

# ÔMER

TOUTE LA MÉDITERRANÉE

PRESS RELEASE

In the Rotonda wing  
on the garden floor of  
the Hôtel de Paris de Monaco,  
ÔMER offers a menu entirely  
inspired by Mediterranean cuisines.  
The recipes, interpreted  
with the right touch of lightness,  
perfectly express the flavors  
and the spirit of the “grande  
tradition” of these cuisines  
— a tradition of generosity  
and sharing.

Opening: 7 January 2019



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The Mediterranean is Alain Ducasse's cherished terroir. For over 30 years, he has gone through the infinite variety of its produce, traditions and recipes. With his chef, Patrick Laine, he offers a version of these cuisines that is simultaneously contemporary and perfectly loyal to that which makes up its charm: a spontaneous talent of providing happiness for the guests.

"To reunite in Monaco, within the unique frame of the Hôtel de Paris Monte-Carlo, all the cuisines of the Mediterranean; to interpret them faithfully, to let them express themselves, and most of all to have them tasted and loved as much as I love them... Voilà the experience I offer you at ÔMER"

ALAIN DUCASSE

The Rotunda wing has been renovated. The new dining room, designed by Pierre-Yves Rochon, has the airs of a boat with the generous use of wood, light-colored leather and brushed bronze. What could be better, in fact, than a ship to travel on this Mediterranean Sea whose magical light floods the restaurant.

At the heart of this space is the Wine Circle (Cercle du vin), welcoming amateurs for an exceptional wine experience. All around, the dining room unfolds in a rotunda. On the outside, the luxuriant garden created by Jean Mus extends in a final circular arc; on beautiful days, the guests may be seated in the garden under a few arbors.

"The sea. You have to try to imagine it, to see it with the regard of a man of yore: as a limit, a barrier extending to the horizon, like an obsessive, omnipresent, wonderful immensity."

FERNAND BRAUDEL  
La Méditerranée

The menu takes the diner on a delicious journey around the Mediterranean, slowing down especially to discover the lesser-known eastern shores. Turkish dolmas, Lebanese falafels, Greek marinated sardines... the sharing begins with the mezes, an excellent Levantine tradition.



• • • COLORS, FLAVORS, AROMAS

Mediterranean cuisine is a palette of colors — squid ink black, fish blue, zucchini green, yogurt white, harissa red. It is a world of flavors and aromas — garlic, chilies, peppers or smoked paprika punctuate the vegetable dishes based on artichokes, fennel, celery, leeks or eggplants. The aromatic herbs (marjoram, coriander, mint...) and the spices (cumin, cardamom, ras el-hanout) add their delicate and enchanting aromas.

"... the gods speak through the sun and the scent of absinthe, the silver armor of the sea, the raw blue of the sky, the flower-covered ruins and the torrents of light that splash down on the heaps of stones."

ALBERT CAMUS  
Noces

• • • FRUGALITY • • •

Mediterranean cuisine is a frugal cuisine of peasants and modest fishermen. Vegetables, grains and dried fruit, a couple of cheeses (goat, sheep and sometimes cow) make up the essential base. The ÔMER menu, with its Cookpot wheat, sorrel and onions, smoked eggplant zaalouk, peanuts and yogurt, Swiss chard and olive tagine (among other dishes) is rich in vegetables. However, Mediterranean food can also be festive, with a spiced cockerel or a spit-grilled veal here, or grilled fish or some simply seasoned shellfish there. Desserts are created mostly from fresh, candied or dried fruits.

• • • SIMPLICITY • • •

Mediterranean cuisine is a women's cuisine, simple and rustic. From the Andalusian coasts to the Lebanese seaside, Tunisian coasts to the Gulf of Genoa, the women are the ones who hold the secrets and keep the traditions alive. ÔMER follows in their footsteps — no superfluous details, no irrelevant artifices. The produce, its freshness and its taste, are essential and the preparations remain straightforward, strong — almost stark. Thus, the preparations for the caramelized Tentaculaire squid, lentils and beets and cabbage or the M'Rouzia candied lamb with rice and spiced dates — lively for one, soft for the other — uplift their tastes without excessive concern for convention.

• • • GENEROSITY

Mediterranean cuisine reflects the simple and precious happiness of sharing a meal. This conviviality is made possible through the attention to details. Everyone at the table amuse themselves by nibbling the mezes and the appetizers; the skewers installed on brackets in the middle of the table present their food to everyone; and the fish, deboned and served whole, is easy to share.

• • • THE WINE CIRCLE •

Just like one searches for the shade of a small street in a Mediterranean village flooded with sunlight, so is the pleasure of entering into the Wine Circle, a haven of softly-lit wine secrets. It is located over the mythical cellar of the Hôtel de Paris Monte-Carlo and offers a selection of over a thousand bottles. The absolute essentials from Burgundy, the Rhône Valley and Bordeaux, whose châteaux and millésimes are offered exclusively here. This cellar also offers very rare crus from native varietals of Mediterranean region production: the Aegean Sea, the slopes of Mount Bargylus (in the hinterlands of the Syrian port of Latakia), Galilee, Cape Bon, the Saïss plateau (near Meknes), the Balearics, Murcia, Andalusia, Liguria, Campania, Sicily, Sardinia and Dalmatia.

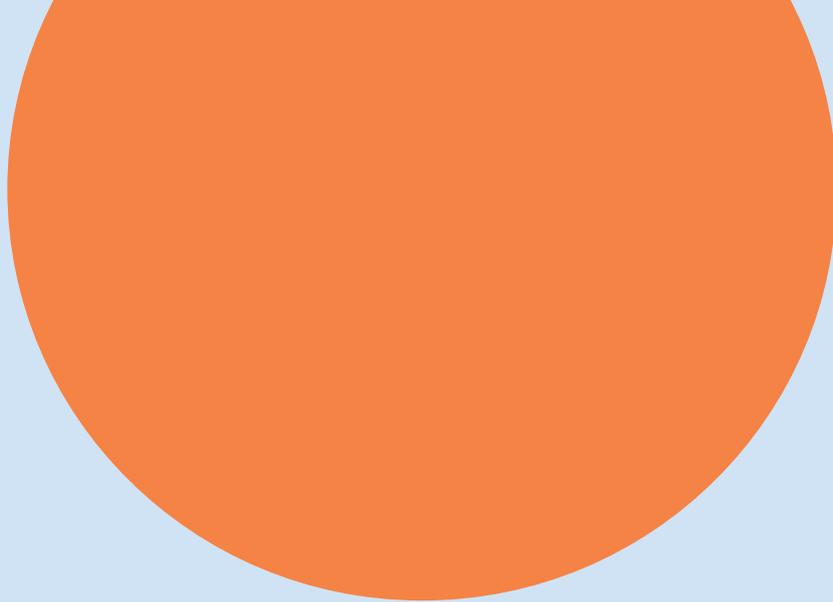
At the center is a tasting table surrounded by several bar stools where the wine lovers gather. The same varietals from different climates are compared, such as Syrahs cultivated in different Mediterranean regions.

Following the example of the verticals who travel in time, the wine lover travels along parallels where the varietal meets the Mediterranean cultures and brings about the emergence of profound convergences as much as the subtle nuances.

• • • HARMONY OF CONTENT AND CONTAINERS • • •

Paella plates from Spain, glasses from Italy, authentic Moroccan tagine plates... the odyssey is on the table as it is in the cuisine. The origins of the dishes and the plates match those of the recipes. The materials (ceramic, porcelain, marble, copper) and the shapes vary. The ensemble is vibrant and colorful, with several touches of blue, especially on the plates, echoing the Mediterranean.





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• THE IDEAL BREAKFAST • • • • • TEAM • • • • •

ÔMER is the ideal address to begin the day with a breakfast facing the sun rising over the Mediterranean. Open at 7 am, the restaurant offers a beautiful breakfast menu for all appetites with the added bonus of the pink morning light to fill up on energy.

• VISUAL IDENTITY BY PIERRE TACHON

Pierre Tachon (Agence Soins graphiques), Artistic Director of Ducasse Paris, created the name of the restaurant which rings like an ode to the sea (mer in French), a Mediterranean invocation. Soins graphiques also created the logo in which the Ô is transformed into a pilot fish that accompanies the guests on their marine journey. The entirety is dominated by the blue of the sea and punctuated with Mediterranean architectural themes.

The entire team is completely imbued with the principles and culinary vision of Alain Ducasse. Whether at his side in Monaco or in other House of Ducasse establishments (some of the members of the team have been with him for decades), they have cultivated the passion for true taste and perfect hospitality. Everyone brings their own sensitivities to the interpretation of the editorial line at ÔMER defined by Alain Ducasse.

Head Chef: Patrick Laine

Pastry Chef: Dorian Lutzelschwab

Head Sommelier: Mathias Negro

Director: Michel Lang

PRACTICAL INFORMATION •

ÔMER

Hôtel de Paris Monte-Carlo  
 – Rotonde Wing  
 Place du Casino  
 98000 Monaco

+377 98 06 39 39  
 omer@sbm.mc

• OPENING • ... •

From January 7, 2019  
 open 7 days/week

BREAKFAST

Monday through Friday:  
 7 am — 10:30 am  
 Saturday and Sunday:  
 7 am — 11 am

Average Price: 39€

LUNCH

Monday through Friday:  
 Noon — 2:30 pm  
 Saturday and Sunday:  
 12:30 pm — 2:30 pm

Average Price (excluding drinks): 50€



DINNER

Winter (from October 1st through  
 April 30th):  
 7:30 pm — 10 pm

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Summer (from May 1st through  
 September 30th):  
 7:30 pm - 10:30 pm

Average Price (excluding drinks): 75€

CAPACITY

72 places (inside); Gardens open  
 from March through September.  
 Group reservations (10+) welcome  
 Partial (16 to 30 places) or total  
 (30+ places) privatization possible

• • PRESS CONTACT •

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 PRESS RELATIONS

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“A hotel that surpasses everything created up to now”,  
 so was the wish of François Blanc, Founder of Monte-Carlo  
 Societe des Bains de Mer in 1864, at the time of the Hotel  
 de Paris Monte-Carlo opening.

Iconic Palace and world-renowned brand, the Hotel de  
 Paris Monte-Carlo offers a unique experience combining  
 the magic of a legendary hotel to the Monte-Carlo Société  
 des Bains de Mer emblematic activities and venues such as:  
 ÔMER, Le Louis XV – Alain Ducasse à l’Hôtel de Paris,  
 Le Grill, Le Bar Américain, the Salle Empire, the Hotel de  
 Paris Cellar, the world-largest private wine cellar, the Casino  
 de Monte-Carlo, the Thermes Marins Monte-Carlo, the  
 Opera house, the Jimmy’z Monte-Carlo nightclub, One  
 Monte-Carlo, Monte-Carlo Shopping...

155 years after its creation the Hotel de Paris Monte-Carlo  
 achieves a four-year metamorphosis in order to perpetuate  
 the legend in the 21st century.

The Hotel de Paris metamorphosis aims to claim the Group’s  
 2020 vision: Monte-Carlo the most exclusive Lifestyle  
 experience in Europe.

