

ENJOY OUR HEAD BARMAN

MICKAËL BELLEC'S FAVORITE COCKTAILS

LA VIE EN ROSE

Saint Germain (can be replaced by either a Violet or Rose Liqueur), rose syrup, candied rose petal, Champagne

To start, just add Saint Germain (2 cl), rose syrup (1 cl) and one candied rose petal to your favorite Champagne brand (14cl) and we promise, you will see "La Vie en Rose" again.



HOTEL METROPOLE
MONTE-CARLO



GREEN ATTITUDE

Spinach, basil, green apple, fresh ginger, apple juice

You want to stay healthy during these days?

Reproduce our signature "Green Attitude cocktail" at home by mixing 10 leaves of spinach, 5 basil leaves, ½ green apple, 2 slices of fresh ginger and 15 cl of apple juice, 3 ice cubes and that's it!

START COOKING UP THE SIGNATURE RECIPE OF
OUR RESTAURANT JOËL ROBUCHON MONTE-CARLO
REVEALED BY OUR TWO MICHELIN STAR CHEF CHRISTOPHE CUSSAC

LES PETITS FARCIS
MEDITERRANEAN VEGETABLES
WITH "HALF-SALTED" PIG SHANK



Ingredients for 6 persons

Stuffing

| | |
|-------------------------------|----------|
| Pork shank half-salted cooked | 100g |
| Carrot | 2 pieces |
| White onions large | 2 pieces |
| Red peppers (in brunoise) | 2 pieces |
| Chard (use the green part) | 2 pieces |
| Garlic clove | 2 pieces |
| Zucchini | 2 pieces |
| Basil leaf | 1 bunch |
| Rice | 10g |
| Whole egg | 1 piece |
| Parmesan cheese | 100g |
| Olive oil | ~ |
| Veal juice | 100g |

Vegetables

| | |
|-----------------------------------------------|----------|
| Zucchini | 6 pieces |
| Onions | 6 pieces |
| Tomatoes | 6 pieces |
| Mix of a different variety of salad leaves | ~ |
| Sherry dressing | ~ |
| Chervil | 1 strand |
| Chives | 1 sprig |
| Coriander | 1 strand |
| Parsley | 1 strand |
| Dill | 1 strand |



LES PETITS FARCIS
MEDITERRANEAN VEGETABLES
WITH "HALF-SALTED" PIG SHANK

Preparation

Trim the carrots, chard whites, peppers and zucchini in fine brunoise.

Chop the onion, garlic, the chard and basil.

Sweat the onion and garlic in olive oil in a saucepan.

Add the vegetables previously cut into brunoise.

At the end of cooking, pour the veal juice with the parmesan, egg and shredded pig shank.

Continue until you get a bond of the whole.

Set aside in a cool place.

Cut the vegetables at $\frac{3}{4}$ and hollow them out.

Hollow out the cap of the zucchini.

Cook the onion and zucchini for about 15 minutes.

Stuff all the vegetables.

Attach the onion cap with a wooden pick.

Stuff the tomatoes, zucchini and onions.

Bake in the oven at 180° C for about 20 minutes according the size of the vegetables.

Enjoy the tasting!