

Fine dining in the new Monte-Carlo lifestyle



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Monte-Carlo fine dining is undergoing renewal

Synonymous with *Grand Art de Vivre*, with its legendary Casino, its prestigious hotels, its luxury brand names, its nightlife spots and its major events, Monte-Carlo Société des Bains Mer is also a destination of choice for fine dining: the Resort offers **a choice of over 30 restaurants, including 4 that hold 7 Michelin stars between them.**

A singular culinary heritage

Since its origin, Monte-Carlo Société des Bains de Mer has brought the legend and its founding vocation to life: **“Our mission here is to supply dreams, enjoyment and beauty”**. In the 1860s, billionaire François Blanc took a big gamble: to turn a site on which only olive and lemon trees grew into a sumptuous gaming and luxury destination. The international elite came here in their droves - kings, princes, heads of State, ministers, high-ranking names from government, industry, science and the arts. From the very start, gourmet cuisine held an important place: the best things in life and the art of enjoyment were also celebrated when it came to dining. On 1 January 1864, the restaurant at the Hôtel de Paris was inaugurated: for 5 francs and 30 cents, 50 guests enjoyed the very first meal served to their table! The first Chef was brought in by François Blanc and arrived from Homburg in 1875.

The Principality became **a destination of choice for major chefs**: Auguste Escoffier set up home there every winter from 1884. Through his significant experience and his various travels, he left his mark on culinary reforms during the Belle Epoque. He drew inspiration from the works of the great cooks of the 19th century, such as the “cook to kings and King of cooks”, Antonin Carême (1784 – 1833). With his cooking, he successfully established a crossroads between the excesses of 19th gastronomy and the lifestyles of his clientèle in the next century. He modernised fine dining in palace hotels, making it professional and turning hotel restaurants into popular destinations all over the world. Several of the chef’s creations have links to Monte-Carlo: the Grimaldi sole filets, Monte-Carlo Hen and Monte-Carlo Strawberries (a dessert composed of a meringue, strawberries soaked in curaçao, a delicate iced mousse with curaçao and strawberry Chantilly cream, the original décor being composed of spun sugar and “Monaco praline violets”).

In 1987, it was Alain Ducasse’s turn to come to Monaco: the Société des Bains de Mer de Monaco set him the challenge of creating the gourmet restaurant Le Louis XV at the Hôtel de Paris Monte-Carlo. With his distinctively natural culinary style, he was awarded the prestigious third star by the Michelin Guide, making the Hôtel de Paris the first palace hotel in the world to receive this distinction.

Café de Paris has also played a part in the history of gourmet dining. The Prince of Wales, future Edward VII of England, liked to enjoy crêpes on the Café terrace. A young apprentice would prepare them at his table, with the help of a small mobile cooking plate. One day in 1896, the young man accidentally knocked a bottle of fine champagne onto the crêpes, which burst into flames. Chef Charpentier immediately arrived on the scene. To the stupefaction of the Prince of Wales, he declared that the young man had just invented a new recipe for crêpes in honour of His Royal Highness. The Prince of Wales, feeling very flattered, turned

to his young companion named Suzette and asked that this new discovery be named "crêpe Suzette". And so the renowned crêpe was born!

A gourmet offering that is constantly reinventing itself

Monte-Carlo Société des Bains de Mer symbolises a form of *Art de Vivre* that is unique in the world and it has successfully reinvented itself over the years, in a spirit of excellence, audacity and constant innovation. On the strength of its history and its heritage, the Resort successfully metamorphosed to enter into the legend of the 21st century, with the transformation of the Hôtel de Paris Monte-Carlo, the creation of One Monte-Carlo (luxury residences, shopping, a restaurant and conference centre) and the new Place du Casino. This metamorphosis goes hand in hand with a renewal of the experiences on offer, with a new "haute-couture" form of lifestyle, of which fine dining is one of the cornerstones. **Gourmet cuisine that is resolutely of its time Creative, healthy, increasingly local and responsible.**

Today the new Art de Vivre Monte-Carlo also thrives at the dinner table, under the aegis of exceptional Chefs, set in locations with remarkable personalities, as well as part of top flight gastronomic events. Side by side with the **legendary establishments** of the Principality, such as Le Louis XV-Alain Ducasse at Hôtel de Paris, Le Grill or the Café de Paris brasserie, **new and innovative concepts** and **international brands** continue to improve the Monte-Carlo experience, such as **Em Sherif at Hôtel de Paris Monte-Carlo, PAVYLLON, a restaurant by Yannick Alléno at Hôtel Hermitage Monte-Carlo** or the forthcoming **Amazonico at Café de Paris Monte-Carlo**. While the food is generously sprinkled with Mediterranean flavours, the gastronomy has also opened a window onto international cultures, from Asia to Latin America, stopping off in the Middle East and the West Indies, while continuing to promote local seasonal produce as part of an increasingly responsible approach.

Talented and renowned names are at the heart of this culinary renewal. Among them are:

- Exceptional chefs such as Yannick Alléno at Pavillon Monte-Carlo a restaurant by Yannick Alléno at the Hôtel Hermitage Monte-Carlo, Marcel Ravin, Executive Chef at the Monte-Carlo Bay Hotel & Resort, and Dominique Lory, Executive Chef at the Hôtel Paris Monte-Carlo, a permanent companion alongside Alain Ducasse.
- The Resort also welcomes a new generation of women Chefs: Mélanie Serre at restaurant Elsa, certified 100% organic and wild-caught fish at the Monte-Carlo Beach, Yasmina Hayek at Em Sherif Monte-Carlo at the Hôtel de Paris and Victoria Vallenilla at COYA Monte-Carlo
- A Meilleur Ouvrier de France Chef, Philippe Joannes
- Well-known pastry chefs such as Cédric Campanella and Giuseppe Vitrani
- Bakery Chef Thomas Subrin, Meilleur Ouvrier de France 2019
- Sommeliers with high expertise such as Patrice Franck, Franck Damatte, Gérard Veyrat, Maxime Pastor or Noël Bajor, who can draw on the treasures stored in the Cellars of the Hôtel de Paris Monte-Carlo

The Group assembles around forty professions from the world of catering (kitchen, bar, room service, dining room, stewarding, cellar-steward, wine-steward, etc.), 15 chefs, forty pastry chefs and no fewer than 25 sommeliers. Know-how that is unique in Europe.

The Monte-Carlo dream also thrives on events that have made its name legendary, such as the Rose Ball or the Monaco Red Cross Gala, princely weddings, along with the most unforgettable personal experiences

thanks to a team that is completely dedicated to culinary events. A permanent journey to enchant Monegasque locals as well as passing visitors.



To highlight this exceptional know-how, Monte-Carlo Société des Bains de Mer launched its first ever **“Festival des Etoilés Monte-Carlo”** in 2021, a unique programme of 4-hands dinners, orchestrated by the talented Michelin star chefs of the Group, between May and November 2021. Over the course of a dinner, each chef teamed up to make an exceptional duo with a renowned Michelin star chef for moments of pure gastronomy in their Monaco restaurants. The first edition was a real success and ended in apotheosis in the heart of the legendary Casino de Monte-Carlo, with the Festival des Etoilés Monte-Carlo Gala Dinner. Yannick Alléno, Franck Cerutti, Alain Ducasse, Manon Fleury, Dominique Lory and Marcel Ravin banded together for one evening to deliver a sublime 12-hands dinner.

The second edition of the Festival des Etoilés Monte-Carlo was launched on 2 September 2022 and the gala closing dinner will take place at Casino de Monte-Carlo on 26 November 2022.

2022, a bumper year for new events

. Hôtel Hermitage Monte-Carlo is home to PAVYLLON, a restaurant by Yannick Alléno, Monte-Carlo: shaking up the codes of traditional gourmet dining, with tasty and refined cuisine, an elegant setting around the signature bar counter and a resolutely modern, accessible and relaxed spirit.

. Em Sherif brings Lebanese cuisine and culture to Hôtel de Paris Monte-Carlo, with a traditional restaurant concept that celebrates with refinement a culture you can taste, see, hear and feel.

. Le Blue Bay has been awarded a 2nd Michelin star, a distinction that rewards the tenacity and creativity of Chef Marcel Ravin.

. Monte-Carlo Beach welcomes Chef Mélanie Serre to its 100% organic and wild-caught fish flagship, the restaurant Elsa, where sincere, generous and flavoursome cooking abounds, in a spirit that has been dear to this Ecocert certified restaurant since 2013: organic, local and seasonal.

So, are you ready for an exceptional culinary voyage?



7 stars in the Michelin Guide

“Cooking is a love story: you have to fall in love with the products and the people who make them”, Alain Ducasse

Le Louis XV – Alain Ducasse à l’Hôtel de Paris, the Table of excellence

With Alain Ducasse, Monte-Carlo Société des Bains de Mer has opted for excellence, which led to Hôtel de Paris Monte-Carlo becoming, in 1990, **the first palace in the world to be awarded 3* in the Michelin guide**. These three stars have constantly illuminated the aura of this wonderful restaurant. Situated inside Hôtel de Paris Monte-Carlo, Le Louis XV-Alain Ducasse à l’Hôtel de Paris astonishes and enchants guests with its Mediterranean haute cuisine. Alain Ducasse and his executive chef Dominique Lory develop **“essential cooking”** here: paying homage to the product and endeavouring to reveal its perfumes and savours. The menu choices form an unforgettable feast, which unravels like a show. The wine menu reflects the venue and Hôtel de Paris Monte-Carlo, with a cellar containing an authentic treasure of 350,000 bottles, illustrating France's best wines from its most prestigious vineyards. The restaurant can welcome 50 guests. On fine days, it opens onto an elegant ground-level terrace which overlooks Place du Casino. It regularly takes part, like the Salle Empire, in the most grandiose celebrations of the culinary world.



Le Louis XV – Alain Ducasse à l’Hôtel de Paris

Place du Casino MC 98000 of Monaco

Lunch: 12pm - 1.15pm on Saturday and Sunday

Evening meal: 7.30pm - 9.45pm from Thursday to Monday inclusive

Closed on Tuesdays and Wednesdays, except in July and August: open on Wednesday night

Inside capacity: 50 seats

Terrace capacity: 15 seats

Lunch menu from €190 (excluding beverages)

<https://www.montecarlosbm.com/en/restaurant-monaco/le-louis-xv-alain-ducasse-hotel-de-paris>

Blue Bay: Marcel Ravin was awarded a second star in 2022



Le Blue Bay terrace with panoramic view over the Mediterranean and the sand bottomed lagoon

The humanist heart of Marcel Ravin has forged a blended identity, the combination of his past and his personal hobby horses, with the innumerable resources of the Côte d'Azur. Over time, his culinary compositions, in the dining room facing the sea at Blue Bay, have garnered a public of connoisseur food lovers. **His creativity and tenacity were rewarded in March 2022 with a 2nd star** in the prestigious Michelin Guide! Marcel Ravin, with his fine intuition, successfully transposed his Caribbean repertoire, and artfully blends the various influences that infuse his cooking with a structure of researched and flavoursome tastes. His signature dish: organic egg with cassava, truffle and maracuja sauce (passion fruit in Creole). His signature dessert: chocolate & passion fruit variations, cocoa bean & passion fruit texture.

Cooking seasonal fruits and vegetables, which are freshly harvested from local sources is more than a commitment for Marcel Ravin; it is a priority. At Blue Bay, the plants picked close to the restaurant are at the centre of the dish; the meat and fish are accompaniments. For this, the chef works with the start-up Terre de Monaco, founded by Jessica Sbaraglia, creator of urban organic vegetable plots, including the magnificent one at the Monte-Carlo Bay Hotel & Resort! To keep up with demand, the chef also gets supplies from another vegetable plot, "Le Jardin des Antipodes" in Menton.

Blue Bay

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

Open for dinner from Wednesday to Saturday

Annual closing from 28 November to 20 December inclusive and from 15 February 2023 to 21 March 2023 inclusive

From January to June, every Sunday the Blue Bay proposes a deliciously tasty brunch in the form of a buffet accompanied by champagne

Restaurant capacity: 80 seats

Set menus from €135

<https://www.montecarlosbm.com/en/restaurant-monaco/the-blue-bay>

Le Grill, a star address that should not be missed in the Principality

One of the most elegant and lively venues in the Principality of Monaco, Le Grill is on the eighth floor of Hôtel de Paris Monte-Carlo. It offers a breath-taking view of the Mediterranean and the Principality, features marine-inspired décor, high-quality cuisine and a roof that disappears to offer guests the magical experience and pleasure of dining under the stars.



Le Grill restaurant on the 8th floor of Hôtel de Paris Monte-Carlo

Following on from Franck Cerutti, **Dominique Lory, Executive Chef at Hôtel de Paris Monte-Carlo** in charge of the hotel restaurants as well as the 5* room service, has just taken over the reins. This 43-year old Chef has spent much of his career with Alain Ducasse and he remains faithful to his philosophy, with light and savoury cuisine that glorifies the products from the Riviera.

Since 2017, Le Grill has a more contemporary decoration, a private Winston Churchill lounge and an extended outdoor terrace with a sublime view. From the terrace, the eyes take in a **breath-taking view of the Mediterranean all the way to Corsica**. At night time, the sea twinkles with the lights from the coasts of Monaco, France and Italy, punctuated here and there with the lights of boats anchored in the bay. The Mediterranean was also the inspiration for the marine pattern on the blue carpet. The **Salon Winston Churchill**, with capacity for 18 diners, can be fully privatised. The “Cigar” on the dessert menu is of course in reference to this illustrious character.

Here, **the wood fired rotisserie is the soul of the restaurant**. Suspended from the spit, the pieces of meat and fish grill slowly. From the sea, there are local species such as sea bass, wolf-fish or John Dory. From the land, there is rack of lamb with savoury, or cockerel with the flavours of Provence. The pieces of meat are presented on table-top hooks, then sliced to be served. Food enthusiasts can also enjoy the **famous soufflés on the menu** since the restaurant opened. Pastry chef, Olivier Berger, has created some with chocolate from the Manufacture Alain Ducasse in Paris, and with red fruits, and has also revisited classic recipes such as Grand Marnier or vanilla soufflé.

Le Grill

Place du Casino MC 98000 of Monaco

Open daily from 12.15pm to 3pm and for evening meals from 7pm to 11pm

Restaurant capacity: 80 seats

<https://www.montecarlosbm.com/fr/restaurant-monaco/le-grill>

New in 2022: PAVYLLON, a restaurant by Yannick Alléno, Monte-Carlo



After a successful season for Yannick Alléno's restaurant at Hôtel Hermitage Monte-Carlo, Monte-Carlo Société des Bains de Mer is hosting PAVYLLON on Monaco soil, a restaurant that shakes up the codes of traditional fine dining. On the menu: delicious and refined cuisine, an elegant setting around its signature bar and a resolutely modern, accessible and informal mood. A new, not-to-miss address for Monaco residents.

The venue is designed to make the most of the lovely weather, with a sea-facing planted terrace for anyone wanting to enjoy the spectacular view of the sea and the Rock. Inside, meanwhile, the tables are lined up along the large patio windows inside a room elegantly designed by Chahan Minassian. Around 30 people can sit at the large counter with front-row seats of the open kitchen and feast their eyes and taste buds on the ballet of dishes being prepared. The venue offers transparency and serenity, without the usual formality of top restaurants, in a spirit of lounge conviviality and conversations at the bar.

The Chef proposes freestyle cuisine bursting with Mediterranean flavour based around cold or hot or totally plant-based creative dishes, drawing mainly on local produce and seasonal vegetables grown in the market garden at Hôtel Hermitage Monte-Carlo.

Yannick Alléno has once again called on the services of interior architect Chahan Minassian, who was behind the décor of Pavillon Paris at Pavillon Ledoyen, to forge the personality of his Monaco Pavillon. The setting has been entirely reworked into the subtle and comfortable spirit of a private residence that invites guests to relax.

PAVYLLON, a restaurant by Yannick Alléno, Monte-Carlo

Hôtel Hermitage Monte-Carlo

Square Beaumarchais MC 98000 Monaco

Service non-stop from 12pm to 10.30pm

Menus: Lunch at 78 euros, Monte-Carlo at 145 euros and Hermitage at 235 euros

<https://www.montecarlosbm.com/en/restaurant-monaco/pavillon-monte-carlo-un-restaurant-yannick-alleno-hotel-hermitage-monte-carlo>



The international concepts travelling to Moncao

New in 2022: Em Sherif Monte-Carlo transports Lebanese cuisine to Hôtel de Paris Monte-Carlo

Constantly seeking remarkable gastronomic experiences, Monte-Carlo Société des Bains de Mer joined forces with Em Sherif, a renowned restaurant group that originated in Beirut, to launch the new Em Sherif Monte-Carlo in April 2022. Following on from Harrods in London, Hôtel de Paris Monte-Carlo welcomes Em Sherif in Europe with a unique concept combining Em Sherif Restaurant, Em Sherif Café and Em Sherif Sea Café. Em Sherif, which means “the mother of Sherif”, is a traditional restaurant concept which celebrates a culture experienced through taste, sight, hearing and feeling; a culture experienced through its cuisine, décor, music and unique atmosphere to inspire joy. The menu proposes the iconic dishes of Em Sherif restaurants with products originating in France, as well as specials that pay homage to seafood. Em Sherif Monte-Carlo also has a Chicha Lounge Bar that is open in the afternoon and evening.

Founded by Mireille Hayek in 2011 to celebrate the authenticity, generosity and refinement of Lebanese cuisine and culture, Em Sherif will be taking up residence in Monaco under the leadership of Yasmina Hayek, the daughter's founder and chef trained at the Paul Bocuse Institute. The family business joins the eminent history of the Principality to the greatest delight of those who love cuisine that comes from the heart.



Yasmina Hayek, Chef at Em Sherif Monte-Carlo

Em Sherif Monte-Carlo

Place du Casino MC 98000 of Monaco

Restaurant open from Thursday to Monday from 5pm to 11pm

Chicha Lounge Bar from 5pm to 1 in the morning

Tasting menu: 160 euros

<https://www.montecarlosbm.com/en/restaurant-monaco/em-sherif-monte-carlo>

Buddha-Bar Monte-Carlo: where Asian delights meet French excellence

For over 20 years, the Buddha-Bar concept has continued to grow, spreading its positive energy all over the world, now in over 20 countries, and many more tomorrow. Lyon, London, Dubai, Budapest, Prague, Kiev, São Paulo, Manila, Saint Petersburg, Marrakesh, Tbilissi, Baku and Caracas have already fallen under its spell. With Buddha-Bar Monte-Carlo, **Monte-Carlo Société des Bains de Mer has added a quality restaurant to its address book, housed in an original setting** in an atmosphere that is an invitation to relax and party. A former concert hall built at the start of the 20th century, the establishment's unique setting combines architectural heritage and Asian-themed decoration, a delicate balance of materials, colours and *objets d'art*. The work carried out revealed hidden splendours that have been restored and perfectly integrated to the new design. The impressive high ceiling that is over 7 metres was made resplendent with the addition of a mezzanine that houses the restaurant dining area. It overlooks the lounge and bar area, under the benevolent eye of the monumental statue of Buddha, specially made in Asia. Open-air terraces complete this magical setting. Perfect for enjoying sweet summer evenings!



Dinner at Buddha-Bar Monte-Carlo is a **experience full of surprises and magic**: guests expecting to enjoy traditional Chinese food will be pleasantly surprised when they discover a menu filled with innovative, appetising and delicious compositions, a perfect blend of the sweet taste of Asia (China, Japan, Thailand, South-east Asia...) and French excellence. Among the famous signature dishes are: crispy chicken Chinese salad, beef Teppan Yaki, 5 spices grilled chicken, glazed duck with candied fruit... not forgetting the sashimi, rolls and other unique creations.

Buddha-Bar Monte-Carlo

Place du Casino MC 98000 of Monaco

Open from Monday to Saturday inclusive from 6pm to 2am

Set menu from €98

<https://www.montecarlosbm.com/en/restaurant-monaco/buddha-bar-monte-carlo>

COYA Monte-Carlo, the festive meeting place in the Principality



The festive meeting place for Monaco residents and a clientèle that comes from all over the world, COYA Monte Carlo offers a mix that has made its name from London to the Riviera, as well as Miami, Dubai and Abu Dhabi: light and colourful fusion cuisine with Latin American flavours, a Pisco Bar & Lounge and lively DJ sets, with the added bonus of a splendid view of the Mediterranean. It's the perfect to start a fashionable evening before heading to Jimmy's Monte-Carlo.

In an eclectic and electric atmosphere, COYA Monte-Carlo offers **fusion cuisine inspired by Peruvian flavours and orchestrated in Monaco by Chef Victoria Vallenilla**. Contemporary culinary techniques take Peruvian dishes to the next level. Delicate hints of Asian gourmet cooking add a final touch to the alchemy. The restaurant offers dishes that are naturally light and healthy. Signature cocktails and exceptional tequilas and rums are all part of the **Pisco Bar & Lounge**. The DJ set completes the bewitching atmosphere. For those who like to dine intimately, but still keep the Latin American theme, a private room offers a more peaceful interlude.

COYA Monte-Carlo

26 avenue Princesse Grace – 98000 Monaco

Open from April to November

April – May – October: closed on Tuesday and Wednesday (except during Tennis and GP week – open daily)

June: closed on Tuesday

July – August – September: open daily

Opening times: 7pm - 1am on week nights (meals from 7.30pm-midnight) and 7pm-2am at the weekend (meals from 7.30pm-12.30am)

Tasting menu at €95 per person

<https://www.montecarlosbm.com/en/restaurant-monaco/coya-monte-carlo>



“Home-grown” culinary expertise

The legendary brasseries: Café de Paris Monte-Carlo and Casino de Monte-Carlo

A genuine institution in Monaco life since 1868, **Café de Paris Monte-Carlo** is also reinventing itself in a district that has been metamorphosed with the renovation of Hôtel de Paris Monte-Carlo, the creation of the One Monte-Carlo area, the rebuilding of the Boulingrins Gardens, the restored façade of Casino de Monte-Carlo and the new Place du Casino. By summer 2023, it will have **one of the most beautiful rooftops in the world** and the Group’s gourmet and festive range will be broadened with the **arrival of the Amazonico concept**. The working surface of Café de Paris Monte-Carlo will increase from 10 to 13,000 m². Café de Paris Brasserie will cover two floors with a café service on the ground floor and a restaurant service on Place du Casino for the first time. Upstairs, a new “Brasserie Chic” will have a 280 m² terrace. The 2nd floor will also host Amazonico, an original concept from Madrid that already exists in Dubai and London. Several luxury boutiques will complete the offer. During the work, Café de Paris Monte-Carlo will welcome its guests in the sumptuous Empire room of Hôtel de Paris Monte-Carlo, listed as a historic monument for more than a century and looking onto Place du Casino.

The legendary **Casino de Monte-Carlo** is also home to 2 must-try restaurants:

- **Le Train Bleu**, where the Belle Époque atmosphere and gourmet cuisine blend elegantly with the landscape of Place du Casino. The flavours of Italy are celebrated here! While players enjoy a relaxing and gourmet break from the games, Le Train Bleu welcomes all visitors who want to enhance their evening with a delicious and refined dinner.
- **Le Salon Rose**, a French brasserie in a historic setting (1902) decorated with mother-of-pearl. With its nooks and alcoves, an intimate place with a boudoir style and a terrace that opens onto the Mediterranean, generous cuisine that draws on fresh seasonal produce: salads, pasta, tartares and garnished dishes are all welcome, made even better by a selection of local and international wines.

The hotel restaurants, a strong advantage for the Resort

Le Limùn at Hôtel Hermitage Monte-Carlo is a lively and luxurious space at the heart of the Beaumarchais lobby, similar to the upper deck of a transatlantic liner peopled with elegant travellers. A true haven of peace, it is an essential part of Monaco life, whether for a private breakfast, a quick lunch on the way back from a shopping trip, or tea time after a spa treatment.

Now a familiar part of Monte-Carlo Bay Hotel & Resort, **L’Orange Verte** has a creative and relaxed offer, convivial, yet always elegant. L’Orange Verte has a “Food & Fun” range based around specials such as tartares, salads, international dishes and a selection of teas and daily pastries. Located between the sea and the lagoon, **Las Brisas**, the summer restaurant at Monte-Carlo Bay Hotel & Resort is open from May to September, the perfect spot for a summer lunch that is out of this world. A holiday air envelops the terrace, inviting guests to a good mood... With family or friends, clients stop off at Las Brisas to enjoy delicious cooking that is a blend of Mediterranean and Caribbean flavours.

In season, the **Vigie Lounge & Restaurant** welcomes its guests to Monte-Carlo Beach. Tucked away at the heart of a pine forest classified as a bird refuge, with nothing but the sea on the horizon, this little piece of paradise is unbeatable for sweet summer evenings, as a couple or with friends, in the lounge bar or at the restaurant. In a natural setting perched above the sea, it is decorated with natural materials: bamboo, ropes and cotton sails. Every evening, from Thursday to Monday inclusive, from 6pm to 11.30pm, this summer institution operates as a lounge bar and restaurant space, under the creative direction of Chef Pascal Garrigues and his team, with musical accompaniment from the resident DJ.



The Wine Cellars at Hôtel de Paris Monte-Carlo

Hôtel de Paris Monte-Carlo owes much of its reputation to its cellars, which were dug out behind the palace in 1874 based on the model of a Bordeaux winery. These cellars are called Cave Centrale, because they supply all of the establishments of the Monte-Carlo Société des Bains de Mer Resort. Today, the cellars of Hôtel de Paris Monte-Carlo are exceptional thanks to their surface area of 1,500m², their 350,000 bottles stored in over 1.5 kilometres of racks and 3,700 wine references. It is undoubtedly the biggest hotel and restaurant cellar in the world. Rare wines and famous liqueurs share this particular universe in optimal storage conditions. The very ancient vintages are not sold, but stored in the Réserve Marie-Blanc, which was built on site in 1990.

The cellars of Hôtel de Paris Monte-Carlo can hold a dinner in a reception room for up to 40 people. This wonderful opportunity, available on request, is very appealing due to its unique nature. In 1976, H.S.H Prince Rainier and H.S.H Princess Grace celebrated their 20th wedding anniversary here.

The innovative concepts: Mada One

The most exclusive residential address on the Riviera, since 2019 One Monte-Carlo on Promenade Princess Charlène has been hosting an all-new dining concept dreamt up by Michelin star Chef Marcel Ravin: Mada One, in tribute to his homeland, Martinique or Madinina/Madiana, the old name for the island meaning “mythical island”. Mada One is a little island where “snackonomy” refers to the gastronomic expertise of the Chef and the simplicity he wants to bring to this location, in the spirit of a café, a bistro or a tearoom, depending on the time of day. For breakfast, a simple lunch, a treat when shopping or after work, the “snackonomic” concept meets all the gourmet needs of the residents of the new district at the heart of Monaco, as well as those of visitors, in an elegant décor designed by David Collins Studio.



Faithful to cooking with good products, natural ingredients and blended flavours, the Chef aims to surprise his guests with original creations like the Munegu (“Monaco” in the local language and “the taste of people” in Creole), a “travel cake” subtly blending the Monaco fougasse and Panettone in white and red, the colours of the Principality. His reinterpretation of Mediterranean flavours (Menton lemon, jam, etc.) pays tribute to his adopted land. Another delight that should not be missed is the unexpected reinvention of the fruit tart, the Tchôk.

Mada One

One Monte-Carlo – MC 98000 Monaco

Open from Monday to Saturday from 8.30am to 6pm

Take-out from 8.30am to 3pm

A la carte from €18

<https://www.montecarlosbm.com/en/restaurant-monaco/madaone>



Helathier, more local and responsible gastronomy

A major pillar of the Group's sustainable policy

Looking after people and the environment begins on the plate! The sustainable development approach is at work in the Resort's kitchens thanks to chefs who promote healthy and authentic cuisine. Monte-Carlo Société des Bains de Mer uses **short supply circuits for the majority of its food products**, with a focus on local and seasonal products sourced within a 150 km radius around Monaco for fruits and vegetables, as well as for some charcuterie and cheese products. This approach reconciles product quality and freshness, proximity and quality of exchange with producers, and also an optimised transport and carbon footprint.

The Resort also fosters the **development of local market gardens**: a local market garden under partnership for Monte-Carlo Beach and a self-contained vegetable garden inside the Monte-Carlo Bay Hotel and Resort, managed by the start-up Terre de Monaco, a company that creates organic urban vegetable plots. Since March 2019, a 400 m² garden has been located above Beausoleil, providing the Michelin star restaurant at Hôtel Hermitage Monte-Carlo with organic fruit and vegetables. For exotic fruit and tea and coffee, the Group favours products that come from fair trade suppliers, where the sourcing must be qualitative and perfectly controlled. For its purchases of wine and regional produce, the Group prefers to have a direct relationship with growers, taking into account a growing number of criteria on environmental respect (integrated farming, no herbicides, insecticides and fungicides, or bio-dynamic methods). Hôtel Hermitage Monte-Carlo, Les Thermes Marins Monte-Carlo and the restaurant L'Hirondelle, followed by Monte-Carlo Bay Hotel & Resort, have signed the **Mr. Goodfish commitment**, to respect marine resources and promote fish that come from sustainable fisheries. Bluefin tuna was taken off the menu at all of the kitchens at the Resort 11 years ago.

When it comes to **combating food waste**: inventories and orders are optimised all the time, and the teams in the kitchens use all of the product when possible, in order to take full advantage of the product, from the noble parts to those that are less commonly used in soups or as a base for sauces. Monte-Carlo Société des Bains de Mer also recovers dry products and excess produce from restaurants for the staff canteens. Finally, the company has invented the "My Gourmet Box", to take home after lunch or dinner. This is a personalised version of the Petite Boîte Monégasque launched by Monaco town hall. It is a simple way to introduce the "doggy bag" concept to client habits.

Finally, Monte-Carlo Société des Bains de Mer has been committed for several years to **certification for its establishments, in particular under Green Globe**, internationally recognised certification designed for the luxury tourism and travel industry. Among others, this certification includes criteria relating to procurement, water and energy use, waste reduction and recycling and protecting site locations. Certified Organic by Ecocert in 2013, the restaurant Elsa is now certified 100% organic and wild-caught fish.

Forerunner restaurants: Elsa 100% organic and wild-caught fish at Monte-Carlo Beach

The Group has been at the forefront of **organic fine dining** with the restaurant Elsa at Hôtel Monte-Carlo Beach. In 2022, this restaurant, that also **promotes a new culinary generation**, has been home to Chef Mélanie Serre. The talented 36-year-old, formerly Executive Chef of Joël Robuchon's Atelier Etoile, develops her sincere, generous and flavoursome cuisine in line with the organic, local and seasonal spirit dear to the restaurant, which has been Ecocert certified since 2013. Cheerful, warm and passionate, her cuisine reflects her personality, focusing on the product, the harmony of flavours and colours, with generosity but without ostentation. She has a modern vision of gastronomy, favouring simplicity and a wealth of flavours. The intention is not to impress, but to create enjoyment!



In the dining room, the décor is elegant and minimalist, in tune with the cooking. The azure tones are delicately evocative of the contours of the Mediterranean coastline. From the terrace, time stands still for a delicious moment of communion with nature, revealing an unrivalled view over the sea and the Riviera.

Restaurant Elsa

Avenue Princesse Grace - 06190 Roquebrune-Cap-Martin

Open from May to October for lunch and dinner from Wednesday to Sunday

Lunch - starter / main course / dessert €68 during the week, €88 at the weekend and bank holidays

5-course discovery menu €138

<https://www.montecarlosbm.com/en/restaurant-monaco/elsa>

Wellness cuisine: L'Hirondelle at Thermes Marins Monte-Carlo

At the start of the 20th century, Thermes Marins Monte-Carlo were already popular for their nutritional expertise. The mineral water bar from French health resorts – served at source temperature – is never empty. The fruit juice and vegetable cocktails also have quite a reputation.

The restaurant L'Hirondelle located at the Thermes Marins Monte-Carlo currently offers **refined and healthy wellness food** in Mediterranean colours with veggie overtones. Composed in osmosis with the treatments, the food at the restaurant is synonymous with a new wellness experience that bewitches the senses, with fresh, tasty and seasonal produce grown locally, and generous space given to vegetables and proteins with high nutritional value. Treating yourself while maintaining nutritional balance is possible today! The philosophy of the Thermes Marins Monte-Carlo falls under **sustainable human development**: focus on the essential, foster prevention and balance, self-care using natural methods while taking advantage of the latest scientific breakthroughs: the new 21st century Art de Vivre places health at the centre of its priorities.



L'Hirondelle

Thermes Marins Monte-Carlo, 2 Avenue de Monte-Carlo - 98000 Monaco

Open daily for lunch from 12pm to 3pm

A la carte from €24

<https://www.montecarlosbm.com/en/restaurant-monaco/hirondelle-and-its-terrace>



About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer has been offering an exclusive lifestyle since 1863 in a world-unique resort that brings together in a stunningly beautiful environment:

- Four world-renowned iconic hotels: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach and Monte-Carlo Bay Hotel & Resort, shaped by the legendary personalities who have stayed here, the incredible events that have taken place and the constant reinvention they undergo.
- 2 casinos, the legendary Casino de Monte-Carlo and Casino Café de Paris.
- 30 restaurants, four of which together have 7 Michelin stars: Le Louis XV-Alain Ducasse at Hôtel de Paris, Le Blue Bay, Le Grill and PAVYLLON, a restaurant by Yannick Alléno.
- Les Thermes Marins Monte-Carlo, inviting guests to return to the Essential within a well-being setting by the sea.
- As well as being a hub of night-life, the Resort also offers an incredible selection of events, including the Monte-Carlo Sporting Summer Festival and the Monte-Carlo Jazz Festival.

In 2019, Monte-Carlo Société des Bains de Mer completed four years of transformation works on Hôtel de Paris Monte-Carlo and the creation of a new district around Place du Casino, One Monte-Carlo, with luxury accommodation, shops, restaurants and a conference centre. The vision of Monte-Carlo Société des Bains de Mer is to make Monte-Carlo the most exclusive experience in Europe.

This ambitious project culminated in the new Place du Casino, inaugurated in early June 2020. The living heart of the Principality, this achievement is part of a global urban project that propels the myth of Monte-Carlo into the 21st century while magnifying its exceptional architectural heritage.

Monte-Carlo Société des Bains de Mer Group has been promoting responsible luxury for over 10 years and in 2018 launched its third Sustainable Development Charter: Go Sustainable. Most of these establishments are Green Globe certified and are all committed to responsible luxury, thanks to frugal consumption of water and energy, optimised waste management, healthy and responsible gastronomy, contribution to actions of the Principality in favour of carbon neutrality (national pact for the energy transition of Monaco), and protection of natural heritage and biodiversity.