

Les Menus du Grand Bleu

EVERYTHING HOMEMADE WITH
PASSION FOR 19 YEARS

Le Bleu Azur

3 COURSES : STARTER + FISH OR MEAT + DESSERT
45 EUROS

4 COURSES : STARTER + FISH + MEAT + DESSERT
58 EUROS

DUO OF PERIGOURDINE ASPARAGUS
MISO EGG

L'INVAL TROUT ON A PEAS CREAM AND SPRING
VEGETABLES

CHEF'S STYLE DUCK BREAST, POTATOES PAILLASSE,
LEEK FONDUE & ITS FULL-BODIED JUS

CITRUS SWIM AND JELLY,
COCONUT SORBET

Le Bleu Royal

3 COURSES : STARTER + FISH OR MEAT + DESSERT
55 EUROS

4 COURSES : STARTER + FISH + MEAT + DESSERT
75 EUROS

PAN-FRIED FOIE GRAS & LANGOUSTINES UMAMI
STYLE

STURGEON & ITS CELERY, TRUFFLE AND
PÉRIGORD WALNUT RISOTTO

LOWLINE BEEF, IT'S ESPUMA WITH
COMTÉ CHEESE AND SEASON
VEGETABLES

BLACK OLIVE MACARON & ICE CREAM, GREEN
ASPARAGUS CREAM, BASIL AND NABIRAT
STRAWBERRIES

You can also change your dishes with the Chef's specialities

-IGP PÉRIGORD FOIE GRAS COOKED IN A TOWEL
WITH CARROTS AND ORANGES
10 EURO SUPPLEMENT

-CHEF'S STYLE CARAMELIZED SWEETBREADS IN
BUTTER
10 EURO SUPPLEMENT

-BRIE WITH TRUFFLE, PEAR SORBET
SUPPLEMENT 10 EUROS

- GRAND MARNIER SOUFFLE, VANILLA ICE CREAM
10 EURO SUPPLEMENT

Starter

Main Course

Pleasure

Delicately

-IGP PÉRIGORD FOIE GRAS COOKED IN A TOWEL
WITH CARROTS AND ORANGES
8 EURO SUPPLEMENT

-CHEF'S STYLE CARAMELIZED SWEETBREADS IN
BUTTER
8 EURO SUPPLEMENT

-BRIE WITH TRUFFLE, PEAR SORBET
SUPPLEMENT 10 EUROS

- GRAND MARNIER SOUFFLE, VANILLA ICE CREAM
8 EURO SUPPLEMENT

Shade of Blue

VEGETARIAN
MENU

On Request

MARKET MENU

Lunch Only

Thursday to Saturday

(Except Public Holidays)

Starter + Main course + Dessert

(1glass of Wine & Coffee included)

30 euros

CHILDREN'S MENU

(Up to 10 years old)

Starter + Main Course +Dessert

22 euros