

PRESS RELEASE

MONACO, 13 NOVEMBER 2023



H.S.H. Prince Albert II, H.S.H. Princess Charlène, Mr and Mrs Louis Ducruet, Mr Stéphane Valeri, Deputy Chairman Monte-Carlo Société des Bains de Mer, surrounded by chefs Marcel Ravin, Alain Ducasse, Yannick Alléno, Dominique Lory and Emmanuel Pilon

“Festival des Etoilés Monte-Carlo” Starlit Gala dinner to close the 2023 programme.

The third edition of the Festival des Etoilés Monte-Carlo closed on Saturday, November 11th, with the gala dinner, which took place under the gold of Salle Empire at Hôtel de Paris Monte-Carlo. An evening honoured by the presence of TT.SS.HH. Prince Albert II and Princess Charlène of Monaco, accompanied by Mr and Mrs Louis Ducruet. An evening that has become an unforgettable event for three years, during which Michelin-starred Chefs of Monte-Carlo Société des Bains de Mer - Alain Ducasse and Emmanuel Pilon, Marcel Ravin, Dominique Lory, Yannick Alléno - delivered a sublime dinner with perfect food and wine pairings, composed by Chef Sommeliers: Maxime Pastor, Gérard Veyrat, Mathias Negro, Franck Damatte. This great evening was themed around Starlight, to bring the legend of Monte-Carlo to life.

The Festival des Etoilés Monte-Carlo, a veritable showcase of Monte-Carlo Société des Bains de Mer’s expertise.

After the Salle Medecin at the Monte-Carlo Casino in 2021, the Salle des Arts at One Monte-Carlo in 2022, the Hôtel de Paris Monte-Carlo hosted the closing gala of the *Festival des Etoilés Monte-Carlo 2023* in the Salle Empire, which was recently restored at the hotel after the Café de Paris Monte-Carlo was returned to its original setting, reopening on November 14th.

This exceptional evening, worthy of the Great Art of Living which has made Monte-Carlo famous for nearly 160 years, was honoured by the presence of H.S.H. Prince Albert II and H.S.H. Princess Charlène, accompanied by Mr and Mrs Louis Ducruet.

An evening and more broadly a festival, which highlighted the expertise of Monte-Carlo Société des Bains de Mer and the dynamism of the Group in terms of gastronomy.

Stéphane Valeri, Deputy Chairman of Monte-Carlo Société des Bains de Mer, said on this occasion:

“The Festival des Etoilés has been recognising the contribution Monte-Carlo Société des Bains de Mer has made to gastronomy since 2021, which, with its 7 stars – rare for a single Resort – is more than a showcase of our company’s expertise. It is a true vector of international influence for the entire destination.”

The Festival des Etoilés Monte-Carlo is also a family celebration and Stéphane Valeri added on this point: *“Marcel Ravin, Dominique Lory, Yannick Alléno, Alain Ducasse and Emmanuel Pilon are here as a family with their teams, and those of the Hôtel de Paris, to provide you with a high-end dinner, completely unique in the world. I thank them all, as well as their brigades, without forgetting our talented chef sommeliers, for having worked in unison for many months to make this Festival a success.”*

A multi-starred dinner with perfect pairings choreographed like a Ballet

This 4-course dinner allowed the 120 guests to enjoy or rediscover the Signature dishes of the starred chefs of Monte-Carlo Société des Bains de Mer, accompanied by a perfectly orchestrated food and wine pairing with the Group's Chef Sommeliers, who selected their treasures from the largest private wine cellar in the world. The Cellars of the Hôtel de Paris Monte-Carlo, a historic site which will celebrate its 150th anniversary next year:

- Dominique Lory – Le Grill, Hôtel de Paris Monte-Carlo started the dinner with: “Lobster, shrimp and chilled Mediterranean mullet, delicate bouillabaisse jelly” served with a Sancerre “*Les Romans*”, *Domaine Vacheron 2021* chosen by Head Sommelier Mathias Negro
- Yannick Alléno – Pavillon Monte-Carlo, a Yannick Alléno restaurant at the Hôtel Hermitage continued the dinner with: “Turbot fillet, looped around bone marrow, toasted bread rubbed with garlic”, *Côtes Catalanes*, “*La D18*” - *Domaine Pithon 2020* recommended by Head Sommelier Franck Damatte
- Marcel Ravin – Blue Bay, Monte-Carlo Bay Hotel & Resort: “Smoked Piedmont black poultry, sweet potato sabayon and sugar cane agrodolce vegetable ravioli, white truffle”, a dish accompanied by a *Gevrey-Chambertin “Vieilles Vignes” - Domaine Sérafin 2017* chosen by Head Sommelier Gérard Veyrat
- Alain Ducasse & Emmanuel Pilon & Sandro Micheli – Le Louis XV-Alain Ducasse at the Hôtel de Paris ended the dinner with: “Candied butternut with green anise, seed praline, foamy white cheese and yuzu granita”, *Coteaux du Layon Rochefort – Château Pierre-Bise 2018* selected by Head Sommelier Maxime Pastor

A dinner choreographed like a ballet with an original script: final plating of the dishes live in the room by the Chefs and their brigades, from the live serving hatch, announcement of dishes in a video produced before the evening with the Chefs and the Sommeliers, to music selected by each of the chefs. All in an elegant, festive and warm atmosphere, just like the festival.

At the end of the evening Stéphane Valeri, Deputy Chairman of Monte-Carlo Société des Bains de Mer presented the traditional commemorative plaque of the 3rd Festival des Etoilés Monte-Carlo to the Chefs invited on stage for the closing remarks.

About Monte-Carlo Société des Bains de Mer

Monte-Carlo Société des Bains de Mer embodies a new Art de Vivre that is unique in the world with a taste for what is beautiful, fine and good. Its Resort offers Luxury Gaming in its casinos, “haute couture” experiences in its iconic palace hotels and their Diamond Suites and gourmet dining at the cutting edge of modernity, combining Michelin-starred restaurants, international concepts and our own creations, as well as a top flight artistic and cultural selection. The Resort also offers a fantastic range of sport and well-being activities, shopping and partying. And because the new Art de Vivre Monte-Carlo must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a pro-active policy in terms of energy transition, consumption of resources and waste, local fine dining and preservation of the natural heritage. The number 1 private employer in the Principality of Monaco, in 2023 the Group launched its 4th ethics charter to uphold its values of integrity and responsibility in conducting its professional business.

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