



MONTE-CARLO



PRESS KIT 2023

Hotel of Connoisseurs

Press contact

T. +377 98 06 64 14 <u>presse@sbm.mc</u>

pressmontecarlosbm.com



CONTENTS

I. Hotel Hermitage Monte-Carlo, Hotel of Conoisseurs	p 2
II. Diamond Suites, gems of Hôtel Hermitage Monte-Carlo	p 4
III. A Mediterranean, authentic and refined gastronomic experience	
Pavyllon Monte-Carlo, Yannick Alléno's restaurant	p 7
IV. An energising wellness break at Les Thermes Marins Monte-Carlo	p11
V. Hôtel Hermitage Monte-Carlo: kid-friendly destination	p12
VI. "Forever Green" at Hotel Hermitage Monte-Carlo	p 13
VII. An essential venue for business tourism	p14
VII. Awards and distinctions	p 16
VIII. About Monte-Carlo Société des Bains de Mer	p 17
IX. Useful information	p 18

I. Hotel Hermitage Monte-Carlo, Hotel of Connoisseurs

Hotel Hermitage Monte-Carlo is the chic address of connoisseurs, close to the vibrant heart of Monaco, while remaining a haven of tranquility for its guests, a haven of serenity with a singular and sensitive soul. Overlooking the Mediterranean Sea, it offers one of the most beautiful views of the Rock and the Port that the Principality offers, conducive to peace and relaxation. Its Belle Epoque façade opens discreetly on the elegant Beaumarchais square shaded by its century-old trees. An ideal location, close to the Place du Casino, the Opéra Garnier, the Princess Grace Theatre and the Monte-Carlo Shopping Promenade and its 24 luxury houses, along the wooded streets of One Monte-Carlo district.



A discrete, authentic and thoughtful luxury

A hotel of innate class and timeless elegance, Hôtel Hermitage Monte-Carlo is highly appreciated for the simplicity of its welcome and the authenticity of its relationship with its guests: here, regulars and visitors alike are welcomed as a member of the family. Everyone has the feeling of being welcomed in an intimate and warm place and is accompanied with care in every detail to feel good and fully at home. The service is always personalized with kind-hearted attentions.

A palace prouf of its history but resolutely rooted in the XXIst century

Eminent designers and artists put their stamp on the hotel's style. The dining room, named Belle Époque, is one of the jewels of Hôtel Hermitage Monte-Carlo. All by itself, it embodies the character and opulence of the establishment. The ceiling is the work of artist Gabriel Ferrier, Prix de Rome and 1889 Universal Exposition Gold Medallist who was inspired by the fresco, "Grâces Florentines", by François Boucher and Jean-Honoré Fragonard.



Another of the hotel's wonders is the Jardin d'Hiver (Winter Garden). It owes its prestige to the glass conservatory created and erected by disciples of Gustave Eiffel. Its umbrella-shaped structure was emphasised in the 1970s with the addition of pastel tones, gildings and new lighting. The setting and serenity of the venue make Hôtel Hermitage Monte-Carlo a synonym of elegance and refinement. Since 2019, this unique place hosts every Sunday a Chic Brunch open to the public (except during summer season).

This exceptional heritage remains alive, with a hotel renovated and modernized regularly, to harmoniously combine Belle Epoque style of the architectural setting and contemporary interior design: noble materials and refined forms, spaces breathing peace, where light colours blend with the discretion of bronze and matt gold and where the walls are decorated with contemporary works. And the technology too.

Palace proud of its history, but firmly anchored in the 21st century, it is the hotel of choice for Monegasques, families, lovers and traditionally welcomes personalities of the cultural and artistic world. The history of the Hotel Hermitage Monte-Carlo is indeed marked by the many personalities who loved it, from Marcel Pagnol to Francis Bacon, including Josephine Baker and her family invited by H.S.H. Princess Grace of Monaco. It is the hotel that has sheltered the first legendary loves of Maria Callas and Aristotle Onassis and still remains today a hotel very popular with lovers to whom it offers special attentions, like «L'Instant Jacuzzi» in collaboration with the Maison Moët & Chandon or a romantic Instant around a one-hour photo shoot by a professional photographer. It is a privileged meeting place for Monegasques, who organize business lunches in a relaxed atmosphere. The hotel has also become, over the course of its history, a place of transgenerational meetings, ideal for family stays, and offers a multitude of services to reconcile the comfort of parents and the happiness of children, now V.I.K (Very Important Kids):

Finally, it is Hotel Hermitage Monte-Carlo that traditionally welcomes the personalities of the cultural and artistic world in Monaco: philosophers of the Philosophical Meetings of Monaco presided by Charlotte Casiraghi, guests of institutions under the Principality's Directorate of Cultural Affairs, museums, theatres and orchestras. The best reception is indeed reserved for invited personalities, great artists, writers, journalists, and allows the hotel to offer in return to its clientele privileged access to events, shows, exhibitions, meetings organized in the Principality.

II. Diamond Suite, gems of Hotel Hermitage Monte-Carlo

The palace of Hôtel Hermitage Monte-Carlo is discreetly luxurious, with innate class and timeless elegance. It is a stylish retreat with a bright and graceful atmosphere. The sea and light are prominent in the five wings of the Hotel, creating a sensation of space and an atmosphere that is both bright and warm.

Its unique universe offers a perfect blend of its Belle Époque heritage and modernity, with 277 rooms, including 53 Junior Suites, 22 Suites and 13 Diamond Suites. All of these exceptional suites offer superb views of the Bay of Monaco and the Mediterranean. The interior design creates a timeless setting with noble materials and minimalist forms, soft and happy colours, bronze and matt gold. The walls are decorated with contemporary works of art. The rooms are also equipped with the latest TV and Internet technologies for maximum comfort, along with the reception areas.

The Diamond Suites, treasures of Hôtel Hermitage Monte-Carlo

The Diamond Suites are the showpieces of Hôtel Hermitage Monte-Carlo. Overlooking the Mediterranean Sea, they are exceptional by way of their luxurious spaces and their exceptional services.



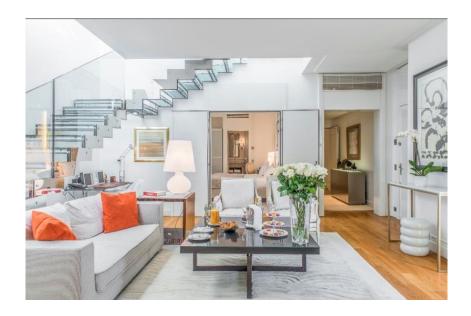
The Prince Diamond Suite: in the Princes wing of the Hotel, this suite is a perfect representation of the neo-classical architecture of Hôtel Hermitage. It provides a unique area with its two extensions making it the largest room in the Hotel. The suite is a convivial space offering ultimate comfort with its three rooms and three terraces. It can welcome up to nine people thanks to an adjustable area of 332 m². The suite offers a panoramic view of the Mediterranean, the port of Monaco and the Rock.



The **Presidential Diamond Suite** lies on the Prince wing too. This elegant Suite has an appealingly intimate atmosphere. It features wooden floors, a warm and refined décor, and benefits fully from the brightness and the extraordinary panorama of Monaco overlooking the sea. 204m² arranged in two bedrooms, one living room, one dressing room and two loggia terraces.



The top floor of the Excelsior wing of Hôtel Hermitage Monte-Carlo houses an exceptional apartment: the Penthouse Diamond Suite. This Suite offers guests the utmost luxury of all modern-day palaces: space, with an area of 361m², including one 23m² terrace and a second 70m² terrace. Each room is delicately infused with haute-couture tones of taupe, aubergine and gold. In a family spirit, the rooms are divided into three bedrooms, three living rooms, three bathrooms, two dressing rooms, one playroom for children (convertible upon request). The two terraces offer a 360° view of the port of Monaco, the Monaco Rock, the Mediterranean Sea and the Alps and a Jacuzzi.



Perched at the top of the hotel, the exceptional **Diamond Duplex Suite with Jacuzzi** offers 200m² of interior space and 95m² of exterior space facing the sea, unobstructed, with a solarium and a Jacuzzi. This duplex suite is decorated in shades of white and is complemented by a glass staircase, which highlights the effect of space, clarity and weightlessness.

III. A Mediterranean, authentic and refined gastronomic experience Pavyllon Monte-Carlo, Yannick Alléno's restaurant



Following a successful season of Yannick Alléno at the Hôtel Hermitage Monte-Carlo, Monte-Carlo Société des Bains de Mer welcomed Pavyllon in Monaco. Pavyllon is the brainchild of Yannick Alléno, the chef of Pavillon Ledoyen since 2019. Freed from the ceremony of the the traditional fine-dining restaurant and in a thoroughly modern spirit, Pavyllon Monte-Carlo, a restaurant by Yannick Alléno aims to be accessible and relaxed, a blend of salon conviviality and countertop conversation. 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.

A menu in perpetual renewal! Among the suggestions at the start of this season, the cold creative dishes and plant-based hors d'œuvres include: balik salmon, fresh tartar with crispy potato, delicate Iberian ham jelly, Basque-style cockles, vegetable ravioles with spring broth or farinata soaked in powdered herb fennel and salted pistachio paste. For the hot creative dishes and pasta let your fancy run free, from langoustine ravioli with herbs and basil leaf fondue, steamed morels on duck foie gras royale or badaboum-style egg with caviar, poached with smoked cold cream and croûtons. The fish and meat dishes do not lag behind, from roast mullet in crispy courgette leaf to veal medallions viennoise au plat, John Dory seasoned with Madras curry, Parisian-style Chirashizushi, foie gras, giant shrimp, beef and some shellfish.

Countertop gastronomy makes its début in the Principality

The restaurant at Hôtel Hermitage Monte-Carlo shakes up the codes of traditional top restaurants. Monte-Carlo Société des Bains de Mer and Yannick Alléno have decided to export Pavyllon and its gastronomic bar to the Riviera. 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 conviviality and conversations at the bar.

Free-spirited cuisine with the taste of the Riviera



This free-spirited, intuitive cuisine in perpetual renewal consists of cold or hot dishes, or 100% plant-based dishes, made essentially from local ingredients. The starters include a San Remo prawn cocktail; egg surprise with Prunier caviar grains, poached with smoked cold cream and served with golden croutons; steamed morel mushrooms on duck royale de foie gras; Monte-Carlo-style mixed salad with vegetables from the allotment, enhanced with pistachio sauce; or vegetable ravioli with spring broth and olive oil...

Pasta and ravioli also have place of honour, such as green lasagne with bolognese and parmesan in homage to Luigi Taglienti, or the very delicious basil and lemon pasta gratin with bottarga. Fish and meat are served with lovely Mediterranean vegetables: whole cooked sole meunière; langoustine flavoured with Meursault wine; line-caught fish-and-chip-style whiting; beef feuille-à-feuille with capers; or grenadine of veal with sweet onions and parmesan. The choice is vast, or alternatively guests can opt for tasting menus.



For desserts, Yannick Alléno has "picked" his sugar from trees for years, and has cleverly replaced sugar with birch sap. The Chef's

desserts are wonderfully light and innovative, like the fork-textured ice creams whipped on the table, meringue soufflé with vanilla "caviar" or crispy feuillantine glazed with wild strawberries.

An exceptional setting designed by Chahan Minassian



Once again, Yannick Alléno selected interior designer Chahan Minassian, who is responsible for much of the décor of Hôtel de Crillon and international numerous residences, who promotes a luxurious and refined style and pays attention to interplays of materials and textures. The chef and the interior designer trusted each other completely from their very first meeting. "We have the same approach, Yannick on the plate, me with space. We complement each

other naturally, and for this project we worked hand-in-hand." Both have one and the same goal: to offer absolute comfort and to arouse their senses. Chahan Missanian therefore created an impressive bar in metallic wood, which opens on to a kitchen with geometric tiles interspersed with small smoked mirrors to provide sea views. Each element has been carefully selected to act as a subtle reminder of nature and the Mediterranean surrounding the restaurant: seats in shimmering velvet and suede; ceruse oak panels on the walls; contrasts between muted and bright aspects; soft shades of grey and green, etc.

The tableware creates a harmonious link between the setting and Yannick Alléno's cuisine, and has been exclusively made by the finest artisans (Jaune de Chrome for the glazed porcelain plates, Mepra for the matte steel cutlery, and Sarah-Linda Forrer for beautiful decorative items, etc.). Fabrics and volumes subtly interplay, textured or exquisite surfaces provide a display for garnishes, such as mother-of-pearl for the sauces. Attention is given to the tiniest detail, creating a level of harmony that encourages customers to be more attentive and receptive to what they are tasting and to the friendly atmosphere.

"I am delighted to open Pavyllon at Hôtel Hermitage Monte-Carlo. There is a real place for this cuisine with the taste of the Riviera in the Principality, in a stylish an informal atmosphere, and I would like the residents of Monaco to take ownership of this restaurant," says Yannick Alléno.

For Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo: "Our palace is continuing its reinvention while capitalising on its exceptional heritage and its status as an emblematic venue close to Place du Casino. Creator of exceptional moments for lovers of elegance, the connoisseurs' hotel is happy to add an exciting culinary experience for both Monegasques and our international visitors."

Practical information

Pavyllon Monte-Carlo, Yannick Alléno's restaurant Hôtel Hermitage Monte-Carlo Square Beaumarchais MC 98000 Monaco Opened from 15th April 2022 Lunch service from 12:00pm

Le Limùn, RDV incontournable de la Principauté

Located in the Beaumarchais lobby, Limùn Lounge is a lush garden resembling the top deck of a transatlantic cruise liner with elegant passengers taking leisurely strolls. Exuding peace and tranquillity, it's the ideal place for a quick lunch after a shopping spree or afternoon tea following a beauty treatment at our spa. It's also a popular spot for a casual business lunch.



The Crystal Bar, a chic and cosy champagne bar

The Crystal Bar is Hôtel Hermitage Monte-Carlo bar, an ideal cosy and elegant setting, inspired by English clubs with leather chairs in a resolutely contemporary atmosphere. In the winter, it's the meeting place for champagne enthusiasts or for enjoying an original cocktail before dinner or an exquisite after-dinner liqueur. Living place for local events, it will be the privileged space for participants of philosophe rendezvous of Monaco but also for thematic evenings about oenology and tableware ...

In summer, Crystal Bar will be on the paradisiac Jardin Excelsior to offer a lounge atmosphere. It will be the occasion to have a unique evening under stars in the heart of Monte-Carlo, with a wide choice of drinks, a finger food menu, a products mix to share using local produce. A casual moment to share in family or with friends.



IV. An energising wellness break at the Thermes Marins Monte-Carlo

Directly accessible from the Hotel, the legendary Thermes Marins Monte-Carlo offers cutting-edge expertise, between wellness,, sport and nutrition. Thermes Marins Monte-Carlo supports the revolutionary art of taking care of oneself: focusing on the essential and encouraging prevention and harmony. The establishment offers tailor-made treatments and focuses on the needs and wants of each guest: fitness, slimming, health treatments and optimisation of physical and intellectual performance.



Cutting-edge equipment covers an area of 6,600m²: 30 treatment rooms, heated salt-water swimming pool, fitness room with panoramic view, cryotherapy chambers (-60°C and -110°C), outside Jacuzzi, solarium, sauna, wellness room, separate women's and men's steam rooms.

The L'Hirondelle Restaurant offers healthy and nutritious food using Mediterranean products on a predominantly vegetarian menu, created in harmony with the treatments.

Hôtel Hermitage Monte-Carlo also offers guests a private beach between the pine forest and the Mediterranean, at Monte-Carlo Beach. Shuttle buses are provided free of charge during the day.



V. Hôtel Hermitage Monte-Carlo: kids-friendly destination

Exclusive services for Very Important Kids



Over the course of its history, Hôtel Hermitage Monte-Carlo has become a meeting place for every generation and today proposes a multitude of services to reconcile parents' serenity and children's happiness, known as V.I.K (Very Important Kids):

- Over 50% of rooms are adjoining, as well as a Diamond Suite comprising a games area for children.
- In summer, a games room is accessible to our youngest guests, under the watchful eye of two supervisors (board games, creative play, games consoles, baby foot, mini football field on the terrace and games for little ones).
- The Hotel celebrates the end of the year with its famous Christmas tea-times in the Salle Belle Époque. On this occasion, a carrousel is installed in the gardens and children can enjoy a few turns with Father Christmas in person! A number of workshops (creating desserts, creative activities, story-telling, face painting, etc.) are also organised.
- Children are also guests of honour at Easter, thanks to a big Easter Egg Hunt in the gardens of the Salon Excelsior, which is entirely dedicated to them for this occasion.
- Lastly, a teddy bear called Gustave and his big brother "Big G" in honour of Gustave Eiffel accompany them throughout their stay!

The made-to-measure V.I.K service also includes:

- Dedicated V.I.K. welcome in the room: fruit juice, chocolate lollipops, and colouring kit
- Kids' weekly programme created by the Golden Key concierge
- Access to the heated indoor swimming pool all year round
- Access to our private beach, its Olympic swimming pool and baby pool at Monte-Carlo beach in the summer
- Access to Marmorata Kid's Club at our private beach in season
- Tea at the Limùn Bar (1 voucher per child per stay)

Bonpoint x Hôtel Hermitage Monte-Carlo: a shared goal of making children happy



The hotel is teaming up with Bonpoint, the Parisian fashion house that creates unique and daring designs of unparalleled quality and craftsmanship for children. Based on shared values of elegance for young and old alike, the Hôtel Hermitage Monte-Carlo and Maison Bonpoint have developed a collaboration which elevates childhood. « With Bonpoint, we found a partner who shared the same values & DNA: to promote excellence. », explain Louis Starck, General Manager of l'Hôtel Hermitage Monte-Carlo. All details here

VI. "Forever Green" at Hôtel Hermitage Monte-Carlo

Hôtel Hermitage Monte-Carlo, recognised worldwide for its elegance and its history, also stands out for its commitment to sustainable development.

Since 2017, Hôtel Hermitage Monte-Carlo has been using its excellence and expert knowledge to promote eco-responsible luxury.

Preservation, biodiversity and volunteering are commitments at the core of the hotel's approach:

- Acquisition of 15 beehives in the Var since 2018 and the creation of a signature dessert on the menu of our Michelin-starred restaurant, Le Vistamar, made exclusively with the honey from our hives
- Implementation of waste sorting throughout the hotel, including meeting rooms, for business clientele
- Participation in local voluntary initiatives and charities supporting a variety of causes (participation in the Pink Ribbon: a walk to fight breast cancer, "Les Anges Gardiens de Monaco" collection: essential supplies and hygiene products for those in need)
- Creation of a 400 sq.m vegetable garden since March 2019 planted in the hills of Beausoleil which supplies the hotel's Michelin-starred restaurant, Le Vistamar, with fruits and vegetables, produced using permaculture practices.
- Le Vistamar has also had an organic herb tower and an aromatic garden since 2017 which exclusively serves the hotel's Michelin-starred restaurant
- Constitution of a "Green Team", made up of the heads of the hotel's departments, which works on the design, implementation and monitoring of actions. The motto: "Forever Green"

"The teams at Hôtel Hermitage Monte-Carlo have been committed to this sustainable approach for many years. The integration of eco-gestures in our work processes, the preservation, maintenance and enhancement of our heritage, and the teams' initiatives such as upgrading our garden and carrying out actions for different associations are now part of the hotel's identity, for our teams and our customers.

We are very proud of our Green Globe certification. It is both an achievement and obligation to continue our approach within the framework of our charter and that of Monte-Carlo Société des Bains de Mer", comments Mr Starck, Managing Director of Hôtel Hermitage Monte-Carlo.

The direct actions in favour of sustainable development are reflected in the signing of the energy transition pact on 23 March 2018, our commitment to the Mr. GoodFish charter, signed in 2015 and the Green Globe certification obtained in March 2019.

The Hotel explains its actions in greater detail on its website: https://www.montecarlosbm.com/en/hotel-monaco/hotel-hermitage-monte-carlo/our-commitment-sustainable-development

VII. An essential venue for business tourism

Hôtel Hermitage Monte-Carlo welcomes local and international business customers for prestigious lunches, dinners, events and seminars. The hotel has 14 adjustable meeting and banquet rooms from 15 to 430m², including the Salon Eiffel, a column-free area of 310m², accommodating up to 140 participants in school style tables, 310 in an auditorium and 240 in banquet room set up.



The meeting rooms can be adapted to cater to every need. Smaller spaces are the ideal solution for smaller meetings, for example the Salon Gustave, which can be divided into three breakout rooms, the Trianon and Jardin d'Hiver, or the Salon Bouderie, where six people can gather in a chic and intimate setting. The famous Salle Belle Époque, which is registered as part of Monaco's architectural heritage, creates a unique setting for events. With a roof height of seven metres, it is the perfect backdrop for lavish breakfasts (up to 180 people) or banquets (200 people, and up to 300 when coupled with the Salon Régence). For cocktails, it can host up to 300 guests, or 450 if merged with the Salon Régence. It includes a magnificent terrace overlooking the sea and facing the Palace.



Located in the heart of Monte-Carlo, a few steps away from Place du Casino, Hôtel Hermitage Monte-Carlo has seven terraces and gardens: sumptuous outdoor spaces for chic cocktails under the Riviera sky. The Midi terrace and its unique views of the Rock and the yachts of Monaco can welcome up to 350 people for cocktails. The Salon Excelsior has its own terrace and garden embellished with a fountain (100 people for cocktails). The Salle Belle Époque and the Mezzanine du Jardin d'Hiver are also equipped with terraces with views. On the roof of the Salon Eiffel, the terrace and garden offer an elegant setting for cocktails, walks and coffee breaks.

Lastly, the business tourism division of Hôtel Hermitage Monte-Carlo works in synergy with the One Monte-Carlo conference and events centre, which was launched in spring 2019. It offers the advantages of proximity and simplicity: once on-site, there is no unnecessary travelling because everything is accessible by foot in just a few minutes! The One Monte-Carlo conference and events centre includes 10 areas covering a total space of 1,445m², including a 301m² plenary room featuring Art Deco architecture identical to the Salle des Arts in the former Sporting d'Hiver, to keep its architectural memory alive. This room has its own unique identity and can host up to 300 people for an array of events.

IX. Awards & distinctions

Monte-Carlo Société des Bains de Mer's overall commitment to its guests and its efforts to carry Hôtel Hermitage Monte-Carlo to its paramount has been rewarded by a series of accolades.

- Condé Nast Traveler Reader's Choice Awards, 2022, 2016, 2015 and 2014 Among Best Hotels in the World
- Named as one of Travel + Leisure's 500 Best Hotels in the world for 2022
- Travellers' Choice 2020, 2021, 2022 Tripadvisor
- ❖ Green Globe Eco certified since 2019
- Prix Villégiature 2017 "Best Hotel Group in Europe"
- ❖ TripAdvisor Certificate of Excellence 2015 & 2016
- Prix Villégiature 2016 "Best Hotel spa in Europe"
- Elite Travel 2014" Top 101 Suites"
- ❖ 1 star in the Michelin Guide for Pavyllon Monte-Carlo, a restaurant by Yannick Alléno
- Luxury Romantic Hotel, World Luxury Hotel Awards, 2010
- ❖ World's Best Awards 2012 "Large City Hotels "− Travel & Leisure Magazine
- ❖ Prix Villégiature 2012 Best Hotel ambiancee in Europe
- ❖ Gold Award "Event Hotel of the Year" Eventia Awards 2012
- Certified «Silver Standard» «Welcome Chinese»
- Monaco Welcome Certified 2014

X. About Monte-Carlo Société des Bains de Mer

A reference in luxury tourism in Europe, Monte-Carlo Société des Bains de Mer owns the most prestigious establishments in Monaco:

- 2 casinos, including the mythical Casino de Monte-Carlo,
- Four hotels: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort,
- 33 restaurants, five of which combine seven prestigious Guide Michelin stars: the Louis XV-Alain Ducasse à l'Hôtel de Paris Monte-Carlo, the Grill, Yannick Alléno à l'Hôtel Hermitage Monte-Carlo (ex Vistamar), the Blue Bay and Elsa,
- Bars with various atmospheres, concert halls and the most iconic club on the French Riviera: Jimmy'z Monte-Carlo,
- The Thermes Marins Monte-Carlo, equipped with state-of-the-art technology and a health and wellness restaurant (L'Hirondelle),
- Sports clubs (Country Club, Golf Club, Beach Club),
- Lastly, the Group brings together around 50 of some of the most prestigious luxury goods companies in the world around Place du Casino.

The inventor of the "Resort" concept, Monte-Carlo Société des Bains de Mer has been keeping up with consumer and technological developments since its creation, remaining true to its founding vocation: "This is where we offer dreams" (François Blanc, April 1867).) 150 years of history have thus forged an image of excellence and an international reputation in the areas of gaming and entertainment, gastronomy and prestigious hotels, luxury shopping, well-being and real estate.

The heart of the Resort around the mythical Place du Casino has completed its metamorphosis in 2019 and the vision of Monte-Carlo Société des Bains de Mer: making Monte-Carlo the most exclusive experience in Europe.

- Casino de Monte-Carlo, a symbol of luxury gaming and a key venue for the best players in the world, has been undergoing a metamorphosis since 2016 to attract new audiences by proposing a "remarkable" experience combining the thrill of gaming, entertainment, hospitality (restaurants, Bar de La Rotonde) and shopping with the new Casino boutique. Casino de Monte-Carlo is now a creator of original experiences and is showcasing a new image of gaming in Europe.
- Hôtel de Paris Monte-Carlo, a world-renowned iconic palace, was writing a new page in its history and unveils a fully renewed experience in 2019 following the metamorphosis of the mythical interior and rooms.
- The One Monte-Carlo major real estate and urban planning project opened a new chapter for the beating heart of Monaco in 2019, with an ultra-modern district offering a full luxury experience, combining high-end accommodation, shopping, gastronomy, culture and businesses in an exceptional setting. A haven of peace with emphasis on green spaces, where living, working or just ambling along is a joy!

A talent spotter committed to artistic creation (opera, Sporting Summer Festival, Monte-Carlo Jazz Festival, Ballets de Monte-Carlo, Orchestre Philharmonique de Monte-Carlo, Printemps des Arts, Monte-Carlo Dance Forum, etc.), the Group also partners major sports competitions in the Principality: Monte-Carlo Rolex Masters, Formula 1 Grand Prix and Monte-Carlo Rally.

XI. Useful Information

- 277 rooms including 53 Junior Suites, 22 Suites and 12 Diamond Suites
- 1 restaurant with panoramic terrace: Pavyllon Monte-Carlo, Yannick Alleno's restaurant
- 1 reception room on the national heritage list: Salle Belle Époque
- The Salon Excelsion
- The Jardin d'Hiver Hall and its Gustave Eiffel cupola
- The Beaumarchais Hall
- 1 lobby bar: "Limùn Bar"
- 1 champagne and cocktail bar: the "Crystal Bar"
- Direct access to the Thermes Marins Monte-Carlo
- Access to the Monte-Carlo Beach (open from April to October, free shuttle) with Kids Club (free club to children from 3 to 8 years old)

Hôtel Hermitage Monte-Carlo

Square Beaumarchais
MC 98000 Monaco
Principality of Monaco
hotelhermitagemontecarlo.com
@hotelhermitagemc

Crystal Bar

Opening times:

Summer: 12:00 p.m. to 1:00 a.m. Winter: 4:00 p.m. to 1:00 a.m.

Limun Bar

Open every day

8:00 a.m. to 8:00 p.m.

Information & Bookings: T. +377 98 06 98 98

Bookings

T. +377 98 06 25 25 resort@sbm.mc montecarlosbm.com