

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



## **HÔTEL HERMITAGE**

M O N T E - C A R L O



### **A new executive chef in the kitchens of *Hotel Hermitage Monte-Carlo***

*29th March 2016* - The Hotel Hermitage has appointed Benoît Witz as its Executive Chef. Born in Alsace, France, Benoît Witz now passionately interprets cuisine from the South of France and is set to take over the reins of the Michelin star restaurant *Le Vistamar*.

Witz started his career in the 80s as a Commis Chef in Paul Bocuse's restaurant in Lyon. Shortly after his time there he pursued work at *Pré Catelan* in Paris before becoming a founding member of the *Louis XV - Alain Ducasse à l'Hôtel de Paris* in 1987. He spent three years getting to know and eventually falling in love with this intricate yet essential *cuisine*. He continued his apprenticeship at the *Résidence de La Pinède* in Saint-Tropez, and then in Lucien Barrière's Restaurant in Menton before returning to the *Louis XV - Alain Ducasse à l'Hôtel de Paris* from 1993 to 1995. After spending a year as a Sous-chef in *Vallon de Valrugues* in Saint-Rémy de Provence, Alain Ducasse appointed Witz as Chef at the *Bastide de Moustiers* in 1996, where he stayed for the next four years. For the reopening of the *Hostellerie de l'Abbaye de la Celle* in 1999, Witz, the heart and soul of the restaurant, used

his skilled technique to bring in a unique sunny styled cuisine. The restaurant was rewarded with a Michelin star in 2006 and has held the title since.

"I am very happy today to see Benoît succeed Joel Garault as Executive Chef in the *Hotel Hermitage* kitchens. It is with passion and talent that he has nursed a long love story with Mediterranean cuisine over the past thirty years, give or take. As Chef at the *Bastide de Moustiers* and in turn the *Hostellerie de l'Abbaye de la Celle en Provence*, he excels in this complicated art form which he makes simple; by exalting the authentic taste of food and the land's soul. He knows Monaco well, as he spent six years at the *Louis XV - Alain Ducasse à l'Hôtel de Paris*. He will bring his cuisine's extreme precision and the whole of his Mediterranean heart to the *Hotel Hermitage*" said Alain Ducasse.

An expert in refined yet authentic Mediterranean cuisine, Benoît Witz will be offering us a seasonal menu. His menu will feature a *Spring Salad* (lobster and fresh herbs) and a *line-caught hake* (Gulf of Genoa Gambero Rosso and fennel).

*A la carte* or menus from €46 (business menu), €68 (seasonal menu) and €135 (gourmet menu). *Le Vistamar* Restaurant: open 7 days a week for lunch and dinner.

**Information & reservations:**

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**About the Monte-Carlo Société des Bains de Mer Group:**

*Monte-Carlo Société des Bains de Mer* offers a unique experience uniting wellbeing and gastronomy and offers its clients a resort like no other in the world: 4 casinos, including the legendary Monte-Carlo Casino, 4 hotels ([Hotel de Paris](#), [Hotel Hermitage](#), [Monte-Carlo Beach](#), [Monte-Carlo Bay Hotel & Resort](#)), and 33 restaurants including 4 which have 6 prestigious gold stars between them. Known for its nightlife, the *Monte-Carlo Société des Bains de Mer* Group offers an astounding choice of bars and concert halls. A promoter of new talent and a committed supporter of artistic creation, the Group offers musical entertainment with daring artistic headliners at the Sporting Summer Festival, the Monte-Carlo Jazz Festival, the Rascasse and at the Buddha Bar. Its nightclub, Jimmy'z, is one of the most reputable in Europe and has been for the past 40 years.

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