



PRESS RELEASE

Monaco, May 27th 2021



## The face of a sustainable generation at Monte-Carlo Beach

**Chef Manon Fleury takes over the Elsa Michelin-starred restaurant serving organic and local cuisine with a zero-waste goal!**

Monte-Carlo Beach, resolutely committed to a responsible and sustainable hotel and gastronomy model, opens the 2021 season with the arrival of Chef Manon Fleury in charge of Elsa, the Michelin-starred, 100% organic food and wild-caught fish restaurant. She is a chef with extraordinary talent and a dazzling career path whose excellent cuisine is supported by her convictions: demanding when it comes to product quality and origin, anchored in her terroir and local ecosystem, but also and above all a pioneer in “zero waste”. Her unique approach involves using the entire product, from head to tail, from fruit to kernel, from flower to leaf. Manon Fleury embodies a new generation of chefs who are aware that the future of gastronomy is in their hands, reconciling haute cuisine, health and respect for living creatures. This philosophy is important to Monte-Carlo Beach, which is more than ever ready to reinforce its positive environmental impact.

**Manon Fleury and her environmentally-engaged cuisine take up residence on the Mediterranean on 28 May 2021**

There is nothing accidental about the meeting of the Elsa restaurant and Manon Fleury at Monte-Carlo Beach. This legendary site is no stranger to remarkable women, such as Eileen Gray, Elsa Maxwell or, more recently, India Mahdavi. But it was the meeting of shared values and convictions that led to Manon Fleury's appointment in charge of the kitchens of Elsa, the first 100% organic food and wild-caught fish Michelin-starred restaurant, Ecocert-certified since 2013. Their shared convictions are strong and simple: enhance seasonal products with an emphasis on plants, actively collaborate with local artisans and producers, minimise waste and create modern and responsible cuisine, without compromising on excellence and creativity. “Zero-waste” is an inexhaustible source of inspiration! The entire product is used and magnified: oils from carcasses, stock from peelings, creams from husks, cakes from vegetable leaves, etc.

*“When I received the invitation from the Elsa restaurant to enhance exceptional products from the Monaco region through high-quality cuisine, I didn't need to think twice. I know that my cuisine, anchored in its territory and ecologically aware, will be able to thrive here and that our collaboration will strengthen the convictions and commitments that Elsa and I share. It's also an acknowledgement of the work I have achieved, which I hope will encourage other women to fulfil their projects and access the highest levels of responsibility”,* commented Manon Fleury.

*“Monte-Carlo Beach strives to look after people and nature on a daily basis. Thanks to Manon Fleury, we will take our restaurant, Elsa, even further in an approach that combines organic and locally-sourced food and zero-waste. It was her talent, her personality and her convictions that made all the difference; the alchemy was instant!”* adds Danièle Garcelon, Managing Director of Monte-Carlo Beach.

### **A new, creative and very delicious plant-inspired menu that highlights local produce**

Keen to develop its local ecosystem, Monte-Carlo Beach and the Elsa restaurant work closely with local producers to give preference to perfectly ripe seasonal products, and local estates and gardens: Jardin des Antipodes in Menton for herbs and fruits and Domaine d'Agerbol on the hills of Roquebrune-Cap-Martin, supplying Elsa in organic vegetables from field to fork.

Customers can taste these products in Manon Fleury's signature dishes, supported by the talented Elsa restaurant team and a new recruit brought in by the chef: Laurène Barjhoux, who trained at L'Arpège with Alain Passard and has been appointed sous-chef by Manon.

From 28 May, you can enjoy:

- San Remo Gamberoni, raspberries and nasturtium jelly
- Vegetable pie with herbs from Jardin d'Agerbol
- Sea bass cooked in fig leaf, steamed rice, sauce vierge

### **An approach to gastronomy that fits in with an overall sustainable philosophy**

Connected to nature, between the sea and the pine trees, certified Green Globe Gold standard, Monte-Carlo Beach puts respect for people and the environment at the centre of its approach. The zero-waste approach promoted by Manon Fleury is part of an overall philosophy to combat food waste, but also to use water and energy resources carefully, reduce and recycle waste and protect biodiversity. For example, the biowaste from the restaurants is recycled through the regulated treatment of organic waste (category SPA3) via a specific channel.

Most recent major achievement in 2021: finalisation of a new beach, which allows Monte-Carlo Beach to recover its original beach from the late 1930s while protecting the site thanks to an underwater positive-biodiversity reef. A return to sources and to nature in a protected environment: Pointe de la Vigie and the superb pine forest overlooking the beach is classified as an “LPO” (Ligue pour la Protection des Oiseaux) bird refuge.

### **Practical information**

Monte-Carlo Beach: opening from May, 28th to October 3rd 2021

Elsa restaurant: opening from May, 28th to October 3rd 2021

[Download high-resolution visuals here](#)

### **About Manon Fleury**

*Manon Fleury graduated from the prestigious Ferrandi school of culinary arts and hospitality management in 2012. She learnt the ropes in the kitchens of Alexandre Couillon and then in Pascal Barbot's three-Michelin-starred restaurant. In 2015, she joined Blue Hill at Stone Barns, the "farm to fork" restaurant of Dan Barber situated north of Manhattan. After this experience, she decided that working with a garden was essential, and her links with the women and men who supply her kitchen became ever closer. She returned to Paris in 2016 and Eric Trochon, Meilleur Ouvrier de France (MOF) appointed her sous-chef of his Michelin-starred restaurant, Le Semilla. In 2018, at the age of just 27, Manon Fleury took over Le Mermoz in Paris and was acclaimed by critics. In 2019, she received the "Youth Prize" at Festival Omnivore and was named "Young Parisian chef of the year" by ELLE A Table magazine. In 2020, she was invited to a conference on creativity alongside Anne-Sophie Pic, and was one of the figures of the Cheffes ! culinary festival organised by the journalist Estérelle Payany and the Ernest association to fund a food aid programme.*

### **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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