

Dina Nikolaou, ÔMER's first guest chef

A celebration of Greece from the 13 to 15 June 2019



*A passionate ambassador for modern Greek cuisine,
Dina Nikolaou is to be the ÔMER restaurant's first guest chef*

Dina splits her time between Paris and Athens, showcasing the food of her country in her restaurant/delicatessen Evi Evane, hailed by Gilles Pudlowski in 2017 as the "best international restaurant in Paris".

A familiar face on Greek cookery shows, Dina is committed to sharing her knowledge of her homeland's produce, which she skilfully showcases in delicious, brightly-coloured dishes!

From the 13 to 15 June 2019, Patrick Laine will be welcoming the chef into his kitchens, where she will be offering two menus in addition to ÔMER's usual dishes: one lunch menu featuring mezze-type sharing plates, and one dinner menu.

It will be a fleeting visit, celebrating the best of Greek produce in the nautical surroundings of ÔMER's dining room, which was recently unveiled in the new Rotunda Wing of the Hôtel de Paris Monte-Carlo.

Diners will enjoy a meal that sings of the Mediterranean and features her signature dishes, packed full of Greek flavours, such as « Fava with a Corinth raisin preserve », « Octopus with Cretan thyme honey and fresh thyme », « Miniature puff pastries with the Mani speciality of siglino and bergamot », and « Chocolate and hazelnut baklava ».

Dina's approach to food is very similar to that taken at ÔMER, with a strong focus on sharing and conviviality...

PRACTICAL INFORMATION

- Dinner from 19:30 to 22:00 on 13 June 2019.
- Lunch from 12:00 to 14:30 and dinner from 19:30 to 22:00 on the 14 and 15 June 2019

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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