

**MONTE-CARLO**  
SOCIÉTÉ DES BAINS DE MER



**HÔTEL HERMITAGE**

MONTE-CARLO



PRESS KIT 2026

*Hotel of Connoisseurs*

**Press contact**

T. +377 98 06 64 14

[presse@sbm.mc](mailto:presse@sbm.mc)

[montecarlosbm.com](http://montecarlosbm.com)

[pressmontecarlosbm.com](http://pressmontecarlosbm.com)

[@hotelhermitagemc](https://www.instagram.com/hotelhermitagemc)



## CONTENTS

I. Hotel Hermitage Monte-Carlo, Hotel of Connoisseurs	p 3
II. Diamond Suites, gems of Hôtel Hermitage Monte-Carlo	p 4
III. A Mediterranean, authentic and refined gastronomic experience <i>Pavillon Monte-Carlo*</i> , Yannick Alléno's restaurant <i>L'Abyse Monte-Carlo**</i> , deux étoiles au guide Michelin	p 7
IV. An energising wellness break at Les Thermes Marins Monte-Carlo	p11
V. A Kid-Friendly Hotel for Little Connoisseurs	p12
VI. Our CSR commitments	p 13
VII. Awards and distinctions	p 15
VIII. About Monte-Carlo Société des Bains de Mer	p 16
IX. Useful information	p 17

# 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 Époque 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 proud 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 distinctive world of Hôtel Hermitage Monte-Carlo blends Belle Époque heritage and contemporary flair in perfect harmony, with 259 rooms, including 54 Junior Suites, 32 Suites and 13 Diamond Suites. Quintessence of Monte-Carlo Société des Bains de Mer's savoir-faire, these Diamond Suites combine the enchantment of the interiors, the magic of spectacular views and ultra-VIP services.

With a surface area of 283 sqm, the **Diamond Suite Princière** is designed as a prestigious residence opening onto the Mediterranean. It captivates with its generous volumes, elegant staging and three 15 sqm terraces, offering breathtaking views over Monaco's Port and the Prince's Palace. Designed for entertaining, the living room features a generous sofa, signature armchairs, a library corner and a study area. It extends into a dining room that can accommodate up to 8 guests.

The master bedroom opens onto a spectacular bathroom. Bathed in light, this space dressed in white onyx reveals a superb freestanding bathtub with hydro jets and chromotherapy, a sauna and a shower-hammam. The "Pétale de Cristal" fittings in Baccarat crystal and the "les perruches de Lalique" wall lights, designed by Pierre-Yves Rochon, add the ultimate touch of refinement. A second bedroom, bathroom, dressing rooms and a kitchenette complete the Suite. Guests will also appreciate the dedicated Butler access, ensuring discreet service.



The **Diamond Suite Présidentielle** has been designed as a private apartment of 151 sqm, opening onto two terraces of 15 sqm and 5 sqm overlooking the harbour, facing the Prince's Palace. This Suite is just as captivating for its architecture, volumes and refinement, and is arranged around a central living room, a place for entertaining and relaxation. The sleeping area offers two bedrooms. Well-being reaches its peak in the two bathrooms with exceptional finishes: a whirlpool bathtub facing the sea, a Calacatta Oro marble shower with grey and gold veining, a wall-mounted waterfall and floor mosaics, like a bed of sculpted petals.

Located on the 7th and top floor of the hotel, these two suites can be connected upon request, creating a 434 sqm space, accommodating up to eight guests, with four bedrooms, four bathrooms with dressing rooms, two living rooms, a study and a dining room.



At the top of the Excelsior wing, beneath the roof of Hôtel Hermitage Monte-Carlo, lies an exceptional apartment: the **Diamond Suite Penthouse**. With its sea view and private lift, this Suite offers its guests the ultimate luxury of contemporary palaces: 330 sqm designed for gathering with family or friends, with 3 bedrooms, a living area, 3 terraces of 36 sqm, 34 sqm and 22 sqm, as well as a jacuzzi.



The **Diamond Suite Sea View with Jacuzzi** is a luminous and poetic Suite, offering the ideal setting to celebrate intimate and precious moments for two, with its sun-drenched terrace and private jacuzzi overlooking the Rock and the Prince's Palace.



The **Diamond Suite Duplex** is a study in ultimate refinement. Designed by Pierre-Yves Rochon, this contemporary Suite spans 224 sqm, including a 101 sqm roof terrace.



Finally, bathed in sunlight, the **Diamond Suite Riviera** overlooks the Mediterranean, combining Belle Époque heritage and contemporary design. A pure moment of tranquillity within the Diamond Suite, it spans 224 sqm, including 3 terraces of 71 sqm, 15 sqm and 11 sqm, as well as its jacuzzi and private garden.

### III. A Mediterranean, authentic and refined gastronomic experience

*Pavillon Monte-Carlo, Yannick Alléno's restaurant*



Following a successful season at Yannick Alléno at Hôtel Hermitage Monte-Carlo, Monte-Carlo Société des Bains de Mer welcomed Pavillon Monte-Carlo to the Principality on April 15, 2022. This restaurant breaks the conventions of traditional fine dining, offering refined and flavorful cuisine, an elegant setting around the signature counter, and a modern, accessible, and relaxed spirit. A must-visit destination for Monaco's locals.

The venue is designed for a dual experience: in fine weather, guests can enjoy the green terrace overlooking the sea, with spectacular views of the Mediterranean and Le Rocher. Indoors, tables are arranged along floor-to-ceiling windows in a room with a refined décor by Chahan Minassian, featuring a striking artwork by Arman, 'Venus Breast in Flesh'. Around thirty guests can take seats at the large central counter, facing the open kitchen and delighting in the culinary choreography unfolding before them. This transparency and serenity breaks from traditional formalities, creating a convivial, salon-like atmosphere and intimate counter conversations.

Chef Yannick Alléno presents a free and abundant Mediterranean cuisine, with creative cold, hot, or fully plant-based preparations, crafted primarily from local products and seasonal vegetables from the Hermitage Monte-Carlo garden.

Seasonal themed dinners punctuate the year: concert dinners, winemakers' menus, "return from the hunt" menus, and more.

Once again, Yannick Alléno collaborated with interior designer Chahan Minassian, who had created PAVYLLON Paris at Pavillon Ledoyen, to shape the personality of his Monaco PAVYLLON. The space has been entirely redesigned in the subtle, comfortable spirit of a private residence, inviting guests to relax and enjoy the experience.

The gastronomy of Chef Yannick Alléno is also featured at the Festival des Étoilés de Monte-Carlo, a key gastronomic event in the Principality.

#### **Pavillon Monte-Carlo**

Hôtel Hermitage Monte-Carlo – Square Beaumarchais, MC 98000 Monaco

Open daily: 12:00–15:00 and 19:00–22:30

Menus: Lunch €89, Monte-Carlo €150, Hermitage €240

*L’Abysses Monte-Carlo\*\* :  
Le Chef Yannick Alléno  
Crowned with two Michelin Stars*



Building on his two-starred Parisian address, Pavillon Ledoyen, Yannick Alléno brought his vision closer to the Mediterranean Sea with L’Abysses Monte-Carlo, inaugurated July 9, 2024. Designed by Laurence Bonnel and the RoWin’atelier architects, the Chef and his team explore the Art of Sushi, guided by the four elements. Hôtel Hermitage Monte-Carlo now hosts two exceptional gastronomic destinations within its walls.

**L’Abysses: the fusion of two savoir-faire, mastery of the four elements**

The concept of L’Abysses was born in 2018, following a journey to Japan during which Chef Yannick Alléno met master sushi chefs. On one side stands Chef Yannick Alléno, bringing modernity to French cuisine through his work on sauces and extractions; on the other, Japanese sushi masters, custodians of tradition, masters of time and gesture. For a sushi prepared according to the rules of the art is never truly raw, it has undergone the “cuisine of time”: a crucial maturation process that may last from a few hours to several days, depending on the size of the fish.

L’Abysses thus brings together four elements through a complementary duo: on one side, earth, embodied by vegetables sourced from Monaco’s hinterland; fire, through precise cooking temperatures and extraction techniques developed by Chef Yannick Alléno; on the other, the mastery of water and air contained within each sushi, achieved through the sensitivity and purity of movement of Japanese sushi masters. In perfect harmony with the nigiri selection, desserts are conceived as “mets de l’eau”, light, fresh and delicate.

L’Abysses Monte-Carlo unfolds like a *haiku* (Japanese poem reflecting the seasons) dedicated to the Mediterranean. The experience is revealed through an Omakase menu, blending power and delicacy. The journey is enhanced by fine wines drawn from the cellars of Hôtel de Paris Monte-Carlo and rare sakés, carefully selected by the establishment’s sommeliers, creating a memorable experience that resonates well beyond the first bite.

### **Tradition, innovation and sustainability**

Sourced from local, responsible fishing, the fish are caught in respect of their reproductive cycles, preserving marine species. The master sushi chef works closely with fishermen who employ targeted sustainable fishing methods and practise *ikejime*, ensuring the integrity of the fish flesh. Beauty and respect for the product are essential in the art of sushi. By working with spring, summer, autumn and winter fish, the master sushi chef evolves the menu according to the seasons and daily catches.

This philosophy is illustrated within the restaurant through the *gyotaku* technique. Originally developed by fishermen to preserve a memory of their catch, it consists of applying ink to the fish before pressing it onto washi paper, leaving an imprint. At L’Abysson, this memorable imprint is the one left with the guest, a lasting remembrance of the fish enjoyed that very day.

### **A sanctuary for mind and palate**

Created by Laurence Bonnel, in collaboration with the architectural duo RoWin’atelier, space inspires immediate serenity, transporting guests into a timeless universe. A rich interplay of textures and materials — wood, marble, travertine, velvet and ceramics — invites tactile exploration, while lines that are alternately soft and curved, then bold and structured, evoke a sense of perpetual movement.

As a true stage designer, Laurence Bonnel infuses L’Abysson Monte-Carlo with contemporary Japanese inspiration, creating a refuge where the mind can wander and fully savour the culinary experience, within a soothing and refined atmosphere. Bathed in absolute clarity — contrasting with the notion of depth suggested by the name L’Abysson, space becomes a breath of air. The artistic dimension completes the experience, with a monumental wall by William Coggin, chandeliers by Célia Bertrand, and works by emerging designers such as Silver Sentimenti and Rino Claessens.

Behind a minimalist door, the entrance is conceived as a threshold, through which guests step into a new world. Instantly drawing the eye, the central bar invites guests to take one of its ten seats, facing the master sushi chef. This essential proximity allows for near-simultaneity between the placing of the sushi and its tasting an intimacy echoed in the adjoining dining room, limited to just 24 seats.

### **Two Michelin stars for L’Abysson Monte-Carlo**

Just eight months after opening, L’Abysson Monte-Carlo was awarded two Michelin stars. For Chef Yannick Alléno, his master sushi chef and the entire team, these distinctions represent a powerful mark of trust, recognising their relentless pursuit of excellence and their mastery of the Art of Sushi.

This double accolade from the Michelin Guide confirms L’Abysson Monte-Carlo as an essential destination, where every detail, from plate to décor becomes an invitation to travel. Hôtel Hermitage Monte-Carlo is, more than ever, the Hotel for Connoisseurs.

The gastronomy of two-Michelin-starred Chef Yannick Alléno and Japanese Chef Naoki Kikuchi can also be discovered during the Festival des Étoilés de Monte-Carlo, an unmissable gastronomic event in the Principality of Monaco.

### **L’Abysson Monte-Carlo**

Hôtel Hermitage Monte-Carlo – Square Beaumarchais – MC 98000 Monaco

Open Tuesday to Saturday, dinner only, from 7:00 p.m. to 10:00 p.m.

Menus: Empreinte €240 and Omakase €360 (excluding wine and saké pairings)

## Gustave, the Bar of Hôtel Hermitage

Gustave, the Bar of Hôtel Hermitage Monte-Carlo, is set in the Winter Garden, beneath the emblematic “Eiffel” Cupola. This address welcomes lovers of cocktails, champagnes and refined dishes in a true bourgeois salon in Belle Époque style. Designed by interior architect Shirine Zirak, Gustave unfolds across five spaces, including a fully reimagined terrace.

With its stone checkerboard floor, wrought-iron furniture and lush greenery, the terrace echoes the spirit of the Winter Garden of yesteryear, where vegetation played a central role in the décor, right down to the mouldings.



Designed as an 18th-century salon, where one can take one’s time, converse or dream, Gustave invites guests to relax. Open from midday to 1 a.m. for lunch, dinner, a gourmet break or a cocktail, it celebrates forgotten spirits and stands out as a meeting place for connoisseurs. Its signature cocktail menu, inspired by Art Nouveau and the great Parisian cafés, was created from the boundless imagination of Head Barman Julien Lecharpentier.

### Practical Information

- . Hôtel Hermitage Monte-Carlo – Square Beaumarchais – MC 98000 Monaco
- . Gustave: Open 7 days a week, from noon to 1 a.m. — Live music Thursday through Saturday, from 6 p.m. to 10:30 p.m.
- [Gustave, The New Bar at Hôtel Hermitage Monte-Carlo](#)
- . Information and reservations: [resort@sbm.mc](mailto:resort@sbm.mc)

### **Le Limùn Monte-Carlo: The Principality’s Social Hub**

Le Limùn is a lively, lush space in the Beaumarchais lobby, reminiscent of a transatlantic ship’s upper deck, where elegant travelers wander. A true haven in Monaco, open daily from 9:00 to 23:00, perfect for an intimate breakfast or a quick lunch after shopping or a spa session.

## Le Jardin Belle Époque by Perrier-Jouët



Facing Hôtel Hermitage Monte-Carlo, in the verdant Square Beaumarchais, Perrier-Jouët and Société des Bains de Mer reinvent the champagne experience, uniting art, nature, and refinement. Inspired by the Belle Époque spirit and the Maison's creative energy, Le Jardin Belle Époque invites guests to a unique sensory immersion, where every moment is savored like a work of art.

From May to September 2026, the Maison opens this ephemeral tasting space, a serene escape within the city, welcoming residents, visitors, and yachtsmen. Along its pathways, guests discover Perrier-Jouët's creative universe, reflecting the Maison's vineyards and the Champagne region.

Like the Belle Époque garden in Épernay, this space features immersive, multi-sensory experiences, centered around Chardonnay, Perrier-Jouët's signature grape, defining its iconic floral style.

Hôtel Hermitage Monte-Carlo remains the refined address for connoisseurs, close to Monaco's vibrant heart yet a tranquil haven, harmonizing timeless elegance with Belle Époque heritage.

### Le Jardin Belle Époque by Perrier-Jouët

Open daily: 12:00–20:00

From May to September 2026

From May to December–January 2026

## 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 6,600m<sup>2</sup>: 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. A Kid-Friendly Hotel for Little Connoisseurs

### Exclusive services for little connoisseurs



Over the years, Hôtel Hermitage Monte-Carlo has become an ideal family retreat, offering a wide range of services designed to balance parents' peace of mind with children's happiness.

To make family stays easier, a selection of in-room amenities is available, including wooden baby cots, baby bathtubs, and age-appropriate bath and linen products.

Gastronomy is an essential part of the art of living in Monaco, and children enjoy a culinary offering tailored especially for them. At Le Limùn, Pavillon Monte-Carlo, a restaurant by Yannick Alléno, or through room service, delicious menus are available throughout the day, from breakfast to dinner. Homemade purées on request, baby high chairs, and child-friendly tableware complete the experience, ensuring relaxed and enjoyable family meals.

### 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 the age of 12;
- Seasonal access to the private beach at Monte-Carlo Beach, its Olympic-sized swimming 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 Kids Room: a children's paradise



The Kids Room is a dedicated space for younger guests, designed as a playful, creative and secure environment, supervised by a specialised team. Games, activities and creative workshops are offered, complemented by the "Little Connoisseurs" workshops, inviting children to discover painting, pastry-making and collage.

- Open to children aged 3 to 12. Children under 6 must be accompanied;
- Open from 9:00 a.m. to 6:00 p.m. during school holidays (except February holidays) and on Sundays during brunch at Pavillon Monte-Carlo, a restaurant by Yannick Alléno;
- Themed evening events with dinner, available by reservation during school holidays.

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. [All details here.](#)

## VI. Our CSR Commitments

Hôtel Hermitage Monte-Carlo places its excellence and expertise at the service of sustainable development. This commitment reflects a clear ambition to preserve energy resources, biodiversity, and to foster a spirit of responsibility and care within the local community.

Everyday actions contribute to a responsible and sustainable approach, embodied in the hotel's key commitments: the signing of the National Pact for the Energy Transition on March 23, 2018, followed by the achievement of Green Globe certification in March 2019. The Monte-Carlo Société des Bains de Mer Group has also committed to actively contributing to the Principality of Monaco's decarbonisation objectives, aligned with the Paris Agreement, targeting a 55% reduction in direct greenhouse gas emissions by 2030. This ambition is further reflected in the Group's 4th Sustainable Development Charter (2022–2026), implemented locally through the [Hôtel Hermitage Sustainable Development Charter](#).

- **Waste sorting & recycling**

The hotel is fully committed to recycling, with systematic waste sorting carried out by our teams: paper, glass, mixed recyclable waste (EMR), as well as cork stoppers, small electronic devices, medicines, batteries, light bulbs, ink cartridges and cooking oils. Whenever possible, teams also innovate to identify new solutions that give products a second life. Circularity lies at the heart of their research and innovation efforts.

- **Energy efficiency**

Smart Plus programme: In January 2019, Hôtel Hermitage Monte-Carlo signed the implementation of the Smart Plus project, in partnership with SMEG (Société Monégasque de l'Électricité et du Gaz), to improve energy management.

Reduction of water and electricity consumption: The hotel is equipped with water flow restrictors in all areas and is fully fitted with LED lighting throughout the building.

- **Environmental initiatives**

The Hôtel Hermitage Monte-Carlo Kitchen Garden, in collaboration with Terrae: Since March 2019, the hotel has cultivated a 400 m<sup>2</sup> kitchen garden on the heights of Beausoleil, nestled between hills and sea. Benefiting from Mediterranean sunshine and sea air, fruits and vegetables grow according to the principles of permaculture, absorbing essential natural elements. These ingredients are used exclusively for the menu of Pavillon Monte-Carlo.

Signed in 2015, the Mr Goodfish Charter supports the preservation of marine resources by recommending seasonal species that are not threatened by overfishing. Based on this list, the Chef creates seasonal menus that respect biodiversity.

Since 2018, Hôtel Hermitage Monte-Carlo has installed 15 beehives located in the Var region. Their honey features on the menu at Le Limùn, including a signature dessert created by Pastry Chef Nicolas Baygourry, made exclusively with honey produced by the hotel's own bees.

- **Soft mobility**

Two electric bicycles are available for guests.

- **Local community engagement**

The teams at Hôtel Hermitage Monte-Carlo actively participate in local volunteer and charitable initiatives, supporting various causes depending on the year, including:

- Preparing meals for underprivileged individuals in collaboration with the MIR association in Nice, which has been combating poverty for over 30 years;
- Participation in the Pink Ribbon Monaco Walk, supporting the fight against breast cancer;
- Partnership with Le Rocher du Cœur, an association founded in March 2013 by two Carabiniers of H.S.H. Prince Albert II of Monaco, offering hospitalised children recreational activities outside hospital settings. The hotel has hosted the association's "Princesses' Dinner" for the past three years;
- Monégasque Red Cross collections, providing duvets, blankets and hygiene products for those in need;
- Collaboration with AMAPEI, a residential care centre for adults with disabilities in the Principality, which assists the hotel with labelling guest welcome documents and cake boxes;
- Annual collections for SIVOM (Intercommunal Syndicate), supporting Christmas gift and school supply drives for Les Restos du Cœur and other local organisations;
- Eyeglasses collection in partnership with the French association Lunettes Sans Frontières, active since 1974, redistributing glasses to social services, schools and associations in France and abroad.

- **Raising guest awareness**

- Implementation of waste sorting systems in meeting rooms for business guests;
- Awareness campaigns encouraging reduced energy and water consumption, using information materials made from seaweed paper (Shiro Alga Carta).

- **Employee engagement**

- Since January 2018, Hôtel Hermitage Monte-Carlo has structured its sustainable development strategy through a dedicated team of 20 employees, overseeing all initiatives under the guiding principle "For Ever Green";
- Annual sustainability training provided to all employees, ensuring strong commitment across all departments;
- Creation of a "Green Corner" dedicated to recycling and reusing various materials (paper, cups, electrical equipment, etc.).

- **Employee well-being**

Implementation of muscle awakening sessions, aimed at preventing musculoskeletal disorders among staff.

Since 2019, Hôtel Hermitage Monte-Carlo has been Green Globe certified, achieving Gold Standard status in 2023.



## 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.

- ❖ Elite Traveller – Elite Suites Top 100, 2025 – Diamond Presidential Suite and Diamond Princely Suite named among the Top 100
- ❖ 2 Michelin stars for L'Abyssé Monte-Carlo\*\* in 2025
- ❖ Condé Nast Traveller Readers' Choice Award Winner 2025 - Named among the best hotels in the world – Second in the Top 15 Hotels in France and Monaco
- ❖ Travel + Leisure World's Best Awards 2025 – Top 15 most beautiful city hotels in Europe
- ❖ Forbes Travel Guide 2025 - 4 stars for the Hôtel Hermitage Monte-Carlo
- ❖ Condé Nast Traveler Reader's Choice Awards, 2024, 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 Pavillon 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 ambiancée 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's 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: Pavillon Monte-Carlo\*, Yannick Alleno's restaurant
- 1 Japanese restaurant: L'Abyssé, Monte-Carlo \*\*
- 1 reception room on the national heritage list: Salle Belle Époque
- The Salon Excelsior
- 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