

MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER


HÔTEL de PARIS
MONTE - CARLO



PRESS KIT 2025

The Stage to Create Your Own Story

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Prologue

Hôtel de Paris Monte-Carlo, a legendary palace where everyone can write their own story

With its Belle Epoque architecture, the climb up its steps, the melody of its entrance, the perfumes of its lounges and the dizzying merry-go-round of the Place du Casino, where you can see and be seen, Hôtel de Paris Monte-Carlo offers everyone the chance to live a story like no other. According to François Blanc, founder of the Resort Monte-Carlo Société des Bains de Mer, *“A hotel that surpasses everything that has been created to date”*.

Hôtel de Paris Monte-Carlo offers a unique sense of service, where each guest plays the title role in his or her own play: valets, housekeepers, cooks and butlers all strive to personalise each guest's experience, making it unforgettable. Whether they are English, Russian, Middle Eastern, Italian, American, French, Brazilian or Chinese, guests at the Hôtel de Paris Monte-Carlo find the eternal Monaco, the magic of ever-renewed rituals and the day and night spectacle of the Place du Casino... These precious moments and sensations stay with them and create a deep attachment to the hotel throughout their own history.

A magical hotel at the forefront of the luxury hotel sector

Hôtel de Paris Monte-Carlo was built in 1864 on the arid Plateau des Spélugues, when Monte-Carlo was barely taking shape. Thanks to support from Prince Charles III and Monte-Carlo Société des Bains de Mer et du Cercle des Etrangers, the billionaire François Blanc took a big gamble and decided to entirely change an area of the city covered in olive trees and lemon trees into a **decadent venue of gaming and luxury** – Casino de Monte-Carlo and Hôtel de Paris Monte-Carlo. For players travelling from all over Europe to discover the new face of the Principality, he had a hotel built on the model of the Grand Hôtel in Boulevard des Capucines in Paris. Affluence in all its splendour, the international elite rushed to stay - Kings, Princes, Heads of State, Ministers, the very best from governances, industry, science and the arts.

Hôtel de Paris Monte-Carlo, along with Casino de Monte-Carlo, established **the foundations of the “resort concept”**. Over the years, it has been modernised on numerous occasions to meet the demands of the international clientèle. In 1909, the hotel was entirely renovated, when the architectural style of the Belle Epoque was adopted in Monte-Carlo. From its renovation to its extraordinary history, its life has been marked by visits of countless VIPs, world-renowned artists and celebrities. From the Prince of Wales, the future Edward VII, Alexandre Dumas, Jacques Offenbach and Winston Churchill, to James Bond (where the cast of *Golden Eye* stayed) and artists and stars of the stage and screen including Sarah Bernhardt, Charlie Chaplin, Maria Callas and Salvador Dali. Errol Flynn also celebrated his marriage there in the Salle Empire.

During the 1950s, the world came to visit the Princely Couple, Prince Rainier III and Princess Grace, where the Hôtel de Paris Monte-Carlo soon became a favourite venue for the Princess.

A new chapter opens in 2020 to perpetuate the legend

Between 2014 and 2020, Hôtel de Paris Monte-Carlo has written a new page in its history with the metamorphosis of its interior spaces and rooms, the creation of 2 exceptional Suites and a renewed gastronomic offering.

Its magnificent façade has been restored to its 1909 Belle Epoque soul, its spaces have become more contemporary and greener, and its rooms larger (34 m² minimum), more open and more modern. And it now houses the two most exceptional Diamond Suites on the Riviera: the Diamond Suite Prince Rainier III and the Diamond Suite Princess Grace.

A Mecca for gastronomy in the Principality

From the outset, Hôtel de Paris Monte-Carlo has been an ally of haute cuisine. On 1 January 1864, the hotel's restaurant was inaugurated: for 5 francs and 30 centimes, 50 guests enjoyed the first table d'hôte meal! The first chef was François Blanc, who arrived from Homburg in 1875.

At this time, the Principality was becoming a destination of choice for top chefs: Auguste Escoffier took up residence here during the winter in 1884. It was here that he modernised and professionalised the refined cuisine of the palaces, making the hotel restaurants world-famous.

On 31 May 1959, Le Grill was inaugurated by LL.AA.SS. Prince Rainier III and Princess Grace of Monaco, thus marking the beginning of the gastronomic history of Hôtel de Paris Monte-Carlo.

In 1987, it was Alain Ducasse's turn to arrive in Monaco, and it was at Hôtel de Paris that the Société des Bains de Mer de Monaco challenged him to create the gastronomic restaurant Le Louis XV at Hôtel de Paris Monte-Carlo. With his natural cuisine, he was awarded the prestigious third star in the Michelin Guide, making Hôtel de Paris Monte-Carlo the first luxury hotel in the world to achieve such a distinction!

Always on the lookout for remarkable gastronomic experiences, the hotel has teamed up with Em Sherif, the renowned Beirut-based restaurant group, to launch the brand-new Em Sherif Monte-Carlo in 2022, bringing Lebanese cuisine to Monaco.

Then, in the summer of 2025, Pastry Chef Cedric Grolet moved into the patio to open his boutique and tea room, where he offers his iconic sweet creations. On this occasion, Chef Cedric Grolet officially became the Executive Pastry Chef of Hôtel de Paris Monte-Carlo.

The story continues...

Act I

The Art of entertaining, told through a unique place in the world

"There, there is nothing but order and beauty, luxury, calm and sensual pleasure",
Charles Baudelaire

Scene 1: Once upon a time...

... a timeless palace with remarkable Belle Epoque architecture and a contemporary feel, designed by architects Richard Martinet and Gabriel Viora. A monumental marquee adorns the entrance, which features a lift whose decorative grille is taken from an old lift in the Lobby. Here, history begins with this singular alliance between modernity and historical elements that forge the soul of the place.



The Rotunda of Hôtel de Paris Monte-Carlo

But inside this jewel of the Principality of Monaco, the Hôtel de Paris Monte-Carlo experience is written in all its most refined detail. Thanks to its contemporary, plant-filled spaces (gardens, plant alcoves, etc.), the hotel offers its guests a breath of fresh air in the heart of the city. The Lobby offers direct access to the indoor open-air patio. The large central bouquet delights guests and visitors from all over the world. Just like the equestrian statue of Louis XIV with its shiny knee, as tradition dictates: touching the horse's leg is said to bring good luck in gambling.



Lobby



A rooftop Wellness space “Wellness Sky Club” opened exclusively for guests of the hotel, with 370 sq.m. of indoor spaces and 490 sq.m. of outdoor spaces, a terrace, swimming pool and loungers, steam room, sauna, fitness room and bar/lounge area. The new space complements the Thermes Marins Monte-Carlo offer, accessible directly from the hotel.



Wellness Sky Club

Scene 2: Rooms to continue the legend

Hôtel de Paris Monte-Carlo has reinvented itself with a new type of bedroom, which is larger (a minimum of 34m²), more open and modern: 206 rooms of which 60% are suites, 90% are bedrooms with a balcony or terrace and with a modern or classical design, and 43 are adjoining rooms.

Precious materials have been used including Tussar silk for mattresses; chandeliers and lamps in Murano glass; floors in white Calacatta marble and leather from luxury Italian brand, Elite – who comply with very strict environmental standards. The bed linen from Italian company, Quagliotti is woven in Pima cotton or “Silk of the Andes”, a healthy and biological material. The bathroom products are supplied by Guerlain. Lastly, the fruity and captivating notes of Dr. Vranjes’ fragrances contribute to the elegant and refined atmosphere of Hôtel de Paris Monte-Carlo. The new bedrooms have superb and varied views including the new tree-planted inner Patio, over the Principality, the Place du Casino, the port of Monaco or across the sea.

The **rooms are contemporary, light, with modern decoration, and soft shades.** Expect furniture with sleek lines in precious wood, with inserts of gilded or patinated brass or glass. Leather, antique mirror, bronze and gold are also included, with a few coloured decorative items and the golden and warm tones of artists’ works add harmony to the whole look. The result is a warm and welcoming ambience, allowing guests to feel at ease.

The classically decorated room offer a more colourful atmosphere. The furniture is timeless, paired with Louis XVI style pieces for a touch of classicism. Bronze fabrics add a shimmer in the bedrooms and lounges while antique mirror, brass in the mini bars, velvet additions and decorative cushions in precious fabrics add refinement and additional comfort. The luxurious, soft and smooth materials create a room full of light and contrasts, delicately designed with the guest in mind.



Diamond Suite at Hôtel de Paris Monte-Carlo

Scene 3: The most exceptional Suites on the Riviera

The Princess Grace Suite is the most exclusive and exceptional setting on the Riviera to date. Inspired by the timeless elegance and delicate refinement of Princess Grace of Monaco, this 983 sq.m. Suite is spread over two floors (7th and 8th), including 520 sq.m. of outdoor space – offering a rare, ultra-private experience like no other.



Suite Princesse Grace

Thanks to its spectacular outdoor space, guests of the Princess Grace Suite can experience sublime views from its terraces over the Mediterranean and the Prince's Palace. A heated infinity pool awaits opening onto an adjoining outdoor lounge and a rare granite jacuzzi. Not only does the suite offer excellent outdoor space, but plenty of room to relax. On the 7th floor, guests will find a bedroom, a bathroom with bathtub, steam shower and sauna, desk, two walk-in wardrobes and a lounge. On the 8th floor there is another bedroom, a bathroom with bathtub and shower, a living room and a dining room – perfect for groups of friends or families.

Each Diamond Suite is associated with services that reinvent the art of being unique, thanks to an unprecedented level of personalisation and an extreme attention to detail for 'haute couture' stays. The Monte-Carlo Société des Bains de Mer teams are genuine creators of dreams and unforgettable stories. They bring together all their talents to enchant their customers. Anticipating, welcoming, listening... each guest is carefully looked after down to the smallest detail, with particular attention paid to their culture, from Asia to America, Europe and the Middle East.

From the ultra-VIP welcome at the airport, with personalised in-suite check-in and assistance from a housekeeper, to the most exceptional gastronomic, cultural, sporting or wellness experiences, not to mention the ultra-exclusive services (butler service on request, hairdresser, private coach, etc.), everything is designed to ensure a memorable stay. Guests also benefit from a dedicated cabin at the Thermes Marins Monte-Carlo in winter and a tent at Monte-Carlo Beach in summer. Finally, the Resort is packed with activities to enjoy as a VIP guest: everything is brought together in one place to satisfy every desire at any time.

In February 2019, Hôtel de Paris Monte-Carlo has announced a new addition with the opening of a second **exclusive 830 sq.m. suite, the Prince Rainier III Suite**. The largest suite in Hôtel de Paris Monte-Carlo, it has more indoor space than any other room with two bedrooms and the possibility to extend to 895 sq.m. with a third adjoining room - all of which overlooks Place du Casino. Guests can experience their own steam shower and sauna, private bar in the lounge, an office space and a superb 350 sq.m. terrace with an infinity pool with wave system.



Suite Prince Rainier III



A unique culinary repertoire

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

Alain Ducasse

Scene 1: Le Louis XV – Alain Ducasse à l’Hôtel de Paris, the Table of excellence

At restaurant Alain Ducasse, Monte-Carlo Société des Bains de Mer has opted for excellence, which led to Hôtel de Paris Monte-Carlo becoming **the first palace in the world to be awarded 3* in the Michelin guide** in 1990. Set inside Hôtel de Paris Monte-Carlo, “Le Louis XV-Alain Ducasse à l’Hôtel de Paris” surprises and charms guests with Mediterranean haute cuisine. Alain Ducasse and his Executive Chef Emmanuel Pilon develop “essential cooking” at the restaurant, paying homage to the product and endeavouring to release its perfumes and flavours. Up to 50 guests can choose from an unforgettable menu with an impressive wine list which reflects the destination and Hôtel de Paris Monte-Carlo - with a cellar containing over 350,000 bottles, showcasing France's best wines from its most prestigious vineyards. On warmer summer days, the restaurant opens out onto an elegant ground-level terrace which overlooks Place du Casino. Like Salle Empire, it regularly takes part in the most grandiose celebrations of the culinary world.



Le Louis XV – Alain Ducasse Hôtel de Paris



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

Lunch: 12.15pm - 1.30pm Friday & Saturday

Dinner: 7.30pm - 9.15pm from Tuesday to Saturday inclusive

Inside capacity: 50 seats

Terrace capacity: 15 seats

- Riviera Lunch: €230 (excluding beverages)
- Jardin Lunch: €290
- Agape Lunch: €420
- A la carte from €200 (excluding beverages)

Scene 2: Le Grill, an iconic address in the Principality

One of the most elegant and lively venues in the Principality of Monaco, Le Grill is on the 8th floor of Hôtel de Paris Monte-Carlo. With breath-taking views of the Mediterranean and the Principality, the restaurant features marine-inspired décor, high-quality cuisine and a roof that can disappear to offer guests the magical experience of dining under the stars.



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

A voyage of the senses based on the pleasures of the Riviera, between tradition and modernity, that's the vision of new executive chef, Dominique Lory of the Hôtel de Paris Monte-Carlo, and chef Julien Lasseaux, who manages this exceptional restaurant. A menu filled with sunshine, elevating local, seasonal produce, from skewer-grilled meats to seafood. A culinary invitation marked by signature dishes, such as king prawns from the Gulf of Genoa, free-range herbed young chicken, or the must-try Grand Marnier soufflé.

The love of the produce, a taste for sharing, the desire to transmit an emotion with respect for the natural resources and the environment are all values that bind the chefs and producers, farmers and fishermen of the region. Such treasures are showcased to the great delight of diners who love delicate, subtle dishes.

An exceptional wine selection: A legendary wine cellar, known to be one of the best in the world, cannot fail to be an immense source of inspiration for Mathias Negro, head sommelier, who puts his expertise and passion at the service of the subtlety of the perfect food and wine pairing. A timeless tribute to the Mediterranean, with its bewitching blue and pure Celtic lines, Le Grill is an experience that transcends time and space, suspended between sky and sea. From the terrace, you can enjoy breathtaking views all the way to Corsica. The Mediterranean also inspires the marine motif of the blue carpet. The Salon Winston Churchill, with a capacity of twenty covers, can be reserved for private functions.

In March 2024, Chef Dominique Lory was awarded the 'Techniques d'Excellence' trophy by Gault & Millau PACA 2024. This prize was awarded in recognition of all the Chef's work since taking over the kitchens in 2022.

Le Grill

Open: 7 days a week

Lunch: 12.15pm - 1.15pm*

Evening: 7.15pm – 9.15pm*

*Last order time

Restaurant capacity: 80 seats

- 3-course lunch (excluding holidays): €98
- 3-course lunch + 2 glasses of wine, water (excluding holidays): €140
- Constellation Menu (lunch & dinner): €210 (excluding beverages)

Scene 3: The new season of Em Sherif Monte-Carlo: The finest Lebanese dinners are at Hôtel de Paris Monte-Carlo

Em Sherif returns to Monaco for the summer season, at the heart of Hôtel de Paris Monte-Carlo. The internationally acclaimed Lebanese restaurant was awarded the Art of Hospitality Award at the 50 Best Restaurants – Middle East & North Africa (MENA) in 2023 and rose to 8th place in the MENA ranking in 2024.



Em Sherif Monte-Carlo

Em Sherif returns to Monaco for the summer season, at the heart of Hôtel de Paris Monte-Carlo. The internationally acclaimed Lebanese restaurant was awarded the Art of Hospitality Award at the 50 Best Restaurants – Middle East & North Africa (MENA) in 2023, and rose to 8th place in the MENA ranking in 2024. The fifth season of Em Sherif Monte-Carlo promises even greater indulgence and joie de vivre, with new specialties created by Chef Yasmina Hayek. Alongside Chef Sow Oumar and the culinary teams of the Monegasque Palace, the young chef welcomes guests every evening to experience the finest Lebanese evenings, overlooking the sea, beneath the stars of the Principality, and set to the rhythms of Levantine melodies.

The terrace is entirely furnished with lounge-style seating, inviting guests to fully enjoy the gentle summer evenings accompanied by music. It is also the perfect opportunity to discover the restaurant's signature cocktails, all of which are available in alcohol-free versions, served at the bar.

Em Sherif, an authentic and generous concept, from Lebanon to the Hôtel de Paris Monte-Carlo

Em Sherif, meaning "the mother of Sherif," is a traditional restaurant concept that elegantly celebrates a culinary culture meant to be tasted, seen, heard and felt, through its cuisine, décor, music and a unique atmosphere that embodies a true joie de vivre. Mireille Hayek opened the very first Em Sherif restaurant in Beirut in 2011, creating a brand that has since expanded throughout the Middle East and established a presence in London. A family success driven by a visionary and passionate woman, supported by her brother Dany and her daughter Yasmina. A graduate of the Institut Paul Bocuse, Chef Yasmina Hayek has been leading Em Sherif Monte-Carlo each season since April 2, 2022, offering the very best of Lebanese gastronomy to a discerning international clientele.

Em Sherif Monte-Carlo

From 2 May to 30 June: open daily for dinner from 7pm to 10.30pm (last order)

From 1 July to 31 August: open daily for dinner from 7pm to 11.15pm (last order time)

From 1 to 28 September: open daily for dinner from 7pm to 10.30pm (last order time)

Bookings: +377 98 06 88 75 - emsherifmc@sbm.mc

Scene 4: The creative universe of Chef Cedric Grolet is taking up residence in Hôtel de Paris Monte-Carlo



A first in Monaco

After Paris, London, Saint-Tropez, Val d'Isère and Singapore, it is now Monaco — and more specifically Hôtel de Paris Monte-Carlo — where Chef Cédric Grolet continues to develop his creative universe, in partnership with Monte-Carlo Société des Bains de Mer. The Monegasque group has entrusted him with the leadership of the pastry department at Hôtel de Paris Monte-Carlo. Entirely transformed by the Chef's vision, the palace's patio has become the new gathering place for lovers of fine sweets.

Named "World's Best Pastry Chef" by The World's 50 Best Restaurants in 2018, Chef Cédric Grolet now associates his name with the world's most Michelin-starred resort, opening the Cedric Grolet Monte-Carlo tearoom and boutique.

Cedric Grolet becomes the Executive Pastry Chef at Hôtel de Paris Monte-Carlo

In addition to the Tea Room and boutique, this nomination will enable the Chef to bring his world to all the hotel's restaurants, except for the Louis XV - Alain Ducasse.

"By welcoming Cedric Grolet, Hôtel de Paris Monte-Carlo confirms its desire to stay at the forefront of high-class gastronomy. His artistic approach to pastry-making, combining refinement and creativity, is fully in line with our ambition to offer our customers an exceptional experience", Olivier Thomas, Managing Director of Hôtel de Paris Monte-Carlo, said.

A Tea Room open all day

Supervised by Chef Vincent Puma, the Cedric Grolet Monte-Carlo tearoom is open throughout the day, starting at breakfast, and offers a delicious selection of fruit-based, sweet and savoury creations. Intimate and welcoming, Cedric Grolet Monte-Carlo welcomes guests in the patio of Hôtel de Paris Monte-Carlo from breakfast onwards, with a fruit-focused offering (açai bowl, chia bowl, fresh fruit platter...), savoury options (avocado toast, egg muffin toast, salmon eggs Benedict croissant, scrambled eggs...) and, of course, sweet indulgences (French toast, waffles, crêpes, pancakes...). At lunchtime, guests can enjoy the club sandwich, the ham-and-butter baguette with truffled hazelnut butter and pickles, or the Cedric Grolet salad. And what would a tearoom be without afternoon tea? The afternoon is devoted to this cultural ritual, combining savoury creations with Cedric Grolet's signature pastries: Lemon Flower, Mango, Vanilla Flower, Raspberry Diamond, Peanut... alongside new creations.

The most devoted gourmands can extend the experience at home thanks to the boutique. Cakes to share and cookies delight every palate, alongside the Chef's iconic trompe-l'œil fruits and flowers, as well as seasonal pastries created especially for Hôtel de Paris Monte-Carlo and renewed according to the Chef's inspiration.

Through this new collaboration, Hôtel de Paris Monte-Carlo further enhances its already exceptional gastronomic dimension, which shines internationally with Le Louis XV – Alain Ducasse***, Le Grill* and Em Sherif.

"Cedric and I have known each other since 2013, and I enjoy following his career. He knows how to play around with the codes of pastry-making and offers a resolutely contemporary vision, often surprising and always spot-on. By welcoming him in Monaco, Hôtel de Paris confirms its commitment to a strong and different culinary and pastry offering", Alain Ducasse said.

An exclusive creation in honour of H.S.H Prince Albert II

To mark his arrival in the Principality, Chef Cedric Grolet has imagined an exclusive creation for H.S.H Prince Albert II.

"The Principality has a quality and high standards that resonate with my everyday work. The Hôtel de Paris Monte-Carlo is a Société des Bains de Mer hotel that fully corresponds to what I do today. For me, it's the reward for 25 years of work", Cedric Grolet said.

Practical information :

Hôtel de Paris Monte-Carlo – Place du Casino – 98000 Monaco

Open Wednesday to Sunday, from 9:30 a.m. to 7:00 p.m., from October to May

.Viennoiseries: 9:30 a.m. – 11:30 a.m.

.Minute sweets & fruits: 9:30 a.m. – 2:00 p.m.

.Breakfast set menus: 9:30 a.m. – 11:30 a.m.

.Savoury dishes: 9:30 a.m. – 3:30 p.m.

.Tea Time set menu: 3:00 p.m. – 5:15 p.m.

Capacity: 36 guests indoors – 60 guests outdoors

Moments for eternity

"Beauty cannot be summed up"

Paul Valéry

Scene 1: Le Bar Américain, a myth reinvented

The legendary Bar Américain unveiled its new look in summer 2018. With new interiors created by David Collins Studio, the design elegantly combines the bar's traditional features with new elements that revive its personality. The walls are lined with amber and burgundy-coloured silk, subtly framed by rosewood, with new leather furniture in tones to match the walls creating an immediately welcoming environment. A marble floor mosaic and deep-pile rugs create a cosy and calming atmosphere, providing a glamorous daytime and night-time setting, thanks to soft, warm lighting.



Le Bar Américain of Hôtel de Paris Monte-Carlo

With its central location in the city, both locals and international guests mix to experience live music and entertainment provided every evening by a group of musicians. The new terrace offers remarkable views of the sea, the Casino and Place du Casino. Lastly, Le Bar Américain has a humidor, which is offered to prestigious guests, who have the privilege of having their cigars kept in personal boxes.

The American Bar has been named Best Hotel Bar of the Year 2019 at the European Hotel Awards organised by Références Hôtelières-Restaurateurs International magazine. It also won the Forbes Travel Guide award in 2025 in the 'Award Star Bars' category.

Le Bar Américain

Open: 7 days a week, from 12.00pm to 1.30am

Inside capacity: 120 seats

Terrace capacity: 40 seats

Scene 2: La Salle Empire, the centre stage of the unmissable Place du Casino

The Empire Room is adorned with its legendary paintings, gilding and frescoes. Still used as *the* destination for the most wonderful evening events of the Principality, the listed Salle Empire is the perfect setting for private dinners which can host to 350 guests, as well as concerts and shows for a carefully selected audience. This one-of-a-kind venue in Monte-Carlo has played host to some of the world's most spectacular and prestigious parties including weddings, ceremony, international meetings, numerous charity galas and memorable celebrations.

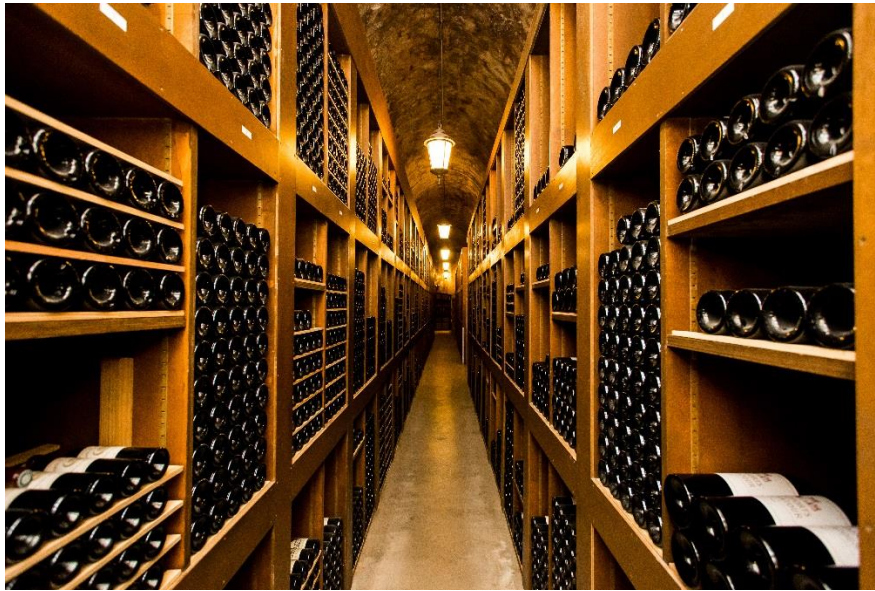


Salle Empire - Hôtel de Paris Monte-Carlo

Scene 3: The Hôtel de Paris Monte-Carlo Wine cellars

Hôtel de Paris Monte-Carlo also owes its reputation to its cellars, which were built behind the palace in 1874 based on the model of a Bordeaux winery. These cellars supply every establishment of the Monte-Carlo Société des Bains de Mer resort. Today, the cellars of Hôtel de Paris Monte-Carlo are exceptional thanks to their large 1,500 sq.m. surface area with over 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, showcasing rare wines and famous liqueurs in optimal storage conditions. Much older, ancient vintages cannot be sold and instead are stored in the Réserve Marie-Blanc, which was built on site in 1990. Guests can experience a one-of-a-kind dining experience in Hôtel de Paris Monte-Carlo's cellars in a reception room for up to 40 people. Available on request only, this wonderful opportunity was popular also with H.S.H Prince Rainier and H.S.H Princess Grace, as they celebrated their 20th wedding anniversary here in 1976.

In 2025, the Caves underwent a major renovation in collaboration with the architectural firm Moinard Bétaille. To mark the occasion, an ultra-private club was created: the Cercle des Caves de l'Hôtel de Paris Monte-Carlo, reserved for the world's greatest wine lovers. This exclusive circle offers its passionate members privileged access to the finest vintages and top-flight oenological experiences: exclusive food and wine pairings, meetings with exceptional winemakers and tailor-made accompaniment by the sommeliers of the Groupe Monte-Carlo Société des Bains de Mer.



Cave de l'Hôtel de Paris Monte-Carlo

Scene 4: Signature Hôtel de Paris Monte-Carlo moments to share as a family

At Hôtel de Paris Monte-Carlo, families are welcomed with dedicated attentions from the moment children arrive. Age-appropriate amenities, gastronomy designed for younger guests, access to the Thermes Marins Monte-Carlo, the beach, and the Monte-Carlo Kids Club by Petit VIP at Monte-Carlo Beach, complemented by a seasonal programme of activities, all set the rhythm of a truly memorable stay.



Thoughtful touches, from welcome to table

From the moment they arrive, children enjoy special attentions tailored to their age. To make life easier for parents, a wide range of in-room equipment is provided or available upon request, including wooden baby cots, baby bathtubs, and child-friendly bath and linen products, accompanying families throughout their stay.

These thoughtful touches extend to the restaurants of Hôtel de Paris Monte-Carlo, where gastronomy becomes a moment of sharing for younger guests. From breakfast with a dedicated buffet to children's menus available via room service and in the hotel's restaurants — Le Grill, Em Sherif Monte-Carlo and the Bar Américain — everything is designed to suit young palates, with balanced dishes and homemade purées available on request.

Tailor-made services also include:

- Access to the heated indoor pool at Thermes Marins Monte-Carlo, directly connected to the hotel, as well as a selection of treatments to enjoy as a duo or as a family from age 12;
- Seasonal access to the private beach at Monte-Carlo Beach, its Olympic-sized pool, and the paddling pool for younger children;
- Seasonal access to the Monte-Carlo Kids Club by Petit VIP at Monte-Carlo Beach*.

*Access is subject to a fee and requires parents to remain within the Beach Club premises throughout the duration of the child's care.

The hotel also brings the magic of major celebrations to life through a programme of exclusive seasonal activities, from Easter egg hunts in spring, to Halloween festivities in autumn, and the enchantment of Christmas, with decorations, special encounters and surprises designed for the whole family.

Monte-Carlo Kids x Tartine et Chocolat creations are available at the Monte-Carlo Drugstore and by special order. The collection, featuring soft pyjamas and plush bathrobes for children aged 3 to 10, is styled to reflect the identity of each of the Group's four hotels. [More details here.](#)

Awards & Certifications

Awards:

Michelin Guide

- 3 stars in the Michelin Guide for the restaurant Le Louis XV - Alain Ducasse at the Hôtel de Paris
- 1 star in the Michelin Guide for the restaurant Le Grill
- 3 Clefs MICHELIN 2024, 2025 - The only hotel in Monaco to have been awarded the highest distinction by the Michelin Guide

Press

- Forbes Travel Guide's 2025 Hotel Icons list – Hôtel de Paris
- Condé Nast Traveler Readers' Choice Award Winner – Hôtel de Paris
- Wine Spectator's 2025 Best of Award of Excellence for the restaurant Le Grill
- Elite Traveler Top Wellness Hotel Suites in the World - Diamond Suite Princess Grace
- Robb Report 50 Greatest Hotel Suites 2024 - Diamond Suite Princess Grace
- Editor's Choice "Elite Traveler Top 100 Suites in the World" 2024 - Diamond Suite Prince Rainier III
- Editor's Choice "Elite Traveler Top 100 Suites in the World" 2024 - Diamond Suite Princess Grace
- Forbes Travel Guide 2025, 2024, 2023, 2022, 2021, 2020 - 5 stars for the Hotel de Paris Monte-Carlo
- Fortune Character Magazine 2023 - Monte-Carlo Société des Bains de Mer "World's Most Admired Companies
- Condé Nast Traveler Reader's Choice Award 2024, 2023, 2022, 2021, 2019 - Named among the best hotels in the world - Top 20 Hotels in France and Monaco
- Travel + Leisure's 500 Best Hotels 2022, 2021 - Named one of the best hotels in the world
- Departures' 2019 Legend Awards - Most Over-the-Top Suites
- Le Bar Américain 'Best Hotel Bar of the Year 2019' at the European Hotel Awards
- Le Bar Américain - Forbes Travel Guide 2025, Star Bars award List

Certifications

- Gold Standard Green Globe status since 2023
- Green Globe certification since 2019

Epilogue

About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer embodies a new art of living that is unique in the world, with a taste for beauty, goodness and well-being. Its Resort offers:

The Grand Luxe of Gaming in its casinos, the Casino de Monte-Carlo and the Casino Café de Paris, which has continued its reinvention with innovative offers adapted to all audiences, and a welcome of excellence. Haute couture" experiences in its iconic palaces and their Diamond Suites: Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Bay Hotel & Resort, Monte-Carlo Beach.

Gastronomy that is resolutely in tune with the times: creative, healthy, increasingly local and responsible. Alongside Michelin-starred restaurants such as Le Louis XV-Alain Ducasse at the Hôtel de Paris, Le Grill and Blue Bay Marcel Ravin, new international concepts are enriching the Monte-Carlo experience, such as Pavillon and L'Abyssé Monte-Carlo, two concepts by Yannick Alléno, at the Hôtel Hermitage Monte-Carlo, Amazónico Monte-Carlo and Em Sherif at the Hôtel de Paris Monte-Carlo. Not to mention in-house creations such as Café de Paris Monte-Carlo.

The most remarkable cultural and artistic experiences, with its own seasonal events, and active participation in the Principality's cultural initiatives and institutions.

Last but not least, the Resort is brimming with activities to be experienced as a VIP guest: the Monte-Carlo Shopping Promenade, the Thermes Marins Monte-Carlo, a wellness centre set on the sea combining top-of-the-range treatments, sport and nutrition, bars with a variety of atmospheres, concert halls and top-notch party venues: COYA Monte-Carlo, Buddha-Bar Monte-Carlo, and the most iconic club on the French Riviera, Jimmy'z Monte-Carlo, which celebrated its 50th anniversary in 2024.

And because the new Monte-Carlo Art de vivre must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a proactive policy in terms of energy transition, consumption of resources and waste, local gastronomy and preservation of the natural heritage. As the leading private employer in the Principality of Monaco, the Group launched its 4th Ethics Charter in 2023 to promote its values of integrity and responsibility in the practice of its business activities.