



The Retreat

BLUE LAGOON ICELAND

Wine & Dine with Raymond Blanc

On **December 14**, the Retreat becomes a festive crossroads of culinary wonders as famed French chef Raymond Blanc brings his brilliant gourmet touch to Moss Restaurant. Paired with wines selected by Master Sommelier Clément Robert, Raymond's multi-course journey will be the centerpiece of a two-night Retreat holiday that takes you into a luxurious world of transformative wellness and sensational cuisine.

This offer includes:

- Accommodations at the Retreat for two nights
- An exclusive Raymond Blanc dining experience with wine pairings by Master Sommelier Clément Robert
- A complimentary bottle of wine—specially selected by Clément Robert—in your suite upon arrival.

Rates start at ISK 201,400 per night for two people—based on a two night stay. To book this offer without accommodations, please contact us at retreathotel@bluelagoon.is



Raymond Blanc

Born in 1949 near Besançon, France, Raymond Blanc is regarded as one of the finest chefs in the world. Growing up in the French countryside, he moved to Britain in 1972 where he worked as a waiter before opening Les Quat'Saisons in Summertown, Oxford. An immediate sensation, the restaurant was awarded its first of two Michelin stars in 1979. His next venture was Le Manoir aux Quat'Saisons in Oxfordshire. Opened in 1984 to universal acclaim, it has retained its two Michelin stars for an astonishing 35 years, simultaneously propelling Raymond into the pantheon of renowned chefs.

With a cooking school, bestselling books, multiple television series, and brasseries across Britain, he has evolved from a waiter into a self-taught culinary force of nature creating gourmet experiences resonant with the cornerstones of Maman Blanc's home cooking in the French countryside: fresh, local, seasonal.



Clément Robert

Born in France, Clément Robert began his wine career at an early age, attending the hospitality school in Le Touquet and taking his sommelier degree at the age of 18 in Angers. Moving to England in 2006, he became head sommelier at the Hotel Du Vin Cambridge and won the Chaîne des Rôtisseurs' International Young Sommelier of the Year competition in 2009. Four years later, he was named UK Sommelier of the Year.

Robert reached the pinnacle of his profession in 2015, passing the Master Sommelier exam and becoming one of 229 master sommeliers in the world. That same year, he took charge of wine buying for the Texture Restaurant Group, a position he held until 2019 when he joined Caprice Holdings as Group Head Sommelier & Wine Buyer.



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To enquire further, please contact us at
retreat@bluelagoon.is / +354 420 8700