



LA SAMANNA

A BELMOND HOTEL
ST MARTIN

LA SAMANNA, A BELMOND HOTEL, ST. MARTIN ANNOUNCES MARCEL RAVIN AS CULINARY DIRECTOR OF L'OURSIN

MARCH 2023 - La Samanna, A Belmond Hotel, located on the idyllic island of St. Martin in the French West Indies, is delighted to announce the appointment of Michelin-starred Chef Marcel Ravin as Culinary Director at L'Oursin, the legendary resort's elegant bistro. Ravin will elevate the culinary experience to new heights, pairing a skillful fusion of French and creole flavors with locally sourced, market-fresh produce. Originally born in Martinique, Chef Marcel Ravin's arrival at L'Oursin marks an exciting return to his roots, where he will utilize distinctive Caribbean ingredients from his childhood to create unforgettable cuisine for La Samanna's guests.

A WORLD-RENOWNED CHEF

With two Michelin stars and an innovative culinary style, Chef Marcel Ravin is considered one of the most talented chefs of his generation. The Martinique native takes an atypical approach to cuisine, blending exceptional Caribbean cuisine with French flair. Ravin began his career at the Château d'Isenbourg in Alsace before taking the helm at the prestigious Monte Carlo Bay Hotel & Resort's Blue Bay restaurant in 2005, where he received his first Michelin star.

"The stars aligned perfectly for this new partnership, as I'm a French West Indies native and I'm very much looking forward to returning to my roots," said Chef Marcel Ravin. "I can't imagine a more picturesque place in the Caribbean than La Samanna; the energy, prime location, and incredible view at L'Oursin provide me with endless inspiration to express my culinary vision and create a concept that

reflects the Caribbean flavors from my childhood and the contemporary and vibrant nature of the region I call home."

IDYLLIC ISLAND DINING

Opening out to panoramic sea views and pastel blue skies, L'Oursin's gastronomic adventures and breathtaking ambiance immediately whisk guests into island life. With a deep devotion to the culinary arts, Chef Marcel Ravin skillfully masterminds the fusion of exotic cuisines, bringing passion, excitement, and vibrant energy into the creation of every dish. Ravin referenced his "mental palate" in creating L'Oursin's captivating menu, drawing inspiration from his childhood memories in Martinique and his grandmother's cooking, alongside his extensive culinary experience in France and his dedication to cooking with fresh produce and local ingredients from the island.

Seafood plays a starring role on the menu, with fresh, flavorful dishes such as *Sea Urchin & King Prawns* with coconut water blaff and christophine and *Creole Court Bouillon* with red snapper confit, West Indian bay leaves, yam mousseline, and Caribbean chives. A menu highlight that is not to be missed is *Marcel's Egg*, the acclaimed chef's signature dish that he has brought with him through his culinary endeavors for decades, featuring truffle, cassava, and passionfruit. Guests can also enjoy indulgent dishes such as *Truffled Breadfruit Gnocchi* with West-Indian borage butter and "*Boucané*" of *Smoked Beef* with Old Martinique agricultural rum plantain sabayon and green papaya gratin. As a conclusion to an unforgettable dining experience, guests will delight in a selection of sweet delicacies available, from *Drunken Pineapple* with lime rum punch and baba biscuit to *Guava Vacherin* with lemongrass and ginger.

"We are so excited to welcome Chef Marcel Ravin to La Samanna," said Eleonore Astier-Petin, General Manager at La Samanna, A Belmond Hotel. "Together, we are taking the incomparable experience at L'Oursin to a whole new level, with a concept that bases itself on the future of fine dining: elevated cuisine, great service, and food of provenance with a distinctly warm and welcome touch, reflecting the best of the Caribbean and French influences. Our guests build unforgettable memories when dining on property, and this new partnership will further solidify La Samanna as a leading culinary destination in Saint Martin."

L'Oursin is open Sunday through Tuesday, Thursday and Friday from 6:30 pm to 9:30 pm. For reservations and more information, please contact concierge.las@belmond.com or call +590 590 876400.

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NOTES TO EDITORS

Images of La Samanna, A Belmond Hotel, St. Martin can be [downloaded here](#).

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ABOUT BELMOND

Belmond has been a pioneer of luxury travel for 46 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to perpetuate the legendary art of travel, taking discerning global travellers on breathtaking journeys. Its portfolio extends across 24 countries with 50 remarkable properties that include the illustrious Venice Simplon-Orient-Express train, remote beach retreats like Cap Juluca in Anguilla, Italian hideaways such as Splendido in Portofino, or unrivalled gateways to world natural wonders such as Hotel das Cataratas inside Brazil's Iguazu National Park. From trains to river barges, safari lodges to hotels, each unique property offers an incomparable experience with its own story to tell. The essence of the Belmond brand is built upon its heritage, craftsmanship and genuine, authentic service. Belmond sees its role as custodians of timeless heritage, dedicated to preserving its assets through sensitive ongoing restoration plans. Belmond is part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton.

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ABOUT MARCEL RAVIN

Marcel Ravin's journey has taken him from one Rock to another, having departed his native Martinique as a teenager, arriving at the "rock" of Monaco in 2005. It was a 7,000-km "hop" that, ten years after his arrival, earned him a star in the Michelin Guide with his Blue Bay, the Monte-Carlo Bay Hotel & Resort's gourmet restaurant. In 2022, he received the honour of a second star. Often hailed for his creativity, his dishes showcase his personal style and culinary signature, shaped by his culture and identity where many continents intermingle. The result is daring cuisine that is constantly reinvented, mixing Mediterranean and Caribbean products to pay tribute to his homeland and adopted country.