

Grand Hôtel des Thermes

Rates 2009

ROOM RATES*				
	Orientation	Low Season	Mid Season	High season
TRANSAT EMERAUDE 24m ²	South facing	160 €	188 €	228 €
ESCALE SUD 30m ²	South facing	181 €	230 €	270 €
CROISIERE GRAND LARGE 32m ²	Sea view	318 €	386 €	432 €
APPARTEMENT 40m ²	Sea view	337 €	412 €	460 €
SUITE 70m ²	Sea view	540 €	670 €	800 €

* Price per day per room (double occupation) - Breakfast : 20 € per person - Tourist tax 1,23 €/pers

1/2 BOARD RATES**				
	Orientation	Low Season	Mid Season	High season
TRANSAT EMERAUDE 24m ²	South facing	126 €	146 €	169 €
ESCALE SUD 30m ²	South facing	148 €	170 €	189 €
CROISIERE GRAND LARGE 32m ²	Sea view	215 €	248 €	269 €
APPARTEMENT 40m ²	Sea view	226 €	260 €	282 €
SUITE 70m ²	Sea view	322 €	368 €	425 €

**Price per day per person traditional 1/2 board in the restaurant La Verrière - Single room supplement - Tourist tax 1,23 €/pers

2009	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Jan. 2009	RATES 2008																	CUSTOMER SERVICES OPEN DURING CLOSING													
February	Sun																														
Mars	Sun																														
April																															
May																															
June																															
July																															
August																															
Sept.																															
October																															
Nov.																															
Dec.																															
Jan. 2010																															

Our rates are based on three periods

Low Season Mid Season High season

Enjoy our gourmet delights

Restaurant Le Cap Horn

For generous inventive **gourmet cuisine**

Escale, Gastronomic or Prestige menus from 29 €

Menu extract :

- Dublin Bay Prawns Served with Tomato Tartare, Basil and Shellfish Sauce
- Roasted Fillet of John Dory Fish Served with a Courgette Chutney, Lime Fruit Sauce
- Breton Caramelized Cake with Buttermilk Ice Cream Served with Bananas

Restaurant La Verrière

For creative **traditional cuisine**

Starter + main course or main course + dessert from 23.50 €

Traditional menu extract :

- Crustry biscuit served with smoked salmon and curry sauce
- Grilled fillet of sea bream, white butter sauce, served with spinach and baked tomatoes
- Oven baked black chocolate mousse served with Jamaica pepper ice cream
- or **low-calorie cuisine** which combines flavour and low-calories; menu at 42.50 €

Low-calorie menu extract :

- Duo of Grapefruit and Orange segments with Crabmeat
- Supreme Grilled wild Sea Bass with Curry Coulis, Sliced Leeks and Asparagus
- Pineapple Carpaccio with Aniseed and Fromage Frais Sorbet

La Passerelle Bar

Drinks list

Cocktails from 9.80 € to 13 €

- Blue Lagoon
- Mai Tai
- Manhattan
- Planter's Punch
- Bloody Mary
- Mojito

Non-alcoholic cocktails 7 € to 8.20 €

- Camélia
- Bonne Mine
- Plaisance
- Ecume
- Good selection of champagnes
- Aperitifs
- Coffee, tea, herbal teas

