

**An exceptional, 100% organic menu by two chefs
with a total of 4 Michelin stars**

Tuesday 8th March 2016



Paolo Sari, chef with 1 Michelin star, restaurant Elsa / Alain Passard, chef with 3 Michelin stars, restaurant Arpège

To get the 2016 season underway and to celebrate the sharing of talent, Paolo Sari invites Alain Passard to the Elsa gastronomic restaurant.

On International Women's Day, the exceptional and long-standing Monte-Carlo Beach venue shall get Monaco's summer season off to a start. Paolo Sari, executive chef at Monte-Carlo Beach, unique in owning an organic Michelin star, shall be welcoming this great chef, who is equally as enthusiastic about and respectful of natural products. Together they will create an exceptional menu to exalt the taste buds and to share the organic values they both hold dear. Created with four hands and four stars, this menu puts environmentally-friendly convictions in the spotlight.

The Monte-Carlo Beach is a legendary venue, the incarnation of a Riviera-style way of life. If its name still creates such a stir today, it is because this cocoon on the sea's edge is home to a majestic setting made of parasol pines and 1930s' style beach huts. It exudes refinement and is marked with the signature of India Madhavi, who revamped the mythical Elsa restaurant, paying homage to the famous and extravagant American critic Elsa Maxwell, who

inaugurated this place in the Roaring Twenties. This exceptional gastronomic address has an unparalleled aura, maintained by Paolo Sari whose 100% organic philosophy, his constant quest for the right product and his perception of self-respect project it to the front of the international scene.

The Menu will be improvised by the two Chefs depending on what nature decides to offer them.

Practical information:

100% organic menu for €210 per person
food and wine harmony (1 glass of Champagne, wine for every dish)

Booking essential
Valet parking

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About the chefs:

Paolo Sari, born in 1968 in Venice (Italy). He started out in London, an apprentice of prestigious chefs such as Anton Mosimann, Albert and Michel Roux and Pierre Kauffman. He then officiated in some of the biggest hotels: Four Seasons, Peninsula, Kempinski and the Dorchester Group, moving from one continent to another. His journey then took him from Milan to Sardinia, where he was Executive Chef for Chia Laguna Resort, then to Venice for the San Clemente Palace. Today, history is being written at the Monte-Carlo, with the only 100% organic Michelin star in the world.

Alain Passard, born in 1956 in La Guerche de Bretagne. In 1976, he took his first steps in Champagne at La Chaumière restaurant, alongside Gérard Boyer and his father Gaston Boyer. Today he owns the very famous three-star L'Arpège restaurant in Paris, which opened in October 1986 and has had 3 Michelin stars since March 1996.



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