

**MONTE-CARLO**  
SOCIÉTÉ DES BAINS DE MER



**HÔTEL HERMITAGE**

MONTE-CARLO

PRESS RELEASE

Monaco, 21<sup>st</sup> March 2022



**PAVILLON**

UN RESTAURANT DE YANNICK ALLÉNO  
MONTE-CARLO

**From 15 April 2022, Hôtel Hermitage Monte-Carlo  
opens its doors to PAVILLON Monte-Carlo, a restaurant by Yannick Alléno**

Following a successful season of *Yannick Alléno at the Hôtel Hermitage Monte-Carlo*, Monte-Carlo Société des Bains de Mer is getting ready to welcome Pavyllon in Monaco. Pavyllon is the brainchild of Yannick Alléno, the chef of Pavillon Ledoyen since 2019. The restaurant will take up residence inside the sumptuous hotel, with the interior designed by Chahan Minassian, and on the restaurant's splendid terrace, as of 15 April 2022. On the menu: free-spirited, delicious and refined cuisine, an elegant setting around its signature bar and a resolutely modern, accessible and informal mood. A new, not-to-miss address for Monaco residents.

### Countertop gastronomy makes its début in the Principality

The restaurant at Hôtel Hermitage Monte-Carlo shakes up the codes of traditional top restaurants. Monte-Carlo Société des Bains de Mer and Yannick Alléno have decided to export Pavyllon and its gastronomic bar to the Riviera. The venue is designed to make the most of the lovely weather, with a sea-facing planted terrace for anyone wanting to enjoy the spectacular view of the sea and the Rock. Inside, meanwhile, the tables are lined up along the large patio windows inside a room elegantly designed by Chahan Minassian. Around 30 people can sit at the large counter with front-row seats of the open kitchen and feast their eyes and taste buds on the ballet of dishes being prepared. The venue offers transparency and serenity, without the usual formality of top restaurants, in a spirit of conviviality and conversations at the bar.

### Free-spirited cuisine with the taste of the Riviera

This free-spirited, intuitive cuisine in perpetual renewal consists of cold or hot dishes, or 100% plant-based dishes, made essentially from local ingredients. The starters include a San Remo prawn cocktail; egg surprise with Prunier caviar grains, poached with smoked cold cream and served with golden croutons; steamed morel mushrooms on

duck royale de foie gras; Monte-Carlo-style mixed salad with vegetables from the allotment, enhanced with pistachio sauce; or vegetable ravioli with spring broth and olive oil...

Pasta and ravioli also have place of honour, such as green lasagne with bolognese and parmesan in homage to Luigi Taglienti, or the very delicious basil and lemon pasta gratin with bottarga. Fish and meat are served with lovely Mediterranean vegetables: whole cooked sole meunière; langoustine flavoured with Meursault wine; line-caught fish-and-chip-style whiting; beef feuille-à-feuille with capers; or grenadine of veal with sweet onions and parmesan. The choice is vast, or alternatively guests can opt for tasting menus.

For desserts, Yannick Alléno has “picked” his sugar from trees for years, and has cleverly replaced sugar with birch sap. The Chef's desserts are wonderfully light and innovative, like the fork-textured ice creams whipped on the table, meringue soufflé with vanilla “caviar” or crispy feuillantine glazed with wild strawberries.

### **An exceptional setting designed by Chahan Minassian**

Once again, Yannick Alléno selected interior designer Chahan Minassian, who is responsible for much of the décor of Hôtel de Crillon and numerous international residences, who promotes a luxurious and refined style and pays attention to interplays of materials and textures. The chef and the interior designer trusted each other completely from their very first meeting. *“We have the same approach, Yannick on the plate, me with space. We complement each other naturally, and for this project we worked hand-in-hand.”* Both have one and the same goal: to offer absolute comfort and to arouse their senses. Chahan Minassian therefore created an impressive bar in metallic wood, which opens on to a kitchen with geometric tiles interspersed with small smoked mirrors to provide sea views. Each element has been carefully selected to act as a subtle reminder of nature and the Mediterranean surrounding the restaurant: seats in shimmering velvet and suede; ceruse oak panels on the walls; contrasts between muted and bright aspects; soft shades of grey and green, etc.

The tableware creates a harmonious link between the setting and Yannick Alléno's cuisine, and has been exclusively made by the finest artisans (Jaune de Chrome for the glazed porcelain plates, Mepra for the matte steel cutlery, and Sarah-Linda Forrer for beautiful decorative items, etc.). Fabrics and volumes subtly interplay, textured or exquisite surfaces provide a display for garnishes, such as mother-of-pearl for the sauces. Attention is given to the tiniest detail, creating a level of harmony that encourages customers to be more attentive and receptive to what they are tasting and to the friendly atmosphere.

*“I am delighted to open Pavillon at Hôtel Hermitage Monte-Carlo. There is a real place for this cuisine with the taste of the Riviera in the Principality, in a stylish and informal atmosphere, and I would like the residents of Monaco to take ownership of this restaurant,”* says Yannick Alléno.

*“Monte-Carlo Société des Bains de Mer is a world-unique destination. The arrival of new signatures like Pavillon contributes to the remarkable revival of gastronomy in Monaco, and we are very proud of it,”* continues Jean-Luc Biamonti, Vice-President of Monte-Carlo Société des Bains de Mer.

For Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo: *“Our palace is continuing its reinvention while capitalising on its exceptional heritage and its status as an emblematic venue close to Place du Casino. Creator of exceptional moments for lovers of elegance, the connoisseurs’ hotel is happy to add an exciting culinary experience for both Monegasques and our international visitors.”*

### **Practical information**

Pavillon, un restaurant de Yannick Alléno, Monte-Carlo  
Hôtel Hermitage Monte-Carlo  
Square Beaumarchais  
MC 98000 Monaco

Opened from 15<sup>th</sup> April 2022  
Lunch service from 12:00pm

Menus : Lunch at 68 euros, Monte-Carlo at 145 euros and Hermitage at 235 euros  
Information/Reservations : +377 98 06 98 98 - [restaurantalleno@sbm.mc](mailto:restaurantalleno@sbm.mc)

#### About Yannick Alléno

*Yannick Alléno is a member of the exclusive circle of the greatest chefs in the world. He has enthusiastically dedicated his life to his passion and is proud of his French cuisine, rich in tradition and ambitiously creative. In 2013, he began pioneering work in sauces, the real DNA of French cuisine, to modernise and invent the revolutionary Extraction® process. Curious and demanding, he played around with established boundaries and laid the foundations for a truly innovative cuisine: Modern Cuisine. In July 2014, he took over Pavillon Ledoyen on the Champs-Élysées in Paris and opened Alléno Paris. After just seven months later, Yannick Alléno was awarded three MICHELIN stars. Since 2017, he is the only chef at the head of two triple-starred restaurants in France, Alléno Paris and 1947 in Cheval Blanc hotel in Courcheval. Pavillon Ledoyen became the most star-awarded independent establishment in the world in 2020, with three stars at Alléno Paris, two stars at L'Abyssé, the sushi bar that opened in 2018 and one star at Pavillon, the gastronomic bar that opened at the end of 2019. This truly recognises the work of the chef and his teams in this historic location. In 2021, he published the manifesto "Tout doit changer ! Quel service pour le grand restaurant ?" and initiated in-depth reflection on tomorrow's gastronomy. He is also revolutionising the world of chocolate with the first Alléno & Rivoire chocolate shop that opened in 2021, together with his former pastry chef, Aurélien Rivoire.*

#### 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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