

## **LA BAULE - PORNICHET**

### **From Saturday 22e to Sunday 23e October, 2016**

#### **DAY 1 SATURDAY 22<sup>ND</sup> OCTOBER 2016**

In the night, check-in at your IBIS hotel 3\* LA BAULE PORNICHET PLAGES

**Ibis hotel La Baule Pornichet Plage**, is located 50m from the beach, 300m from the Casino and 5 min. from the city centre, train station and hippodrome. The hotel is connected to « Thalasso.com Baie de la Baule ». The Ibis hotel La Baule Pornichet Plage has been completely renovated in 2015 and offers 88 rooms, a bar, a restaurant with a terrace and two seminar rooms. The hotel is suitable for business trips as well as for family holidays, with or without a thalassotherapy cure.

Discover the bay of La Baule with the hotel's services: reception and restaurant 24h/24h, free Wi-fi and access to the « Fitnéo » space (sea water swimming pool, sauna, hammam and fitness room).

**Free dinner and overnight at your hotel.**

#### **DAY 2 SUNDAY 23<sup>RD</sup> OCTOBER 2016**

**Breakfast** in the hotel

Free time

Include access to the « Fitneo » space. End of our services



#### **PRICE PER PERSON 2016**

**From 20 participants: 80€**

#### ***INCLUDING***

Night and Breakfast in the hotel 3\* of the bay of La Baule.

Free access to the Fitnéo space from Thalassotherapy of La Baule.

**DO NOT INCLUDING**

Transfer from Nantes to La Baule

Meals

Additional fees for a private room: 35€

Individual care in Thalassotherapy of La Baule

**EN OPTIONAL WITH SUPPLEMENT**

**Dinner « Privilege Menu » or «Seafood Menu », drink included: 44€**

<b>Privilege Menu</b>	<b>Seafood Menu</b>
<i>Amuse-bouche</i>	<i>Seafood platter</i>
<i>Fish soup</i>	<i>6 oysters n°3</i>
<i>Or Gazpacho of tomatoes</i>	<i>½ edible crabe or ½ spider-crabe (upon availability)</i>
<i>Pan-fried foie gras and his strawberry balsamic</i>	<i>8 langoustines</i>
<i>Or Salmon tartar</i>	<i>150g of whelk</i>
<i>Sea bass fillet on plancha and mashed potatoes</i>	<i>30 g of periwinkles</i>
<i>Or Grilled rib steak and French fries</i>	<i>3 Sea almond leave</i>
<i>Pastries</i>	<i>12 pink shrimps</i>
<i>Or Homemade chocolate cake and her raspberry ice</i>	<i>Iced « Parfait » with Grand-Marnier</i>
<i>Wine selected to accompany your meal</i>	<i>Pear and salted butter toffee desserts</i>
<i>Mineral and still water</i>	<i>Pistachio and raspberry “Financier”</i>
<i>Coffee</i>	<i>Wine selected to accompany your meal</i>
	<i>Mineral and still water</i>
	<i>Coffee</i>

**Care at Thalassotherapy in the La Baule:** please see attached file