



BLUE BAY
Marcel Ravin

MENU - 25/03/2026

"A journey between the Caribbean & the Mediterranean"

WOOD

Yam risotto, unusual sprouts, morel with yellow wine
Ceps and allspice, broccoletti, Jerusalem artichoke, truffle

FIRE

Gamberoni flambéed with aged AOC rum
Puntarella, coral-infused chili jus, cocoa beans
Calamari over flame, sweet potato from the embers

WATER

Amberjack in coconut water, with seaweed and Oscietra caviar
Beef foot soup, crystalline with sea snails and vegetal caviar

AIR

Dombes duck, soursop sabayon, puffed apples
Lemon air for foyuyapin emulsion with colombo spices

METAL

Golden and silver sphere, passionately maracuja