



HÔTEL HERMITAGE

M O N T E - C A R L O

“Pavillons Monte-Carlo” 2015 yule log



Christmas wouldn't quite be Christmas without the Hôtel Hermitage yule log. Every year, it is in popular demand to decorate Christmas tables in the Principality, re-creating a marriage of shapes and tastes which are subtle and bold at once. This year, the harmonious and futuristic curves of the "Pavillons Monte-Carlo" inspired this new creation by the Hôtel Hermitage's pastry chef, Nicolas Baygourry.

The tastes and textures of Nicolas Baygourry's yule log, with its rounded shapes evoking pebbles on the Riviera, are fresh and light, perfect to make the last note of a traditional Christmas meal uplifting. Made with white chocolate mousse, coconut and "Timut" pepper, a peppercorn whose lemon and woody flavour goes perfectly with chocolate, the Christmas yule log reveals a rich passion fruit and aloe vera and crispy coconut cream.

The grape and lychee base is made of soft finger biscuits blended with lime and Kaffir lime, combined with a mango, passion fruit and aloe vera confit in a dark chocolate rectangle.

It is a yule log bursting with delicate flavours; a promise of tender and exotic savours to share.

Price 85 euros (6 persons)

Information

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#mymontecarlo

Monte-Carlo Société des Bains de Mer has created the hash tag #mymontecarlo to share special moments spent in the resort. Hundreds of photos a posted each day using the hash tag, united the Principality's admirers. Use without restraint!



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