

PRESS RELEASE

Monaco, 13th February 2024



*H.S.H. Prince Albert II, Stéphane Valeri, Deputy Chairman of Monte-Carlo Société des Bains de Mer, Frédéric Darnet, Managing Director of Monte-Carlo Bay Hotel & Resort, Chef Marcel Ravin*

## **The Blue Bay Marcel Ravin reveals its Metamorphosis**

After a 5 month transformation, the Blue Bay restaurant at Monte-Carlo Bay Hotel & Resort becomes the Blue Bay Marcel Ravin. The new restaurant was inaugurated on 10 February 2024, in the presence of H.S.H. Prince Albert II, Stéphane Valeri, Deputy Chairman of Monte-Carlo Société des Bains de Mer, Frédéric Darnet, Managing Director of Monte-Carlo Bay Hotel & Resort and Chef Marcel Ravin, before opening to the public on 14 February. With two stars since 2022 and this metamorphosis, Chef Ravin culminates the pursuit of a dream, a conviction, and the true commitment to his culinary score. A score that began with cuisine and tableware and which has become richer today by linking the plate with its environment, in a setting that enhances both the food and the service. A genuine setting within the setting, La Table de Marcel offers eight guests a personalised and even more exclusive experience. The new Blue Bay Marcel Ravin is an ode to life, nature and the richness of the Caribbean, an in-depth guide to the Chef's gastronomy. A new culinary voyage, sincere and audacious, is at the heart of the gastronomic renewal at the Monte-Carlo Société des Bains de Mer Group.

**A new and inspired design: a ode to life, nature and the richness of the Caribbean**

For the new Blue Bay, Marcel Ravin came up with an organic concept based on the 5 elements, in harmony with his cuisine. Here, it is all about emotions and sensations, a personal encounter with the Chef and his gastronomic culture, imprinted with his Caribbean roots, his Mediterranean port of welcome, and his travels across the five continents.

Inspired by nature, the universe of the new Blue Bay Marcel Ravin is moored in the 5 fundamental movements, embodied by the 5 elements: fire, earth, metal, water and wood.

Woodwork, tapestries with plant designs; play on light and embers; used metal, weather-beaten yet resistant, with little touches, on the floor, on certain parts of the furniture, in fragments on the tapestry: tables adorned with waves and screens decorated with coral; lamps in the shape of petals that are a reminder of those of the canna lily. The whole creates an intimate relationship with the Chef and his universe, in total continuity with the work carried out in the kitchen.

**New on the menu**

A new menu was imagined, in complement to the set menus, for an even richer experience.

Among the Signature dishes, we note:

- *Monte-Carlo egg, cassava truffle maracuja* (passion fruit in Creole).
- A pre-dessert that is already acclaimed: the *Buckler sorrel lacté* served in a calbas (a small plant bowl placed in the

guest's hand for an immersive experience into the Chef's childhood souvenirs).

- *The chocolate of my childhood in Martinique.*

And among the new dishes:

- *Chicken Madras "Boucan d'Enfer", Dombé foyoupin, mango, striped prawn.*
- *Lovely lobster dumpling, coconut milk curry, Zébāfē oil (variety of wild coriander), sweet potato with cocoa butter, ginger and trout roe.*
- *Soccade lamb colombo in razié crust, "Francis" citrus and polenta.*

The menus will evolve every 3 weeks, keeping time with nature and what is on offer in the Chef's gardens.

New "food & wine" combinations have been created by the Chef and his Sommelier, as well as a "food & aromas" combination that is alcohol-free: work on fermentation, infusions associated with herbs, plants and fruit, to create assemblies that weave astonishing and flavoursome bonds, as with a wine tasting.

For the pastries, an island placed in the centre of the restaurant was imagined as a tree taking root, regenerating in time with the table laying and the sitting. The pastry chefs, or the Chef himself, add the final touch to the desserts in front of the guests. An actual bridge between the kitchen and the dining room, to open, in line with Marcel Ravin's wishes, the borders between the two worlds.

Finally, the new Blue Bay Marcel Ravin is celebrated with the creation of an exclusive rum signed by the Chef. Marcel Ravin collaborated with Maison Clément to compose a Signature rum, crafted from assemblies and aged in oak vats. It blends notes of cocoa, leather and vanilla, with a grassy side that has a frank taste.

### **La Table de Marcel, a restaurant in the restaurant**

Welcome to La Table de Marcel, a setting in the setting, located at the heart of the restaurant, for an even more intense moment of emotion, a deep dive into the Chef's gastronomic culture. Designed like a breakthrough, this Table is for eight guests only, and follows the spirit of the five elements - water, fire, earth, metal and wood – in its atmosphere and on the plate. We take our seats around a monumental table carved from solid oak. Directly in contact with the kitchen, the connection with the Chef is total. At La Table de Marcel, guests let themselves be carried away by a personalised dinner in 20 movements, orchestrated by the Chef, for a moment in which time stands still.

### **The Blue Bay Marcel Ravin among the best tables in the world**

A few days away from its anticipated reopening, the Blue Bay Marcel Ravin has added a new distinction to its list of awards. At the 68th "Grandes Tables du Monde" Congress which took place in Paris on 4 February 2024, the establishment was admitted to the prestigious circle of the world's greatest restaurants. This recognition adds to the Michelin stars obtained in 2015 and 2022, with one star initially, followed by a second one.

On the occasion of the inauguration of Blue Bay Marcel Ravin on 10 February 2024, Stéphane Valeri, Deputy Chairman of Monte-Carlo Société des Bains de Mer said: Your story in Monaco is a magnificent illustration of what the talent of a great Chef can lead to in terms of development and excellence. You are a source of inspiration and hope for the youth of the overseas departments and territories. Always ready to serve the community of Monaco, we are very lucky to count you among us. With the new Blue Bay Marcel Ravin we are writing another page together, which will undoubtedly lead to others; in any case that is the wish I am expressing this evening.

### **Practical information**

Monte-Carlo Bay Hotel & Resort - 40 Av. Princesse Grace, 98000 Monaco

Opening on 14 February 2024 – from Wednesday to Saturday from 7.30pm

Menus: Solstice at €195, Agoulou at €320 and Inspirations Légumières et de nos Jardins at €175

Table de Marcel: price on request

Reservations: +377 98 06 03 60 - <https://www.montecarlosbm.com/en/restaurant-monaco/the-blue-bay>

### **Visuals to download**

### **About Monte-Carlo Société des Bains de Mer**

Monte-Carlo Société des Bains de Mer embodies a new Art de Vivre that is unique in the world with a taste for what is beautiful, fine and good. Its Resort offers Luxury Gaming in its casinos, "haute couture" experiences in its iconic palace hotels and their Diamond Suites and gourmet dining

*at the cutting edge of modernity, combining Michelin-starred restaurants, international concepts and our own creations, as well as a top flight artistic and cultural selection. The Resort also offers a fantastic range of sport and well-being activities, shopping and partying. And because the new Art de Vivre Monte-Carlo must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a pro-active policy in terms of energy transition, consumption of resources and waste, local fine dining and preservation of the natural heritage. The number 1 private employer in the Principality of Monaco, in 2023 the Group launched its 4th ethics charter to uphold its values of integrity and responsibility in conducting its professional business.*

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