



BLUE BAY

Christmas Dinner

Lobster tartlet, sweet potato, citrus
Royal of foie gras, sugar cane molasses
Smoked Wagyu beef, fermented milk with caviar, marigold oil



Migan of breadfruit with Gillardeau oysters
& creamy sea urchin



« Giromonade » of gambero rosso, red mullet gravlax
& juice of the heads flavored with vanilla



Free-range turkey stuffed with cep mushrooms,
truffled Champagne sabayon, chestnut cabbage



Mandarinello crumble with Fontainebleau cheese & cinnamon



Interpretation of the Christmas log with flavors from here & elsewhere



Coffee & sweets

Champagne Veuve Clicquot
Vintage 2012

By Marcel Ravin



L'ORANGE VERTE

24 & 25 December

Chef's suggestions



Compression of foie gras with rum,
citrus chutney & brioche bread

Seafood platter

“Pearls of Monaco” oysters, sea urchins, whelks,
brown crab, prawns



Tagliolini with lobster,
pesto di pistachio from Sicily



Christmas free-range turkey in two cookings, sweet
potato, chestnuts & mushrooms

Yule logs in the L'Orange Verte tradition





BLUE BAY

New Year's Eve Dinner

Crunchy crab, mayonnaise flavored with vegetarian chili coral Duckling danquite with cep mushrooms, criollo cocoa beans Fish egg blaff with coconut water, sea snails & vegetable caviar, green juice from the garden vegetable

Bread soup with foie gras & Gillardeau oyster poached in Champagne "Perles de Monaco" oyster, sweet potatoes, red currant jelly from our gardensgelée

Roasted lobster with annatto oil & saffron from Sospel Sea scallop carpaccio, smoked Jerusalem artichoke with ground pistachios

Turbot poached in cane juice, old agricultural rum sabayon & oscietra caviar with tapioca

Cassava brioche with black truffle, egg yolk, maracuja

Capon « Bressan » in two cookings A white truffle blanquette, dachine texture A stew flavored with a myrtle from Roquebrune Cap Martin, chard ravioli

Iced snowball with citrus fruits from here

The chocolate of my childhood 2.0

Coffee & sweets

Champagne Krug "La Grande Cuvée"

By Marcel Ravin



L'ORANGE VERTE

New Year's Eve Dinner

Dublin bay prawns tarama tartlet with kaffir lime
Smoked salmon blinis with herring roe

Foie gras soup with truffled pecorino

Crudo of sea scallops, lobster vinaigrette
with prestige Osetra caviar

Shellfish risotto with Champagne « Grande Cuvée »

Supreme of capon stuffed with tartufata,
sweet potato and chestnut gnocchi

The original chocolate

Coffee & sweets

