



BLUE BAY

Marcel Ravin

MENU

« Land of birth »

Rum pairing dinner

To start.....
The Take-off

Cassava fritter, trotter, Oscietre caviar
Crispy fish « souskaï » from mediterranean sea
Vegetables « danquite » from our gardens



Green peas harvest, sweet potato, hibiscus flower sabayon



Shrimps scented with rum
Sea crab risotto



Smoked beef, morels, lacto-fermented white asparagus
Sweet and sour cane syrup & creole peanuts



Chocolate of my childhood's



Floriane's sweets



Traditional flambéed banana tart with spices