

**Press release**

Monaco, 25<sup>th</sup> January 2019



**MONTE-CARLO SOCIÉTÉ DES BAINS DE MER AWARDED ITS 7<sup>TH</sup> MICHELIN STAR – NOW THE RESORT WITH THE HIGHEST NUMBER OF STARS IN EUROPE**

**1<sup>st</sup> Michelin star for Le Grill - Franck Cerutti**

Le Grill, headed by Executive Chef of Hôtel de Paris Monte-Carlo Franck Cerutti, has been awarded its first Michelin star, just 18 months after the reopening of the restaurant. The star joins the other six Michelin stars already won by four gastronomic restaurants of Monte-Carlo Société des Bains de Mer – now the resort with the highest number of stars in Europe.

One of the most elegant and lively venues in the Principality of Monaco, Le Grill is on the eighth floor of Hôtel de Paris Monte-Carlo. With breath-taking views of the Mediterranean and the Principality, Le Grill features marine-inspired décor, high-quality cuisine and a convertible roof that offer guests the wonderful experience and pleasure of dining under the stars.

Executive Chef Franck Cerutti sums up his vision of the restaurant in two words: marine and Mediterranean. The wood-fired rotisserie where meat and fish are slowly cooked is the soul of the restaurant. Guests can expect the grand tradition of Mediterranean cuisine including pasta, pasta casarecce (homemade), clams, calamari and shellfish, ravioli pasqualina and risotto, inspired by Liguria or Tuscany. Food lovers will also be delighted to see the famous soufflés on the menu. Pastry Chef Olivier Berger has created new soufflé flavours including chocolate from Alain Ducasse in Paris and revisited classic recipes such as Grand Marnier or vanilla soufflé.

Patrice Frank, Head Sommelier, has chosen the best vintage wines from Provence to Tuscany. Guests can expect over 700 wines to choose from on Le Grill's wine menu, taken from the cellar of Hôtel de Paris Monte-Carlo - one of the largest wine cellars in the world.

**A 7<sup>th</sup> Michelin star, a symbol of the excellence and exciting transformation of the Monte-Carlo Société des Bains de Mer resort**

For 150 years, Monte-Carlo Société des Bains de Mer has showcased an exclusive and prestigious offering through its hotels, casinos, restaurants, wine cellar, opera and world-class spas. Alongside this, Monte-Carlo Société des Bains de Mer plays host to prestigious events including the Sporting Summer Festival and the Monte-Carlo Jazz Festival.

This 7<sup>th</sup> Michelin star is the result of the resort's fresh transformation which has taken place over the past four years. The metamorphosis of the legendary Hôtel de Paris Monte-Carlo is an integral part of this renewal, notably with the transformation of Le Grill, which reopened in May 2017.

Didier Boidin, Managing Director of Hotel Operations and Purchasing for Monte-Carlo Société des Bains de Mer said, *“Monte-Carlo Société des Bains de Mer is particularly proud today. Thanks to this new Michelin star, the resort is now the number one in Europe. Monte-Carlo Société des Bains de Mer was a forerunner with the first hotel restaurant to have three stars. Our resort intends to pursue its transformations in the future and continue to evolve to have its different activities recognised all over the world for their unique excellence.”*

### **Monte-Carlo Société des Bains de Mer resort - a hub of gastronomy**

This 7<sup>th</sup> Michelin star adds to the exceptional history of Monte-Carlo Société des Bains de Mer. In 1987, Alain Ducasse opened the timeless Louis XV - Alain Ducasse in the iconic Hôtel de Paris Monte-Carlo which was awarded with 3 Michelin stars in 1990. The restaurant became the first hotel restaurant to receive 3 Michelin stars, the highest distinction of the Guide Michelin.

After the Michelin-starred Blue Bay by Marcel Ravin, the Michelin-starred Vistamar by Benoit Witz and the Elsa by Paolo Sari, also Michelin-starred, Le Grill, orchestrated by Franck Cerutti, has now obtained its 1<sup>st</sup> Michelin star and thus offers the Monte-Carlo Société des Bains de Mer Resort the highest distinction in Europe with 7 stars.

### **Franck Cerutti, Executive Chef of Hôtel de Paris Monte-Carlo**

Franck began his career with Jacques Maximin at the Négresco (Nice) in 1978, before becoming second chef at Enoteca Pinchiorri (Florence). His meeting with Alain Ducasse in 1980 at the Juana, in Juan-Les-Pins, was decisive and Franck soon became his second at the Louis XV in 1987. In 1996, Alain Ducasse entrusted him with directing the brigade. Since 2007 he has been the Executive Chef for all the restaurants at Hôtel de Paris Monte-Carlo.

### **About Monte-Carlo Société des Bains de Mer**

Since 1863, Monte-Carlo Société des Bains de Mer has been offering a unique Art of Living, a one-of-a-kind resort with four casinos, including the prestigious Casino de Monte-Carlo, four hotels (Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), the Thermes Marins Monte-Carlo spa, dedicated to well-being and preventive health, 30 restaurants including four that together have six Michelin Guide stars. A hub of night-life, the Group offers an incredible selection of events, including the Monte-Carlo Sporting Summer Festival and the Monte-Carlo Jazz Festival. At the end of 2018, Monte-Carlo Société des Bains de Mer is completing four years of transformation works dedicated to Hôtel de Paris Monte-Carlo and to the creation of a new district around Place du Casino, One Monte-Carlo, with luxury accommodation, shops, restaurants and a conference centre. The vision of Groupe Monte-Carlo Société des Bains de Mer for 2020 is to make Monte-Carlo the most exclusive experience in Europe.

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