

Calypso lunch menu and afterwork oenology session at ÔMER

ÔMER restaurant is launching this month 2 new offers :
The [Calypso lunch menu](#) and an [afterwork oenology session](#) at ÔMER

Ideal for a first discovery of the restaurant or simply for a business lunch, the Calypso menu has something for everyone. It is available in [two or three courses](#): meze+main / main+dessert or meze+main+dessert.

With a view to presenting a menu that changes according to the [rhythm of the seasons](#), chef [Patrick Laine](#) designs recipes full of [colour](#) and [flavour](#): The *Green asparagus, tapenade and Parmigiano Reggiano*, the *Tortillitas, Romesco sauce* and the *Fistik kebab, romaine hearts, cucumber, confit tomatoes & raw early vegetables*, etc. For those who wish to finish on a [sweet note](#), the *Iced blood orange with spices* is perfect for cooling the palate.

At nightfall, the [Wine Circle](#) comes alive. In the middle of the room, around the solid wood tasting table, head sommelier [Mathias Negro](#) takes great pleasure in guiding guests off the beaten track by introducing them to [amazing local wines](#). The idea? To compare the same grape variety grown in different climates.

This [tasting session](#) is accompanied by a selection of [7 mezze](#), a quintessential Middle Eastern tradition, for a moment of [sharing](#) and [exclusive discovery](#).

Information

Calypso lunch

Valid from Monday to Sunday (excluding public holidays and special events)

Mezze+main or main+dessert: €42 per person | meze+main+dessert: €55 per person

½ bottle of water and coffee included

From Monday to Thursday: from 12pm to 2:30pm | From Saturday to Sunday: from 12:30pm to 2:30pm.

Afterwork oenology session in the Wine Circle

From 6pm to 7:30pm, booking required

€50 per person (from 4 to 6 people)

About ÔMER

Alain Ducasse and his chef Patrick Laine present a menu that embodies the rich diversity of Mediterranean influences. The dishes reflect this tremendous culinary heritage and encourage sharing. Bringing together freedom of choice and culinary intermingling on a plate, ÔMER offers a tasting tour of the essential flavours of Greece, Lebanon and Turkey, as well as Morocco and Tunisia, sometimes lingering on the shores of Spain, Nice and Malta.

About Hôtel de Paris Monte-Carlo

In 2019, the iconic Hôtel de Paris Monte-Carlo is to start a new chapter of its story, fully re-opening its 209 rooms and suites, after 4 years of unparalleled transformation and refurbishment. Unveiling a fully redesigned guest experience, through a complete makeover of its existing venues and the introduction of brand-new facilities – among which 2 exceptional suites, a fine jewelry courtyard, and ÔMER, the new Mediterranean brasserie by Alain Ducasse, the Hôtel de Paris Monte-Carlo significantly furthers Monte-Carlo Société des Bains de Mer founder's dream of "a hotel surpassing every creation until now" and continues the narrative into the 21st century : "The stage to create your own story."

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