



PRESS RELEASE

Monaco, May 6th 2021



**Opening of the “Yannick Alléno à l’Hôtel Hermitage” restaurant.
The multi-starred chef heads south on May, 19th 2021**

As announced on 8 February 2021 at a press conference, by Jean-Luc Biamonti, Deputy Chairman of Monte-Carlo Société des Bains de Mer and Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo, the *Yannick Alléno à l’Hôtel Hermitage Monte-Carlo* restaurant will be opening in the spring on the magnificent terrace of the Monaco palace. The date has been set for Wednesday 19th May. Yannick Alléno, star-awarded chef many times over, is heading south to add the flavours of Monaco to his cuisine, to the delight of locals and international connoisseurs. The terrace of the former Vistamar has been renovated to create a new living environment conducive to relaxation. We reveal to you the simple menu of this “tie-free” cuisine in an exclusive preview.

***Yannick Alléno à l’Hôtel Hermitage*, a new living environment at the heart of Hôtel Hermitage Monte-Carlo**

19th May 2021 will be a date to remember in Monaco with the arrival of multi-starred chef Yannick Alléno and the opening of the *Yannick Alléno à l’Hôtel Hermitage Monte-Carlo* restaurant. This is the chef's first address in the south, representing a sweet dream finally come true. It's also an important step for Hôtel Hermitage Monte-Carlo, which, with this restaurant, creates a Home, a new living environment, on one of the most beautiful terraces on the Côte d’Azur, with a unique view of the port and the Rock of Monaco.

New moments for sharing in a new setting conducive to relaxation

Like a balcony on the Mediterranean Sea, the terrace has been redesigned in the spirit of a Mediterranean garden. Jasmine, citrus fruits and olive trees create a sweet atmosphere for a peaceful interlude. The atmosphere is further shaped by minimal tableware and the ultra-personalised service, coupled with the enveloping light in which the place is immersed and the omnipresent blue in every season.

When Yannick Alléno adds the Mediterranean to his cuisine

The Mediterranean is brimming with colours and gardens, and moving to Hôtel Hermitage Monte-Carlo was inevitable for Yannick Alléno, who will propose cuisine made with the best local products, uniquely seasoned, pigmented with his know-how and dictated by his environment.

The very first menu of the restaurant corresponds to new beginnings. It sets the tone for the next developments, which will take place in line with the seasons, temperatures and also desires: extremely refreshing cuisine when it is hot, or comforting when temperatures decrease.

A wide and generous menu created to please, which will be renewed as often as necessary to guarantee constantly renewed pleasure.

The Signature dish? Here we would rather describe an invitation to discover the multiple facets of Yannick Alléno's cuisine, with flavours of the Mediterranean, in an indulgent or light version.

[Discover menu and visuals here](#)

Practical information

Yannick Alléno à l'Hôtel Hermitage Monte-Carlo

Hôtel Hermitage Monte-Carlo

Square Beaumarchais

MC 98000 Monaco

Informations/Reservation: +377 98 06 98 98 - restaurantalleno@sbm.mc

Open every day from May 19th 2021

Lunch from 12pm to 3pm & Dinner from 7pm to 9:30pm (hours could change according to government measures)

About Yannick Alléno and Pavillon Ledoyen

Yannick Alléno belongs to the very closed circle of the world's greatest chefs. Enthusiastic, he devotes his life to his passion and claims a strong French cuisine, rich in its heritage and ambitious in its creations. In 2013, he began a founding work on sauces, the true DNA of French cuisine, in order to modernize them and invented the revolutionary Extraction® process. Curious and demanding, he now plays with established boundaries and lays the foundations of a totally innovative cuisine: the Cuisine Moderne. On July 1, 2014, he took over the culinary direction of the Pavillon Ledoyen located on the Champs-Élysées in Paris and launched Alléno Paris there. After seven months of opening, Yannick Alléno receives his three new stars in the MICHELIN guide. Since 2017, Yannick Alléno is the only French chef to head two three-star restaurants in France, at Alléno Paris, and at 1947, of the Palace Cheval Blanc Courchevel. In 2020, the Pavillon Ledoyen will become the most starred independent establishment in the world, with 3 stars for Alléno Paris, 2 stars for L'Abyssé, the sushi counter opened in 2018 and Pavillon, the gastronomic counter opened at the end of 2019, which pays homage to the counter cuisine. A true recognition for the work of the chef and his teams, who work daily to make this historic place a true institution of gastronomy.

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.

Press contacts

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