



PRESS RELEASE

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Monte-Carlo Beach is greener and more homegrown than ever for 2020

No trip to Monaco is complete without visiting Monte-Carlo Beach, which is launching its Spring-Summer 2020 season with the arrival of Chef Benoît Witz at the helm of the award-winning Elsa restaurant. The menu is filled with 100% organic Mediterranean dishes, with local and regional produce taking centre stage – a rich cuisine with local roots. Sustainability is at the core of Monte-Carlo Beach's ethos now more than ever, with the creation of a reef dyke and the classification of the Pointe de la Vigie as a bird protection refuge. Last but not least, Monte-Carlo Beach is back with its long-standing favourites for another season of tranquillity and self-care, in particular the Tigre Monte-Carlo.

Local produce is at the heart of the organic cuisine at the Elsa* restaurant

Chef Benoît Witz has joined the team at Monte-Carlo Beach at the helm of the award-winning Elsa restaurant, dedicated to serving only the healthiest and most authentic Mediterranean cuisine, synonymous with this iconic setting. As the first 100% organic Michelin-starred restaurant, as certified by Ecocert, Elsa will be improving the selection of local food and wine producers to showcase even more seasonal produce, refocussing its supply chain on nearby farms and vineyards.

Two locations in particular will be supplying the restaurant with its vegetables:

- The Jardin des Antipodes in Menton for aromatic herbs and fruit.
- Virgilio Ferrari's Domaine d'Agerbol in Roquebrune Cap Martin, whose organic produce will be supplying Elsa directly from farm to fork. For Easter weekend, the restaurant is even organising an al fresco picnic!

Benoît Witz's vegetable garden in Beausoleil has also created an organic conversion application to offer an additional local source of supply

All the products on Elsa restaurant menu are wholly organic and are AB certified. This label guarantees that the food is free from pesticides, fertilisers, GMOs and artificial colouring.

New “signature” dishes on the *à la carte* menu include; *Bagna Cauda, fresh vegetables and wild flowers, avocado mandarin*, a delicious local speciality on a bed of *crisp seasonal vegetables and anchoïade, Alpilles Lamb, almond milk and baby fava beans*. On the seafood menu, guests can find *freshly caught local fish, sweet courgettes and Cap Martin citrus fruit*, or *Shellfish, calamari and crustaceans, pasta with squid ink and rock samphire*.

Elsa 2020 will be celebrating the people behind the restaurant by promoting restaurant service professions to strengthen team synergy, under the watchful and benevolent eye of the Restaurant Manager, Pierre-Jean Ricardoni. Chef Sommelier Cécile Lemonnier will be sharing her passion for natural wine and introducing diners to the best organic vintages that Monte-Carlo Beach has to offer.

A policy that is increasingly committed to protecting biodiversity, with two major changes in 2020

At Monte-Carlo Beach, selfcare and care for the environment have become a natural part of everyday life. In tune with nature, certified Green Globe Gold standard, the hotel has chosen to implement a policy aimed at protecting biodiversity, through:

- The creation of a **positive biodiversity reef dyke**. Located under the water 100 metres from the shore, this dyke has been designed to protect the beach and allow the development of marine life in a protected area. The new space that has been created is like a lagoon, with a sandy beach surrounded by Posidonia and rocks, suitable for cautious swimmers, who are respectful of the sea water.
- **The classification of Pointe de la Vigie and its superb pine forest as an LPO (Ligue pour la Protection des Oiseaux) bird protection refuge**. The latest wildlife inventory listed no fewer than 20 species of birds, including 10 nesting species and 15 protected species. This site at Monte-Carlo Beach is becoming an essential refuge for local biodiversity.

And the contribution of Monte-Carlo Beach to environmentally conscious events t:

- Free classes in “sustainable cooking” on 25 March for **Monaco Ocean Week**.
- **Earth Hour dinner on 28 March**, lit by candlelight with minimal use of electricity in the kitchen.

A renewed experience in well-being with the Tigre Monte-Carlo

The Tigre Monte-Carlo is back for an inspiring and reinvigorating 2nd season. Guests can attend Pilates and yoga classes between the sea and the pine forest (asthanga, hatha, vinyasa, kundalini), massages and signature treatments such as the *Massage du Tigre*, a powerful and beneficial treatment to restore balance and energy and to recentre the mind and body in the present moment, with the exclusive line of 100% organic cosmetic products by TATA HARPER

Practical information

Monte-Carlo Beach & spa Le Tigre Monte-Carlo: opening March 20th – October 11 2020

Elsa: opening from March, 20 – October, 11 2020 – lunch and dinner every day (except July & August dinner only)

[Download here more HD pictures](#)

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, 30 restaurants including five that together have seven Michelin Guide stars. A hub of nightlife, the Group offers an incredible selection of events. 2020 : Monte-Carlo Société des Bains de Mer completed 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: luxury accommodation, shops, restaurants and a conference centre, to make Monte-Carlo the most exclusive experience in Europe.

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