



L'ORANGE VERTE

SUNDAY DECEMBER 24, 2023

Christmas Menu

BY MARCEL RAVIN

Live an unforgettable gastronomic experience at L'Orange Verte while awaiting the magical metamorphosis of the Michelin-starred restaurant Blue Bay, scheduled for early 2024.





L'ORANGE VERTE

CANAPÉS

Lobster opera with old rum, vanilla cauliflower

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AMUSE BOUCHE

Mousse of "Pearls of Monaco" oyster with Casparian caviar

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Duck foie gras

Citrus chutney from Menton

Mediterranean peach, dachine & brocoletti,
blaff with coconut water

Tartufata supreme

Truffled thigh ravioli, vegetable carrot

Interpretation of a contemporary Mont Blanc

Vision of a chocolate log

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SWEET TREATS

Taittinger Prélude Grands Crus Champagne



Christmas Brunch

MONDAY DECEMBER 25, 2023

Menu signed by Marcel Ravin

APERITIVO

Home made local Barba Juan
Christmas ham Profiterole
Vanilla cauliflower candy
Parmesan wheel, raspberry jam
Olivade with spices
Mortadella with pickled onions
Tomatoes & mozzarella with basil

SALAD BAR

Poached egg, green salad with truffled bacon
Sweet potato salad with trout roe, endive / citrus
Caesar salad with prawns & quail eggs
Sea Bass in Belle Vue style
Green lentil and artichoke salad
Pumpkin and chestnut soup

COLD CUTS STAND

Pata Negra Ham Pan Con Tomato
Brésaola / Rosette from Lyon / Parma ham /
Richelieu pâté in a crusty crust / Country terrine
Truffled white ham
Condiments & Pickles

FINGER FOOD

Tartufata Opera
Parisian-style brioche sandwich
Lobster roll, avocado cream with chili
Pumpkin, pistachio & fresh goat's cheese pie
Monegasque Pissaladiere

CREATIONS

Sea urchin royal with beetroot and hazelnut tartare
Semi-Pris of cockles with curry, coconut milk
Scallop, artichoke, citrus fruits & truffles
Catalan cream with duck foie gras
Apple candy with caviar lobsters
Jerusalem artichoke parfait

LIVE COOKING STYLE

Smoked salmon, blinis & condiment
Foie gras, brioche toast, fig chutney
Truffled beef tartare
Fine fish tartare with Bubuaré

CALYPSO SEA FOOD CORNER

Fine Claire oysters / Lobster tails / Shrimp / Whelks
Sea urchins / Gillardeau oysters / Crabs
Condiments "Cocktail – Mayonnaise, vinegar, shallots

THE CHEESEMAKER

Truffled Brie nougatine / Fourme d'Amber cheese with pear
« Cerveille des canuts » cheese / Matured Comté
Fresh goat's cheese with pink peppers & rosemary
Honey – Jam – Dried fruits – Salad bouquet

SHOW COOKING

Langoustine Risotto
Gnocchi with porcini mushrooms
Salmon coulibiac, Maracudja white butter
Christmas turkey stuffed with chestnuts
Venison stew with cranberries & cocoa
Winter vegetable stew
Scrambled egg with truffle

KIDS CORNER

Polenta with parmesan / Steamed cod / Meat Ball with tomato
Vegetable mousseline / Sautéed Grenaille potatoes / Coquille pasta with ham

SWEET SIDE

Variation of Logs and Pastries / Fresh fruit salad / Chocolate and Sweets
Live cooking: Ice creams & sorbets / Waffles

Champagne Taittinger
Prélude Grands Crus



L'ORANGE VERTE

SUNDAY DECEMBER 31, 2023

New Year's Eve Menu

BY MARCEL RAVIN

Chef Marcel Ravin invites you to an exceptional dinner at L'Orange Verte while awaiting the dazzling transformation of the Michelin-starred restaurant Blue Bay, planned for early 2024.



L'ORANGE VERTE

Canapés

Crunchy plantain banana with scallop yogurt
Vegetable candy with black truffle & large kako

Amuse bouche

Creole « pot pâté » with duck foie gras

Sweet potato flour ravioli & lobster,
Beet milk with Casparian caviar

Mediterranean fishing, confit in Jamaïcan pepper,
Sea urchin blaff with « Pied de Cheval » oyster tartare

Capon smoked with sugar cane bagasse "Monte-Carlo Bay Hotel & Resort harvest"
Vegetable young shoots & unusual flowers from our gardens

Sorrel milk, olive oil, flower pollen

Soft Caribbean bread with citrus fruits from Menton

Sweet treats

MENU BY MARCEL RAVIN

Comtes de Champagne Taittinger

SUNDAY DECEMBER 31, 2023

New Year's Eve Menu

BY MARCEL RAVIN

CHEF MARCEL RAVIN WELCOMES YOU TO THE CALYPSO AREA FOR AN EXCEPTIONAL CULINARY EXPERIENCE, WHILE WAITING FOR THE REBIRTH OF THE BLUE BAY SCHEDULED FOR EARLY 2024.

Canapés

RED MULLET BISCUIT, SWEET POTATO AIOLI
CHICKPEA TARTLET, CAULIFLOWER TABBOULEH

Amuse bouche

PUMPKIN ROYAL STYLE, LOBSTER SUPPLENESS

DUCK FOIE GRAS
TOMATO CONFIT FROM LAST SUMMER

AMBERJACK WITH SCALLOP RISOTTO & JERUSALEM ARTICHOKE

BRESSE CHICKEN, ALBUFERA SAUCE, WINTER VEGETABLES
WITH OLIVE-TRUFFLE TAPENADE

INTERPRETATION OF A PAVLOVA WITH LYCHEE, MANGO AND LEMON

Sweet treats

MENU BY MARCEL RAVIN

Taittinger Prélude Grands Crus Champagne