried tomatoes, smoothie with fruits, & yogurth

**Snack:** Spinach & feta filo pie

**Lunch:** Octopus in red wine & onions with fava beans

**Dinner:** Roasted lamb with peppers, smoked local cheese, & potato sticks

Cabbage, carrot, sour apple salad with lemon vinaigrette

**Drink:** Assyrtiko wine from Santorini

# Menu

## Day 6 – Classic and Beloved

**Breakfast:** Power bowl of granola, yogurt, honey, & almonds,  
crêpes with chocolate & strawberries

**Snack:** Pita bread with meatballs & tzatziki

**Lunch:** Greek salad

**Dinner:** Veal tenderloin with sweet potato purée

# Menu

## Day 7 – Captain's Light Bites

**Breakfast:** Omelette with cherry tomatoes & mozzarella

**Snack:** Bites with feta cheese, honey & sesame, crackers with smoked salmon & dill

**Lunch:** Ceviche fish of the day with lobster salad with citrus vinaigrette & baby greens

**Dinner:** Barbecue with sea bream and vegetables & shrimp saganaki with feta & ouzo