



LA CARTE

Restaurant Le Grand Bleu



Guillaume Roquin, the head chef at La Toubana, invites you to discover his innovative and refined cuisine. Born in Paris into a family of restaurateurs, he honed his talent alongside renowned chefs such as Guy Martin, Guy Savoy, and Christian Constant. His career has taken him across the globe, with enriching experiences in Saint Barthélemy, Tahiti, Bora Bora, and Asia. Alongside his international journey, Guillaume also ran his own events company on the Seine in Paris. A true epicurean and passionate chef, he is always eager to discover new flavors and is a strong advocate for responsible consumption and thoughtful sourcing. At La Toubana, he skillfully blends international influences with local flavors, offering a truly unique culinary experience. Don't miss the chance to savor his creations that celebrate both tradition and innovation!



LE MENU

Restaurant Le Grand Bleu

ENTRÉES

REFRESHING SALAD

*BABY ROMAINE, AVOCADO, SEASONAL VEGETABLES, WATERMELON,
TOASTED PINE NUTS, HONEY-LIME VINAIGRETTE 26€*

*PERFECT EGG, CHILLED GIRAUMON VELOUTÉ,
PARMESAN CRUMBLE 28 €*

*CEVICHE WITH CRUNCHY VEGETABLES,
BASIL & LIME 30€*

*GRILLED OCTOPUS, SWEET POTATO MOUSSELINE WITH COCONUT MILK,
VEGETARIAN PEPPER FOAM 31 €*

*ROASTED VEAL CUTS, A VARIETY OF ONIONS IN DIFFERENT TEXTURES
31 €*

*FOIE GRAS ROYALE WITH MUSHROOMS, HAZELNUT AND AGED RUM
31 €*

*CRISPY LOBSTER PUFF PASTRY, GIRAUMON, COCONUT-BASIL EMULSION
34 €*

Allergen menu available upon request

LE MENU

Restaurant Le Grand Bleu

POISSONS

*ROASTED SEA BREAM WITH COLOMBO SPICES, SWEET POTATO, VEGETARIAN
PEPPER SAUCE*

38€

RISOTTO WITH CRAYFISH AND CHORIZO, HINT OF PRESERVED LEMON 38 €

*SEARED TUNA WITH MINT, THIN SEASONAL VEGETABLE TART,
PASSION FRUIT ESPUMA 39 €*

GRILLED ROASTED SEA BASS FILLET, CORN IN THREE TEXTURES 39 €

FRESH TAGLIATELLE WITH LOBSTER AND CITRUS BISQUE 49 €

*GRILLED LOBSTER, CREOLE SAUCE, WHITE RICE, AND SEASONAL VEGETABLES
16€/100GR*

Allergen menu available upon request

LE MENU

Restaurant Le Grand Bleu

VIANDES & VÉGÉTARIEN

CREAMY RISOTTO WITH VEGETARIAN CHILI, ROASTED PLANTAIN, AND COCONUT
32€

CRISPY BALLOTINE OF YELLOW POULTRY, GIRAUMON, AND PECANS WITH AGED
RUM REDUCED JUS 40€

ROASTED LAMB FILLET WITH HONEY GLAZE, MINT AND LIME, CARROT
VARIATIONS 44 €

BEEF CHUCK CONFIT THEN SEARED,
MASHED POTATOES MOUSSELINE MUSHROOMS 42 €

ROSSINI-STYLE PORK CHOP, HOMEMADE FRESH TAGLIATELLE WITH TRUFFLE 44 €

Allergen menu available upon request

LE MENU

Restaurant Le Grand Bleu

OUR SHARED DISHES FOR TWO PEOPLE

*CARIBBEAN SEA BASS IN A SALT CRUST
VEGETARIAN PEPPER RISOTTO, GRILLED VEGETABLES,
PASSION FRUIT SAUCE 98 €*

BUTCHER'S CUT (SEE BOARD)
SWEET POTATO FRIES AND FRESH SALAD, PEPPER SAUCE

Allergen menu available upon request

Restaurant Le Grand Bleu

IN ACCORDANCE WITH CURRENT
REGULATIONS, WE INFORM YOU OF THE
ORIGIN OF THE MEATS SERVED IN OUR
RESTAURANT LE GRAND BLEU.

- *Beef: Born, raised, and slaughtered in France, the USA, or Ireland*
- *Pork: Born, raised, and slaughtered in France or Spain*
- *Poultry: Born, raised, and slaughtered in France*
- *Lamb: Born, raised, and slaughtered in New Zealand*
- *Duck: Born, raised, and slaughtered in France*
- *Veal: Born, raised, and slaughtered in France*

Allergen menu available upon request

LE MENU

Restaurant Le Grand Bleu

DESSERTS

EXOTIC PAVLOVA WITH MANGO AND PASSION FRUIT,
MERINGUE AND VANILLA WHIPPED CREAM 18 €

NORWEGIAN OMELETTE WITH CITRUS, LEMON SORBET,
VANILLA ICE CREAM, AND SOFT SPONGE CAKE 18€

COCONUT BLOSSOM, VANILLA, AND MILK CHOCOLATE 18 €

GOURMET COFFEE (MINI HOMEMADE DESSERTS, COFFEE OR HERBAL TEA)
18€

GOURMET CHAMPAGNE 28€

ROASTED BANANA WITH AGED RUM AND VANILLA ICE CREAM
15€

TO BE ORDERED AT THE BEGINNING OF THE MEAL

HOT ORANGE SOUFFLÉ FLAMBÉ WITH AGED RUM 22 €
TARTE SOUFFLÉE AU CHOCOLAT NOIR

DARK CHOCOLATE SOUFFLÉ TART,
CRISPY COCOA, AND BRUT CHAMPAGNE SORBET
22€

Allergen menu available upon request

SUGGESTIONS VINS PRESTIGES

BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

Vins de Prestiges Blanc:

Meursault Girardin Bourgogne, AOP Meursault	2016	190
Alexandrins Condrieu Vallée du Rhône, AOP Condrieu	2021	150

Vins de Prestiges Rouge:

Château Grand Puy Ducasse AOP Pauillac 5ème Cru classé	2017	130
Château Petit Faurie de Soutard Grand Cru AOP Saint Emilion	2010	150
Amiral de Beychevelle AOP Saint Julien	2021	175
Maison Champy, AOP Vosne-Romanée	2015	210
Domaine Louis Latour, "Cuvée Héritiers Latour", AOP Chambertin Grand Cru	2008	360
Château Lascombes AOP Margaux 2ème Cru Classé	2018	220
Le Petit Mouton de Mouton Rothschild, AOP Pauillac	2012	700

NOTRE SÉLECTION DE CHAMPAGNE ET VINS SERVIS AU VERRE

Restaurant Le Grand Bleu

CHAMPAGNE 15CL

Barons de Rothschild Brut	22
Laurent-Perrier Rosé	26
Deutz Demi - Sec	25

VINS BLANCS 15CL

Domaine Laroche Chardonnay IGP Pays d'Oc	2023	14
Domaine Thomas, "Le Chant du Merle", AOP Sancerre	2023	17
Domaine Laroche, AOP Chablis	2023	19
Sauvignon BioVallée de la Loire, AOP Touraine	2023	15

VINS ROSÉS 15CL

Domaine Gérard Bertrand, "Gris Blanc", IGP Pays d'Oc	2024	15
Château Minuty, "Rose & Or", AOP Côtes-de-Provence	2024	20
Les Commandeurs de Peyrassol, AOP Côtes de Provence	2024	16

VINS ROUGES 15CL

Domaine Laroche, "La Chevalière", Pinot Noir, IGP Pays d'Oc	2023	14
Château La Vieille Forge, AOP Lalande de Pomerol	2020	18
Château Pont de Pierre AOP Bordeaux Supérieur	2021	16
La Fleur d'Armes, AOP Saint-Émilion Grand Cru	2020	22
Vacqueyras Perrin bio Vallée du Rhône, AOP Vacqueyras	2020	16
Macon Prosper Monfoux Bourgogne, AOP Mâcon	2020	15

VINS BLANCS

BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Laroche, "La Chevalière", Chardonnay, IGP Pays d'Oc	2023	42
--	------	----

BOURGOGNE

Domaine Laroche, AOP Chablis "Saint-Martin"	2023	60
Domaine Laroche, AOP Chablis Premier Cru "Les Beuroys"	2022	94
Pouilly fumé Vallée de la Loire, AOP Pouilly-Fumé	2023	65

VAL DE LOIRE

Domaine Thomas, "Le Chant du Merle", AOP Sancerre	2023	50
Château de Fesles Anjou Blanc "Vieilles Vignes"	2020	46
Sauvignon BioVallée de la Loire, AOP Touraine	2023	55

BORDEAUX

Chantegrive Bordeaux, AOP Graves	2020	45
----------------------------------	------	----

VINS ROUGES

BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Laroche, "La Chevalière", Pinot Noir, IGP Pays d'Oc	2023	37
Château de Lascaux, Pic Saint Loup	2023	50
Côte du Roussillon AOP Côtes du Roussillon	2023	45

BOURGOGNE

Macon Bourgogne, AOP Mâcon	2022	50
Jaffelin Pernand Vergelesses AOP Pernand-Vergelesses	2020	85

VALLÉE DU RHÔNE

Vacqueyras Perrin bio, AOP Vacqueyras	2023	42
Domaine Guigal, AOP Saint-Joseph	2020	58
Alexandrins Crozes Hermitage, AOP Crozes-Hermitage	2022	65

VINS ROUGES

BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

BORDEAUX

Château Pont de Pierre AOP Bordeaux Supérieur	2021	50
Château Malescasse AOP Haut-Médoc	2019	80
Château la Vieille Forge, AOP Lalande de Pomerol	2021	50
Le Donjon de Lamarque, AOP Haut-Médoc	2018	55
La Fleur d'Armes, AOP Saint-Émilion Grand Cru	2019	70
Le Petit Smith Haut Lafitte, AOP Pessac-Léognan	2020	110

VINS ROSÉS
BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Gérard Bertrand, "Gris Blanc", IGP Pays d'Oc	2024	37
--	------	----

PROVENCE

Domaine de La Brillane, Côteaux d'Aix en Provence, Bio	2023	41
Les Commandeurs de Peyrassol, AOP Côtes de Provence	2024	50
Château Minuty, "Rose & Or", AOP Côtes-de-Provence	2024	59

CHAMPAGNES

BOUTEILLE DE 75CL

Restaurant Le Grand Bleu

CHAMPAGNE BRUT

Champagne Collet	100
Champagne Laurent-Perrier	130
Champagne Perrier Jouet	150
Champagne Bollinger, "Spéciale cuvée"	160
Champagne Besserat De Bellefon	160
Champagne Barons de Rothschild	160
Champagne Ruinart	170
Champagne Laurent Perrier, "Cuvée Grand Siècle"	340
Champagne Cristal Roederer, 2015	400

CHAMPAGNE BLANC DE BLANCS

Champagne Ruinart	240
Champagne Besserat de Bellefon	180

CHAMPAGNE ROSÉ

Champagne Laurent-Perrier	230
Champagne Ruinart	240

CHAMPAGNE DEMI SEC

Champagne Deutz	155
-----------------	-----

Nos offres Exclusives

NOS JOURNÉES DÉTENTES

Du Lundi au Vendredi

La Journée Douceur

Au tarif de 205€ par personne

Accès Hammam/Sauna, Modelage relaxant de 60 mins
ou Expérience express,

Accès piscine & Déjeuner au Restaurant

La Journée Love

Au tarif de 410€ pour le couple

Accès Hammam/Sauna, Modelage relaxant en duo de
60min,

Accès piscine & Déjeuner au Restaurant

Nous proposons également d'autres offres incluant du Spa et de la Restauration



POUR PLUS DE RENSEIGNEMENTS

spa@toubana.com - 05 90 88 25 57