



PRESSE RELEASE Monaco, June 11th 2021



Summer will taste of Italy at Hôtel de Paris Monte-Carlo with the return of Andrea Berton from 6 July to 22 August 2021.

Monte-Carlo Société des Bains de Mer is pursuing its year of gastronomy to the delight of its guests. After the launch of the restaurant *Yannick Alléno à l'Hôtel Hermitage Monte-Carlo*, the launch of the Festival des Etoilés Monte-Carlo and the arrival of new chef Manon Fleury at Elsa at Monte-Carlo Beach, the time has come for Hôtel de Paris Monte-Carlo to create an event. After the success of the 1st pop-up launched with Andrea Berton for the end of year celebrations in 2020, the Italian Michelin-starred chef is returning to Hôtel de Paris Monte-Carlo to offer the best of his cuisine, from 6 July to 22 August 2021.

An ephemeral restaurant signed Andrea Berton, at Hôtel de Paris Monte-Carlo from 6 July to 22 August 2021

Chef Andrea Berton returns to Hôtel de Paris Monte-Carlo for the summer with a new pop-up restaurant. Building on the success of his very first collaboration with the palace hotel in Monaco in December 2020, Andrea Berton is repeating the experience. This is a sort of return to his roots for the chef, acclaimed by the Italian world of high-class gastronomy (two time Michelin star winner, three Gambero Rosso forks...), who learned his art in Milan, Florence and London, and in Monaco under Alain Ducasse at Louis XV. This new experience is not to be missed under any circumstances, enjoyed indoors amid the décor designed by Pierre-Yves Rochon, in which lacquered wood and taut leather blend harmoniously, or looking out to sea from the recently re-landscaped terrace garden of Hôtel de Paris Monte-Carlo.

Italian cooking with Mediterranean flavours

Chef Andrea Berton's challenge with this second pop-up restaurant is to continue to surprise the palettes of fine diners by reinventing traditional Italian dishes with a large variety of flavours. Guaranteed sensations His menu teems with subtle and tasty dishes, and his cooking aspires to brightness and modernity, like the promise of a delightful getaway offered by the Mediterranean flavours, a trip to Italy.

A few examples of the dishes to be discovered starting on 6 July are: Squid tagliatelle, spicy tomato sauce and amaranth popcorn or the not to be missed Andrea Berton version of Tiramisù.

"Our customers were won over last December when the Italian Chef Andrea Berton introduced them to his delicious Italian cuisine that is both traditional and modern for the end of year celebrations at Hôtel de Paris Monte-Carlo. It seemed so obvious to us to invite him back with his team to create an ephemeral summer restaurant offering Italian cuisine that is fully modern and seasonal. We can't wait to open the doors of this pop-up restaurant to our guests to mark the start of the summer season." remarked Ivan Artolli, Managing Director of Hôtel de Paris Monte-Carlo.

Practical information

Opening from Tuesday night to Sunday night:

Lunch from 12h15pm to 3pm

Dinner from 7pm to 11pm (hours could change according to government measures)

Réservations: Tel. +377 98 06 39 39 / Restaurantshoteldeparis@sbm.mc

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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 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. The metamorphose of Hôtel de Paris Monte-Carlo, the creation of a new district around Place du Casino, One Monte-Carlo (luxury accommodation, shops, restaurants and a conference centre), the new Place du Casino contribute to make Monte-Carlo the most exclusive experience in Europe.

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