



Le Grill, the first novelty of the Hôtel de Paris Monte-Carlo is unveiled

**Monaco's iconic restaurant reinvents
the magic which made its success**

Le Grill, one of the liveliest and most elegant restaurants in Monaco, is reopening its doors on the eighth floor of the Hôtel de Paris Monte-Carlo. Months after remodelling, Le Grill's transformation is finally complete. With a breathtaking view on the Mediterranean and Monaco, a new sea-themed decor, high-style cuisine, and a retractable roof offering dinner under a starlit sky, Le Grill revisits the magic that has made it so successful. The novelties are: a more contemporary decor, the Winston Churchill private dining room, and an expanded outdoor terrace with an equally extended view. Renewed, Le Grill is once again the timeless Monaco landmark it has always been.

Le Grill, the first ever-new restaurant of the Hôtel de Paris Monte-Carlo will be unveiled in May 2017.

A new timeless landmark of modern-day Monaco, between sea and sky

Franck Cerutti, Executive Chef of the Hôtel de Paris Monte-Carlo, summarises his vision of Le Grill with just two words: Mediterranean and marine. For this man hailing from the Riviera, these two words are full of culinary imagination, evoking a palette of unrivalled flavours. These updated aromas are offered in an extraordinary setting and an entirely renovated decor.

From the new terrace, set your eyes upon the awe-inspiring view of the Mediterranean Sea all the way to Corsica. At night, admire the reflections of thousands of lights from the shores of Monaco, France and Italy, dancing on the calm sea surface, and aroused by the occasional lights of boats anchored in the bay. The Mediterranean plays the muse once again, inspiring the sea motif of the blue carpet. When the retractable roof is opened in good weather, guests can enjoy their meal under a starlit sky.

The new Salon Winston Churchill, which has the capacity to welcome up to 18 people can be entirely privatized. The “Cigar” on the dessert menu is, in fact, an allusion to the memory of this illustrious personality.

In the main dining room, the deep black granite counter contrasts beautifully with the golden yellow of the brassed lights and the blue shagreen of the velvet armchairs. The result is an elegant and sophisticated atmosphere.

A cuisine inspired from Provence to Tuscany

The new wood-fired rotisserie is the restaurant's centrepiece and adds a modern touch to the renovated decor. The meat cuts and fish skewered on the spit slowly turn golden brown. The locally fished sea bream, sea bass and John Dory will definitely make your mouth water. The selection depends on fishing and seasons. For meat lovers, the Préalpes du Sud rack of lamb with savory or the Free-range cockerel with Provence flavours are sure to please. The meat cuts are presented hanging from table racks, from which they are cut and served. These silver racks, an old tradition of Le Grill, have been entirely redesigned for this long-awaited reopening.

Pasta represent the long-standing tradition of Mediterranean cuisine. Pasta casarecce (ie “pasta like at home”) vongole, baby squid and crustacean; “Pasqualina” ravioli, and risotto in the Ligurian or Tuscan style are some all-time favourites. For another emblematic Mediterranean dish, try the exceptional San Remo gamberoni, small spelt from Alpes de Haute-Provence.

Gourmets will fall in love all over again with the famous soufflés that Pastry Chef Olivier Berger has recreated. Choose the soufflé made of chocolate from La Manufacture of Alain Ducasse in Paris or red berries. Classics, such as the Grand Marnier or vanilla soufflés, are also recreated.

The tableware with its carefully selected materials and striking design brings a note of freshness to the restaurant's new atmosphere. The silverware has also made a powerful comeback to the tables of Le Grill. The trays, plate covers and cutlery selected from the historic Hôtel de Paris Monte-Carlo collection exude timeless elegance. The fine white Bernardaud porcelain with a discreet stamp, cutlery rest, Sugahara bread plate and Tina Frey cutleries made of resin add the right touch of lightness and modernity to the table. The pure and simple lines of the crystal carafes bring a hint of timeless elegance.

Head Sommelier Patrice Frank has decided to display the best vintages from Provence to Tuscany. From Provence, guests may discover a selection of genuine “gourmet rosés” such as the Château de Pibarnon, perfectly structured reds including the Château Vignelaure, and luminous whites, featuring for instance the Clos Mireille des Domaines Ott. From the other side of the border, the Piedmont makes a splendid appearance with gorgeous wines such as the famous Barbaresco and Barolo. Tuscany is beautifully represented by the Sassicaia Bolgheri. Le Grill features no less than 700 wines from the Hôtel de Paris Monte-Carlo wine cellar, without a doubt one of the biggest and finest wine cellars in the world.

Finally, Le Grill invites you to discover its new bar and taste its seasonal signature cocktail. This summer, white peach will set the tone: mixed with champagne, it is the perfect recipe for an unforgettable evening!

Another reason, that makes you appreciate this extraordinary venue, is the location in an iconic luxury hotel in a legendary resort, offering a wide variety of establishments and activities: casinos, gastronomy, shopping, luxury, wellness, nightlife, cultural and sporting events and so much more.

A dedicated and enthusiastic team working to ensure your experience is no less than extraordinary

Franck CERUTTI, Executive Chef of the Hôtel de Paris Monte-Carlo

Franck Cerutti began his career with Jacques Maximin at Négresco (Nice) in 1978 then became sous-chef at Enoteca Pinchiorri (Florence). His encounter with Alain Ducasse in 1980 at Juana, in Juan-Les-Pins, was decisive. In 1987, when Franck joined the Louis XV, Alain Ducasse made him his sous-chef, and in 1996, head of the brigade. Franck has been the Executive Chef of all Hôtel de Paris Monte-Carlo restaurants since 2007.

Frédéric VANDENELSKEN, Restaurant Director

Frédéric started out on the Mediterranean seafront at Le Bacon, where he mastered the delicate art of cutting fish. From there, he moved on to many Michelin-starred restaurants, working with the prestigious Louis Outhier (L'Oasis) and Roger Vergé (L'Amandier), and in Paris, at La Grande Cascade. He was previously Restaurant Manager at Antoine in Paris's 16th arrondissement.

Olivier BERGER, Pastry Chef

His years of training took Olivier to London, Geneva and France, then with Chef Pierre Gagnaire in Saint-Etienne. Fully trained, Olivier arrived at Le Louis XV, in 1995 and became Pastry Chef the following year. In 2008, he was put in charge of pastry for all Hôtel de Paris Monte-Carlo restaurants.

Patrick LAINE, Chef

A member of Alain Ducasse's kitchen brigades for twenty years, Patrick has spent most of his career in Monaco and Provence. He first worked as sous-chef at La Bastide de Moustiers and Le Bar & Bœuf, then took the same position at Le Louis XV XV beside Franck Cerutti in 2007. In 2014, he became Chef of La Trattoria, Alain Ducasse's second restaurant in Monaco. In 2017, he became Chef of Le Grill.

Patrice FRANK, Sommelier

After learning all the facets of wine waiting in restauration, businesses and teaching, Patrice was 33 years old in May 2000 when he became Head Sommelier at the Hôtel de Paris Monte-Carlo. In January 2008, he became president of the Association Monégasque des Sommeliers (Monaco Sommelier Association).

Information – Reservation

Le Grill
Hôtel de Paris Monte-Carlo
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MC 98000 Monaco

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legrill@sbm.mc

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Open daily for breakfast (7.30 – 10.30), lunch (12.30 – 14.30) and dinner (19.30 – 22.30).
Main dining room: 85 seats; Salon Winston Churchill: 18 seats.

Lunch menu at 55 euros excluding drinks

Tradition menu served at dinner at 135 euros excluding drinks

About Le Grill

Synonymous with elegance and an important venue in Monaco social life, Le Grill located on the eighth floor of the Hôtel de Paris Monte-Carlo is reinventing the magic behind its success. Boasting a breathtaking view on the Mediterranean Sea and Monaco, Le Grill offers a brand new experience featuring a new decor inspired by the sea and high-style gourmet diners. Supervised by Franck Cerutti and updated to accommodate the modern palate, the cuisine displays fish and whole meat cuts, the restaurant's claim to fame. The legendary soufflés are still on the menu, as they have been since 1898. The spirit of the restaurant also remains intact with the famous retractable roof for dinner under a starlit sky in good weather.

Le Grill is a restaurant of the Hôtel de Paris Monte-Carlo.

About the Hôtel de Paris Monte-Carlo

A world-renowned, iconic luxury hotel, the Hôtel de Paris Monte-Carlo offers an unrivalled hotel experience. In a single location, it combines the magic of a legendary institution, leading-edge luxury hotel services and extraordinary leisure activities in its various establishments: the restaurant Louis XV-Alain Ducasse, Opéra Garnier, the Casino de Monte-Carlo, and Thermes Marins Monte-Carlo. In this legendary setting, hotel staff work tirelessly to personalise each guest's experience to make it truly unforgettable. The Hôtel de Paris Monte-Carlo is part of the Monte-Carlo Société des Bains de Mer group, a major player in the luxury tourism industry in Europe. The group owns the most prestigious establishments in Monaco in many sectors: casinos, high-end gastronomy and hotels, shopping, wellness, entertainment and real estate. Monte-Carlo Société des Bains de Mer is also one of the key sponsor for Monaco's big events such as the Monaco Formula 1 Grand Prix and Monte-Carlo Rolex Masters.



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