

Yannick Alléno

À L'HÔTEL HERMITAGE
MONTE-CARLO

PRESS RELEASE

Monaco, May 19th, 2021



“Yannick Alléno à l’Hôtel Hermitage Monte-Carlo” opened on 19 May 2021 on the terrace of the Monaco Palace

After months of reflection and preparation, on Wednesday 19 May, Jean-Luc Biamonti, President of the Group Monte-Carlo Société des Bains de Mer and Louis Starck, General Manager of Hôtel Hermitage Monte-Carlo opened the restaurant *Yannick Alléno à l’Hôtel Hermitage Monte-Carlo* with Chef Yannick Alléno on the sun-kissed terrace of the Monaco palace hotel. The gourmet restaurant of Hôtel Hermitage Monte-Carlo first imagined by Joël Garault in 1999 and crowned with 1 star, is being reinvented with the arrival of the multi-award winning Chef Yannick Alléno. Connoisseurs will be appreciative. *Yannick Alléno à l’Hôtel Hermitage Monte-Carlo* is the first stage in the Chef’s move to the Principality, which will be completed in Spring 2022 with the transformation of the restaurant into a Pavillon. This arrival has been hailed by another multi-starred chef, Alain Ducasse, who held a cross-inspiration lunch on Monday May 17th to coincide with the occasion in the intimate setting of Louis XV-Alain Ducasse at Hôtel de Paris. A nice symbol.

The fine dining restaurant at Hôtel Hermitage Monte-Carlo is entering the Alléno era.

An emblematic location on the Riviera, the fine dining restaurant at Hôtel Hermitage Monte-Carlo has seen a succession of talented chefs since 1999, names like Joël Garault, Benoit Witz and recently Jean-Philippe Borro, Executive Chef at the Palace, who took the restaurant to new heights, rewarding it with a star. This spring 2021, one that is not quite like any other, marks the beginning of a new era with the arrival of Yannick Alléno.

This new era is notable for the alliance between two worlds, two passionate teams, united around tradition, excellence and modernity, each embodying in their own way the Art of French cuisine. Yannick Alléno’s team and that of Hôtel Hermitage Monte-Carlo have put together a combined team to deliver a new daily and Cote d’Azur experience kitchen starting on 19 May, in an atmosphere that is conducive to relaxation.

Around Yannick Alléno and Jean-Philippe Borro, Executive Chef at Hôtel Hermitage Monte-Carlo, chef Guillaume Bellayer, sous-chefs Camille Vivian & Fabrice Pilati and pastry-chef Nicolas Baygourry will officiate in the kitchen. In the dining room, Nicolas Gandillet will orchestrate the service with Franck Damatte, head sommelier at his side.

Yannick Alléno à l’Hôtel Hermitage Monte-Carlo, the first opus plays on the terrace

The new team held the first performance on 19 May on the terrace of Hôtel Hermitage Monte-Carlo across from the famous Rock, revisited in the spirit of a Mediterranean garden. For this first opus, *petits farcis* in the Alléno style joined the party, alongside red mullet fillets in zucchini flowers, sea bass cooked in pissalat, rack of lamb flavoured with lemon balm and an array of other handsome seasonal produce provided by the local repertoire. This is just a

tiny glimpse of the first well-stocked menu with a sweet hint of azure, designed to please the largest audience thank to its simplicity. Rigour and the attention paid to the product always to deliver a perfect taste to satisfy all the customers' desires. The food and wine are in perfect harmony, with treasures drawn from the largest private wine cellar in the world. [Download high-resolution picture here](#)

Arrival of Yannick Alléno to the Principality celebrated by Alain Ducasse at a cross-inspired lunch

The arrival of the multi-starred chef is an event at The Rock. It originated from an encounter between Yannick Alléno and Jean-Luc Biamonti, President of Monte-Carlo Société des Bains de Mer, initiated by Alain Ducasse. As a sign of their friendship, Alain Ducasse was determined to celebrate this arrival at Louis XV-Alain Ducasse at Hôtel de Paris, with a cross-inspired lunch on 17 May. The two chefs were together in the kitchen with their chosen teams to offer a small number of privileged guests an intimate and inspired family lunch.

Alain Ducasse tells the story: *"There is real synergy between Yannick Alléno and the Principality. In fact he talks about it often and has a special and emotional memory of the 81st birthday of Paul Bocuse. He was chef at Hotel Meurice in Paris at the time, and Monsieur Bocuse himself announced that he had obtained three stars. He was also there for the 25th anniversary of my restaurant the Louis XV at Hôtel de Paris Monte-Carlo. Today, this marvellous project is coming true. It is only natural for me to wish Yannick a warm welcome on the occasion of this cross-inspired lunch at Louis XV on the eve of the opening of his eponymous restaurant at the Hermitage."*

The Instant Yannick Alléno, for a Monte-Carlo experience that lasts all night

Because a lunch or a dinner by the hand of *Yannick Alléno à l'Hôtel Hermitage Monte-Carlo* should be enjoyed as an interlude of serenity, Hôtel Hermitage Monte-Carlo has created the *Instant Yannick Alléno*. Dinner for two, a night in a room with a sea view, breakfast and the complete Monte-Carlo Société des Bains de Mer experience, to be enjoyed to the fullest. More information: <https://www.montecarlosbm.com/en/offers/instant-yannick-alleno>

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 11:00pm (hours could change according to government measures)

About Yannick Alléno

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'Abyesse, 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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