



PRESS RELEASE

Monaco, December 1st 2022



Mélanie Serre named “A Great of Tomorrow” by Gault & Millau

Rewarded in 2021 with the "Young Talent" prize by Gault & Millau, on Monday 28 November Mélanie Serre received the "Great of Tomorrow" prize by Gault & Millau. This award recognises the chef's commitments to the establishments she accompanies, in particular the Elsa restaurant at Monte-Carlo Beach, for which she and her team received the score of 15/20 and three Toques in the Gault & Millau guide. Mélanie Serre will have the pleasure of repeating her experience with the Elsa restaurant by creating the new menu for the 2023 season.

This score of 15/20 and the 3 Toques from Gault & Millau are a surprise, but also a way to reward a team for its investment, professionalism, know-how and attitude throughout this past season. It also highlights the work achieved by the management of Monte Carlo Beach in terms of its eco-responsible commitment in recent years. For me, the “Great of Tomorrow” prize represents many years’ work, encounters, collaborations, successes, and also moments of doubt. It is encouraging for the future and reassures me about the decisions I have made or my desires to create a different future. Gault & Millau has always been by my side and I am very grateful to them. It's very pleasant and reassuring to feel supported and accompanied in your career.”

- Mélanie Serre

Practical information

Elsa restaurant at Monte-Carlo Beach will be reopening for a new season in April 2023

Press contacts:

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