THE MENU

Restaurant Le Grand Bleu



DRINKS

Restaurant Le Grand Bleu

SOFT DRINKS 25CL

Fruit juice: pineapple, guava, orange, passion fruit, apple	7
Coca-Cola	7
Orangina	7
Sprite	7
Oasis Ice Tea	7
Schweppes Tonic	7
Perrier	7
Coca-Cola Zero	7
Syrup / Diabolo (grenadine, mint)	7
Freshly squeezed juice: orange, grapefruit, lemon	15

NON-ALCOHOLIC COCKTAILS 25CL

Fresh fruit cocktail	15
Virgin Piña Colada	15
Virgin Mojito / Frozen	15
Detox cocktail: pineapple, basil, ginger	15

WATERS

Capès Still 1.5 l	8
Capès Sparkling 1.25 l	8
Evian 75cl	9
San Pellegrino 75cl	9

HOT DRINKS

Coffee or decaf, long coffee	6
Macchiato, coffee or decaf	7
Iced coffee or decaf	8
Tea or herbal infusion	8
Viennese coffee or decaf	8
Double coffee or decaf	10
Café crème, Cappuccino	8
Hot chocolate	8

COCKTAILS

Ti' punch Bologne or Damoiseau	8
Aged rum punch, Damoiseau 3 years	10
Planter's punch	12
Homemade coconut punch	15
Daiquiri / Frozen – choice of flavour	16
Piña Colada	17
Mojito / Frozen – choice of flavour	19
Caipirinha – choice of flavour	16
Caipiroska – choice of flavour	16
Mai Tai	16
Moscow Mule	16
Margarita – Frozen, Spicy	16
Porn Star Martini	20
Spritz: Aperol, St Germain, Campari	16
Gin Tonic	15

BEERS 33CL

Carib	8
Corsaire	8
Heineken	8
Desperados Classic, Red	8
Shandy, Monaco	8
Local beer	9

TAXES AND SERVICE INCLUDED

ALL PRICES ARE IN EUROS

100% RECYCLABLE PAPER

CHAMPAGNES 75cl Bottle

Restaurant Le Grand Bleu

BRUT CHAMPAGNE

Collet	100
Laurent-Perrier	130
Perrier-Jouët	150
Bollinger “Spéciale Cuvée”	160
Besserat de Bellefon	160
Barons de Rothschild	160
Ruinart	170
Laurent-Perrier “Cuvée Grand Siècle”	340
Cristal Roederer 2015	450

BLANC DE BLANCS CHAMPAGNE

Ruinart	240
Besserat de Bellefon	180

ROSÉ CHAMPAGNE

Laurent-Perrier	230
Ruinart	240

DEMI-SEC CHAMPAGNE

Deutz	155

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SUGGESTIONS
PRESTIGE WINES
75cl Bottle

Restaurant Le Grand Bleu

Prestige White Wines

Meursault Girardin Burgundy, AOP Meursault 2019	190
Alexandrins Condrieu, Rhône Valley, AOP Condrieu 2023	150

Prestige Red Wines

Château Grand Puy Ducasse AOP Pauillac, 5th Growth Classified 2017	130
Château Petit Faurie de Soutard Grand Cru AOP Saint-Émilion 2010	150
Amiral de Beychevelle AOP Saint-Julien 2021	175
Maison Champy, AOP Vosne-Romanée 2015	210
Domaine Louis Jadot, AOP Gevrey-Chambertin 2018	360
Château Lascombes AOP Margaux, 2nd Growth Classified 2018	220
Le Petit Mouton de Mouton Rothschild, AOP Pauillac 2012	700

OUR SELECTION OF CHAMPAGNE AND WINES SERVED BY THE GLASS

Restaurant Le Grand Bleu

CHAMPAGNE 15CL

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

WHITE WINES 15CL

Domaine Laroche Chardonnay IGP Pays d'Oc 2024	14
Domaine Thomas "Le Chant du Merle", AOP Sancerre 2024	17
Domaine Laroche, AOP Chablis 2023	19
Organic Sauvignon, Loire Valley, AOP Touraine 2023	15
Chambre d'Amour IGP Côtes de Gascogne 2024	14

ROSÉ WINES 15CL

Domaine Gérard Bertrand "Gris Blanc", IGP Pays d'Oc 2024	15
Château d'Estoublon "Roseblood", AOP Côtes-de-Provence 2025	20
La Maura, AOP Côtes de Provence	15

RED WINES 15CL

Domaine Laroche "La Chevalière", Pinot Noir, IGP Pays d'Oc 2024	14
Château Ame de Viaud, AOP Lalande de Pomerol 2022	18
Château Pont de Pierre AOP Bordeaux Supérieur 2023	16
La Fleur d'Armens, AOP Saint-Émilion Grand Cru 2019	22
Organic Vacqueyras Perrin, Rhône Valley, AOP Vacqueyras 2022	16
Mâcon Prosper Monfoux, Burgundy, AOP Mâcon 2024	15

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WHITE WINES 75cl Bottle

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Laroche “La Chevalière” Chardonnay, IGP Pays d’Oc 2024	42

BURGUNDY

Domaine Laroche, AOP Chablis “Saint-Martin” 2024	60
Domaine Laroche, AOP Chablis Premier Cru “Les Beauroys” 2022	94

LOIRE VALLEY

Domaine Thomas “Le Chant du Merle”, AOP Sancerre 2024	59
Château de Fesles Anjou Blanc “Old Vines” 2021	46
Organic Sauvignon, Loire Valley, AOP Touraine 2024	55
Pouilly-Fumé, Loire Valley, AOP Pouilly-Fumé 2024	65

SOUTH-WEST

Chambre d’Amour IGP Côtes de Gascogne 2024	52

RED WINES

75CL BOTTLE

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Laroche “La Chevalière”, Pinot Noir, IGP Pays d’Oc 2024	37
Château de Lascaux, Pic Saint-Loup 2023	50

BURGUNDY

Mâcon Bourgogne, AOP Mâcon 2024	50
Jaffelin Pernand-Vergelesses, AOP Pernand-Vergelesses 2022	85

RHÔNE VALLEY

Organic Vacqueyras Perrin, AOP Vacqueyras 2023	42
Domaine Guigal, AOP Saint-Joseph 2021	58
Alexandrins Crozes-Hermitage, AOP Crozes-Hermitage 2023	65

RED WINES

75CL BOTTLE

Restaurant Le Grand Bleu

BORDEAUX

Château Pont de Pierre AOP Lussac Saint-Émilion 2023	50
Château Malescasse AOP Haut-Médoc 2020	55
Château Ame de Viaud, AOP Lalande de Pomerol 2022	68
Le Donjon de Lamarque, AOP Haut-Médoc 2020	55
La Fleur d'Armens, AOP Saint-Émilion Grand Cru 2019	70
La Croix Montlabert Grand Cru Saint-Émilion 2023	100
Le Petit Smith Haut Lafitte, AOP Pessac-Léognan 2020	210

ROSÉ WINES 75cl Bottle

Restaurant Le Grand Bleu

LANGUEDOC

Domaine Gérard Bertrand “Gris Blanc”, IGP Pays d’Oc 2024	37

PROVENCE

Domaine de La Brillane, Coteaux d’Aix-en-Provence, Organic 2024	41
La Maura, AOP Côtes de Provence 2024	39
Château Sainte Marguerite SYMPHONIE Organic Cru Classé 2025	59
Château d’Estoublon – ROSEBLOOD 2025	59

About the chef

SÉBASTIEN BERLAN-LANDRIN



Trained in several of Paris's great brasseries, notably La Coupole and Le Ciel de Paris, Sébastien BERLAN-LANDRIN developed a solid mastery of the great classics of French cuisine. His career then led him to kitchens with varied influences, notably Franco-Russian and Thai, before he became passionate about Asian flavours. Alongside Chef Benjamin Six, Sébastien spent several years deepening his training in Japanese cuisine. His experience is further underlined by four fine years within the Utopik group, a testament to his loyalty.

Today, at La Toubana, his ambition is simple: to offer generous, precise and inspired cuisine that showcases local produce and flavours, giving our guests an unforgettable culinary experience. Don't miss this opportunity to savour his creations, which celebrate both tradition and innovation!

FOOD MENU

Restaurant Le Grand Bleu

STARTERS

FRESH SALAD 27 €

Little Gem lettuce, watermelon, cucumber, carrot & toasted almonds

FISH SASHIMI 30€

Ponzu, ginger & pickled vegetables

BEEF TATAKI 32€

Pickled mango

SEA BREAM & TUNA CEVICHE 33 €

Tiger's milk and sweet potato

FOIE GRAS "AU TORCHON" 35€

Mango chutney

CHATROU (CARIBBEAN OCTOPUS) SALAD 31€

Grilled Little Gem lettuce

GIRAUMON (CARIBBEAN PUMPKIN) VELOUTE 30€

Pan-seared foie gras escalope

OUASSOUS (CARIBBEAN CRAYFISH) CRUDO 29€

Yuzu gel

Allergen information available on request.

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FOOD MENU

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MEAT & VEGETARIAN

DUCK BREAST 44 €

Orange juice, carrot variation with turmeric

BRAISED BEEF CHUCK 46 €

Yakiniku glaze, sweet potato mousseline

TANDOORI CHICKEN SUPREME 40 €

Mashed potatoes, raita sauce

PORK BELLY BRAISED IN BISSAP (HIBISCUS) 42€

Pickled pumpkin and pumpkin mousseline

TAGINE-STYLE CONFIT LAMB 44 €

Grilled baby vegetables

PUMPKIN RISOTTO 30€

Our dish to share for two

BUTCHER'S CUT (SEE BLACKBOARD)

Served with fries, fresh salad and pepper sauce

Allergen information available on request.

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FOOD MENU

Restaurant Le Grand Bleu

FISH & SHELLFISH

GRILLED SEA BREAM FILLET 40 €

Cauliflower duo with colombo spices, sautéed mushrooms, lime coconut sauce

CHATROU (OCTOPUS) SAUTEED WITH CASSAVA 38€

Homemade spicy sauce, coriander, cassava chips

LIGHTLY SEARED TUNA 39€

Fresh passion fruit sauce, fennel, pomegranate and pineapple

FRESH TAGLIATELLE WITH SPINY LOBSTER 49€

and its citrus bisque

GRILLED SPINY LOBSTER FROM THE TANK 16€/100g

Creole sauce, Toubana rice and seasonal vegetables

Our dish to share for two

SALT-CRUSTED CARIBBEAN SEA BASS 98€

Vegetarian chilli risotto, grilled vegetables and passion fruit sauce

Allergen information available on request.

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FOOD MENU

Restaurant Le Grand Bleu

DESSERTS

EXOTIC FRUIT VACHERIN 18€

Exotic fruits in different textures · Guadeloupe vanilla cream · Mango, passion fruit and vanilla coulis · Passion fruit sorbet

LEMON & BASIL DELIGHT 19€

Creamy lemon cream · Lemon-basil gel · Crispy lime meringue · Hazelnut streusel · Lemon-basil sorbet

ROASTED BANANA WITH AGED RUM 15€

Banana caramel · Vanilla ice cream · Crisp tuiles · Hazelnut streusel

POPCORN MADNESS 18€

Popcorn mousse · Two-chocolate cremeux · Crunchy chocolate · Caramelised popcorn · Fior di latte ice cream

TOUBANA SNICKERS 20€

CHOCOLATE FONDANT WITH VANILLA ICE CREAM 15€

GOURMET COFFEE 18€

GOURMET CHAMPAGNE 28€

Our Toubana Signature Dessert

to be ordered at the start of the meal

ORANGE SOUFFLÉ FLAMBÉED WITH AGED RUM 22€

Allergen information available on request.

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