

S E L O N V O S E N V I E S

DISCOVERY Menu at 70 €
1 Starter+ 1 main course +1 Dessert

DISCOVERY Menu at 80 €
1 Starter+ 2 main courses + 1 Dessert

Blue Bay Appetizer



Interpretation of a fried egg
Manioc & « Basque » Ham with truffle oil
OR

Scallops & salmon Tartar
Texture of lemon from Menton



John Dory / Roucou
Garnish of vegetables, emulsified sauce
OR

Dublin Bay Prawn & thinly-sliced fillet of Sole
Cooked together with artichokes
AND / OR

« Sauvaki » Duckling / Tamarind
Roasted breast fillet, the leg in a beggar's purse
OR

Saddle of Lamb
In a parmesan cheese crust
With walnut from « Grenoble », creamy polenta



Blue Bay Pre Dessert



Esprit d'une Belle Hélène
Hot/Cold poached pear in Williamine liquor
OR

Tube Chocolaté
Chocolate dessert, exotic fruit flavours



Coffee & delicacies