

MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER



HÔTEL HERMITAGE

MONTE-CARLO

PRESS RELEASE

Monaco, 6th May 2022



PAVYLLON

UN RESTAURANT DE YANNICK ALLÉNO
MONTE-CARLO

Inauguration of PAVYLLON Monte-Carlo, a restaurant by Yannick Alléno

Jean-Luc Biamonti, Chairman and Chief Executive Officer of the Monte-Carlo Société des Bains de Mer Group and Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo inaugurated the new must-visit address in the Principality on Saturday 23 April in the presence of Chef Yannick Alléno. Since then, the PAVYLLON restaurant has revealed its delicious menu and chic yet relaxed setting designed by Chahan Minassian.

A creative menu with a hint of azure

Hôtel Hermitage Monte-Carlo is playing host to a restaurant that is shaking things up. Freed from the ceremony of the traditional fine-dining restaurant and in a thoroughly modern spirit, Pavyllon Monte-Carlo, a restaurant by Yannick Alléno aims to be accessible and relaxed, a blend of salon conviviality and countertop conversation. The Chef proposes freestyle cuisine bursting with Mediterranean flavour based around cold or hot or totally plant-based creative dishes, drawing mainly on local produce and seasonal vegetables grown in the market garden at Hôtel Hermitage Monte-Carlo.

A menu in perpetual renewal! Among the suggestions at the start of this season, the **cold creative dishes and plant-based hors d'œuvres** include: balik salmon, fresh tartar with crispy potato, delicate Iberian ham jelly, Basque-style cockles, vegetable ravioles with spring broth or farinata soaked in powdered herb fennel and salted pistachio paste. For the **hot creative dishes and pasta** let your fancy run free, from langoustine ravioli with herbs and basil leaf fondue, steamed morels on duck foie gras royale or badaboum-style egg with caviar, poached with smoked cold cream and croûtons. **The fish and meat dishes** do not lag behind, from roast mullet in crispy courgette leaf to veal

medallions *viennoise au plat*, John Dory seasoned with Madras curry, Parisian-style Chirashizushi, foie gras, giant shrimp, beef and some shellfish.

For desserts, Yannick Alléno has “picked” his sugar from trees for years, and has cleverly replaced refined sugar with birch sap. The Chef also suggests light and innovative desserts like whipped ice cream, sugar-coated rhubarb with sorrel, crispy feuillantine with almond and wild strawberry ice cream, fondant chocolate pastry tart, Monte-Carlo mousse with candied strawberries in vanilla, Zabaione with pepper and lemon, or soufflée meringue.

Gourmet connoisseurs will take their lead from the tasting menus: the Monte-Carlo menu with five courses or the Hermitage menu, a succession of seven flagship creations that roll out the best of the Chef’s know-how. For a lunchtime appointment, PAVYLLON also proposes a lunch menu at 68 euros served in under one hour. On the menu at the moment are soft sea bass dumplings, finest spring lamb *blanquette* and mango jelly with saffron.

The spirit of a friendly and relaxed private residence, in a new interior designed by Chahan Minassian

Yannick Alléno has once again called on the services of interior architect Chahan Minassian, who was behind the décor of Pavyllon Paris at Pavillon Ledoyen, to forge the personality of his Monaco Pavyllon. The setting has been entirely reworked into the subtle and comfortable spirit of a private residence that invites guests to relax. The collaboration between the Chef and the decorator stimulates all the senses: taste and smell awakened by the flavours created by the Chef, hearing aroused by the tinkle of plates and conversations taking place around the bar counter, touch by the cerused oak of the counter, as well as the many textures of the chairs, the wall fabrics and flooring, and finally sight offered by the composition of the dishes, the exceptional setting and the ballet of the teams as they come and go... The counter here acts as a lively space between the kitchen and the dining room, interspersed with knowing exchanges between the cooks as they add their final touch to the plates. The game of mirrors and mosaics lining the back of the counter allows guests to enjoy the view of their surroundings. To fill the space, the ellipse of the counter extends to merge with the architecture of the location.

Guests are offered different universes in which to experience an experience in constant renewal, in one of the intimate alcoves, in the main or private dining areas or on the planted terrace facing the sea to enjoy the spectacular view of the marina and the Rock of Monaco. The colour palette is in tune with the Mediterranean, from azure and turquoise blue to shades of cream and the changing reflections of the Riviera light. All the furniture, fabrics and carpeting, as well as the tableware were designed by Chahan Minassian’s teams. No fewer than 20 craftspeople, including upholsterers, cabinet-makers and bronze workers poured their expertise into this beautiful creation.

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.). A subtle play of textures and volumes, embossed or precious surfaces. 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.

“The Monaco PAVYLLON is fresh and colourful, offering the comfort and subtlety one expects from the interior of a Monaco residence. We are at Hôtel Hermitage Monte-Carlo, but in an intimate and private atmosphere,” remarks Chahan Minassian.

“The choice of Monaco for PAVYLLON was not made randomly; the Principality has always been a forerunner when it comes to gastronomy. I am very pleased to offer Monaco residents a place that takes a fresh look at the style of the gourmet restaurant, with azure-tinted cuisine and an atmosphere that promises relaxation,” adds Yannick Alléno.

“Monte-Carlo Société des Bains de Mer is today the most exclusive gastronomic destination in Europe, combining the excellence of its in-house expertise with the arrival of new names of international repute. The wealth of what is on offer at our Resort leads to an experience that is in constant renewal to respond to all kinds of clientèle and every desire. Hosting PAVYLLON at Hôtel Hermitage Monte-Carlo is the consecration of our establishment as a hotel for connoisseurs,” concludes Jean-Luc Biamonti, CEO of Monte-Carlo Société des Bains de Mer.

Practical information

Pavillon, a restaurant by Yannick Alléno, Monte-Carlo
Hôtel Hermitage Monte-Carlo
Square Beaumarchais
MC 98000 Monaco

Open since 23 April 2022

Lunched served from 12 o'clock

Menus: Lunch at 68 euros, Monte-Carlo at 145 euros and Hermitage at 235 euros

Information/bookings: +377 98 06 98 98 - restaurantalleno@sbm.mc

[Link to image of Chef Yannick Alléno and the menu](#)

[Link to images of the ambiance](#)

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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'Abysse, 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 Group

Since 1863, Monte-Carlo Société des Bains de Mer has been offering an exclusive lifestyle in a world-unique Resort with four 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 all contribute to making Monte-Carlo the most exclusive experience in Europe.

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