

Blue Lagoon Restaurant

1st Seating

Adult Menu

*Between wind and water Trilogy: Pan-seared foie gras with roasted mango,
Delicate scallop tart with a shellfish hash,
Lobster rillette served with seaweed on grilled bread.*

*Land and sea: Rock lobster gratin served with a creamy sea urchin sauce
and a sweet potato tart*

*Fillet of veal cooked with old rum and chanterelle mushrooms,
served with a root vegetable and tuber terrine.*

Délice de Favières truffle cheese with a gourmet salad

New Year dessert

Coffee and petits fours

Vegetarian Menu

*Between wind and water : Avocado velouté with coconut milk and spices.
Crispy figs and goats cheese with honey,
served with asparagus tips in a mousseline sauce*

Vegetables braised in saffron and kaffir lime, served with basmati rice

New Year dessert

Coffee and petits fours

Children's Menu

Mini savoury cones (cream cheese, tuna, salmon)

A domino of salmon and vegetables, served with crispy pancakes and saffron butter.

New Year dessert

Retro sweets

Adult Drinks

*½ bottle of wine (red or white)
and one glass of champagne per adult, water*

Children's Drinks

Water or Fruit juice or Refreshing drink