



PRESS RELEASE

Monaco, 28th April 2022



Summer 2022 at Monte-Carlo beach is organic, beautiful and healthy *Chef Mélanie Serre arrives at Restaurant Elsa*

There's a lot going on at Monte-Carlo Beach in summer 2022! The Elsa 100% organic and wild-caught fish restaurant, which wants to promote a new generation of gastronomy, is delighted to welcome chef Mélanie Serre from 11 May 2022. The talented 36-year-old, formerly Executive Chef of Joël Robuchon's Atelier Etoile, will be able to develop her sincere, generous and flavoursome cuisine in line with the organic, local and seasonal spirit dear to the restaurant, which has been Ecocert certified since 2013. Monte-Carlo Beach, which has represented the stylish seaside venue since the 1930s, will also be revealing its new beach design, with fine sand and precious wood, and a new space for children in its legendary Olympic swimming pool. Finally, the hotel spa welcomes the luxury, ecological, ethical, organic and French skincare brand, PAOMA.

Mélanie Serre takes over the reins of Restaurant Elsa, offering “heartfelt cuisine”

Originally from the Ardèche region in France, Mélanie Serre developed a passion for cuisine from a very young age. She trained in prestigious establishments from the Eden Roc in St. Barts to Hôtel Métropole Monte-Carlo, which was her first encounter with Monaco, under the guidance of Christophe Cussac. In 2015 she landed her first job as chef at L'Atelier Étoile Paris, a restaurant with two Michelin stars, where she became Executive Chef one year later. In 2020 she spread her wings, joined the Parisian restaurant Louis Vins and won the Gault & Millau Young Talent prize. Cheerful, warm and passionate, her cuisine reflects her personality, focusing on the product, the harmony of flavours and colours, with generosity but without ostentation. She has a modern vision of gastronomy, favouring simplicity and a wealth of flavours. The intention is not to impress, but to create enjoyment!

“I’m delighted and very enthusiastic to come back to Monaco and to work with the talented team at Elsa and in close collaboration with exceptional local producers, such as Domaine d’Agerbol and Jardin des Antipodes. I particularly like all the work from field to fork, varying the inspirations around seasonal fruits and vegetables, completely enhancing the products, with respect and recognition for what the land and sea provide us,” comments Mélanie Serre.

“Monte-Carlo Beach is loyal to its approach combining organic and local produce and reducing waste for enhanced flavours, preserved health and authentic well-being by nature. Mélanie Serre won us over, just like she will delight the hearts and taste buds of Elsa customers, where the season promises to be rich in flavours and surprises!” adds Danièle Garcelon, General Manager of Monte-Carlo Beach.



To be enjoyed from 11 May, these three signature dishes in particular:

- . Carrots with cumin, vegetable leaf pesto, orange and ginger juice
- . Cockles and clams in cannelloni, lettuce velouté, Brousse goat’s cheese and Vermouth sauce
- . Fillet of red mullet, potato gnocchi, peppery baby rocket and black garlic condiment

*Cockles and clams in cannelloni, lettuce velouté,
Brousse goat’s cheese and Vermouth sauce*

[Download restaurant menu](#)

Monte-Carlo Beach, a paradise between the sea and the pine trees, reveals its new look

A villa on the seafront connected to nature, Monte-Carlo Beach is the stylish seaside venue *par excellence*, an unmissable stopover, both for club members and customers from all over the world. In 2021, the hotel revealed its new beach, in the image of its original 1930s’ beach, while protecting the site thanks to a positive biodiversity reef dyke. For the 2022 season, the beach unveils a 200-metre ribbon of fine sand and a new, elegant and comfortable wooden structure with a magnificent view of the bay and La Vigie. The furniture in the 180 Beach Club tents has been completely renewed to create a space in perfect harmony with its environment. A soothing interlude with only the Mediterranean on the horizon; a sunny and replenishing retreat in an unspoilt setting.

Monte-Carlo Beach cares about the environment and is committed to protecting local biodiversity. Pointe de la Vigie, within the establishment, and its superb pine forest is an LPO (Bird Protection League) refuge. Monte-Carlo Beach has built several nesting sites where more than 20 different bird species including 10 nesting and 15 protected species are welcomed.

The commitments of Monte-Carlo Beach were recently rewarded by the first “Hotel & Lodge Green” special prize. This new category honoured by the editorial teams and the judging panel of the “Hotel & Lodge Awards 2022” this year awarded Monte-Carlo Beach, in particular for to its zero-plastic and waste recycling policy and its drastic energy and water management.

Monte-Carlo Beach welcomes PAOMA, first luxury skincare brand that is ecological, ethical, organic and made in France

Designed as a natural, efficient and sustainable beauty ritual, PAOMA harvests the best of nature and makes unique, organic-certified formulas which cherish all skin types and nurture well-being. The entire PAOMA brand is COSMEBIO-labelled and COSMOS Organic-certified by ECOCERT, with 99 to 100% of natural origin ingredients and made in France. All PAOMA products come in pink lacquered recyclable and refillable containers, and the products that need to be rinsed off are accompanied with PAOMA 100% organic cotton washable squares. This approach is completely consistent with that of Monte-Carlo Beach, where taking care of oneself and the environment is a natural part of everyday life.

Soft mobility

Monte-Carlo Beach launches its first 100% electric shuttle between hotels and thus reinforces its commitments to softer forms of transport with:

- An electric courtesy vehicle
- Four charging points for electric vehicles
- A station for electric bikes
- Electric utility vehicles

Practical information

Monte-Carlo Beach: open from 12 May to 2 October 2022

Restaurant Elsa: open from 12 May to 2 October 2022

Lunch - starter / main course / dessert €68 during the week, €88 at the weekend and bank holidays

5-course discovery menu €138

[Download high-resolution images](#)

About Monte-Carlo Société des Bains de Mer Group

Since 1863, Monte-Carlo Société des Bains de Mer has been offering an exclusive lifestyle in a world-unique Resort with two 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, and 30 restaurants, including four with a total of seven Michelin stars. A hub of night-life, the Group offers a wonderful range of events. The metamorphosis of Hôtel de Paris Monte-Carlo, the creation of One Monte-Carlo (luxury residences, shopping, restaurant, conference centre), and the new Place du Casino contribute to make Monte-Carlo the most exclusive experience in Europe.

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