

MONTE·CARLO
SOCIÉTÉ DES BAINS DE MER



**Jean-Claude Brugel,
New chef of L'Hirondelle restaurant
Receiving Mr. Goodfish certification**



Thermes Marins Monte-Carlo has appointed Jean-Claude Brugel as chef of L'Hirondelle restaurant, promising a healthy and tasty new cuisine. Jean Claude Brugel, a master of perfecting different cooking techniques and putting product quality and accuracy of flavours at the top of his list, will be continuing the work of his predecessor, Jacky Oberti. At the same time, he will be adding his own creative touch and degree of technicality to the successfully established L'Hirondelle. After being Executive Chef at Monte-Carlo Beach and

working at the extraordinary Brasserie du Café de Paris, he states :*"It's a real privilege to use my know-how to create a refined and balanced cuisine inspired by the seasons and the Mediterranean"*.

Dominating the Mediterranean Sea, L'Hirondelle has a magnificent panorama over the Port and the Prince's Palace. With an offer in harmony with its treatments, the cuisine of L'Hirondelle is part of the well-being experience, which combines taste with healthy and authentic, light cuisine. A culinary experience in keeping with the times, which also attracts a business clientele. The restaurant proposes a Market menu and a Healthy gluten-free menu for 55 euros as well as an assortment of dishes with detoxifying or vegetarian virtues.

On April 18th, Thermes Marins Monte-Carlo, represented by Mrs. Christine Zoliec, Director of the establishment, and the Fondation Prince Albert II de Monaco whom is represented by H.E. Bernard Fautrier, made the commitment to L'Hirondelle officially in the presence of Mr. Dimitri de Andolenko, Group Purchasing Director, and Chef Jean-Claude Brugel. In following in the footsteps of Le Vistamar in the Hotel Hermitage, Thermes Marins Monte-Carlo is now supporting the Fondation Prince Albert II de Monaco to promote responsible consumption of sea products, as L'Hirondelle restaurant has now become a partner of the Mr. Goodfish programme.

Information and booking:

L'Hirondelle
Place du Casino
MC 98000 Monaco

T. +377 98 06 69 30
thermesmarinsmontecarlo.com

Open for lunch from 12:00 to 17:45
A la carte menu from 12:00 to 16:00
Closed for dinner

About Chef Jean-Claude Brugel:

Jean-Claude Brugel originated from the Tarn-et-Garonne region in France, where he grew up on the family farm. He took studies in the hotel industry in Souillac and eventually in Toulouse before settling on the Côte d'Azur in 1984, where he developed a precise and innovative style of cuisine learning from chefs such as Roger Vergé and Joël Garault. In 1992 he joined Monte-Carlo Société des Bains de Mer where he built an international reputation at the Monte-Carlo Beach Hotel, using his talent to impress a demanding clientele. In December 2011, he took over the kitchens of Brasserie du Café de Paris, situated on Place du Casino, re-inventing the traditional dishes of the high-end brasserie. Throughout his career, this Compagnon du Tour de

France has allowed Brugel the chance to prove his name in the most prestigious of competitions and in 1996 he was notably awarded the title of Meilleur Ouvrier de France.

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 hotels (Hôtel de Paris, Hôtel Hermitage, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), 45 banqueting and conference rooms able to cater for up to 950 people, 30 restaurants including 4 which have a combined total of 6 Michelin stars, and 4 casinos, including the mythical Casino de Monte-Carlo. 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.

About Mister Goodfish:

Launched in 2010, the Mr. Goodfish programme is the result of a simple observation: Today, too many fish species are over-fished and threatened with extinction, while many others are barely known, abundant and, above all, delicious. The aim of this initiative, which is now supported by many hundreds of professionals, is to offer consumers an alternative by inviting them to discover new species selected according to the list drawn up by the "Mr.Goodfish" programme. This list, drawn up by marine resource specialists, is updated with every season, depending on the state of the resource, the size, the season and the status of the species.

The Fondation Prince Albert II de Monaco committed since its creation to the preservation of threatened sea species, and in particular red tuna, co-ordinates development of the "Mr.Goodfish" programme on the Mediterranean coast.

Press Contact:

T. +377 98 06 63 61

presse@sbm.mc