



BLUE BAY

Christmas Menu

24/12/2021

Chervil root candy / caviar / citrus
Marinated salmon tartlet / « red meat » radish



Textured duck foie gras symphony
"A velouté and a tartare"

Line sea bass with "pearls of Monaco" oysters
Champagne butter and fish roe



The « Trou Monégasque » Local Mandarin liqueur

Christmas farm turkey in two cooking
"Tartuffata supremes and thighs stuffed with chestnuts and pancetta"

In the tradition of Christmas
Chocolate maracuja praline log



Festive sweets



By Marcel Ravin

Champagne Charles Heidsieck rosé millésime 2008