



Left to right: Chef Yannick Alléno, sushi master Yasunari Okazaki, Chef Marcel Ravin, Chef Domenico D'Antonio and Pastry Chef Floriane Grand
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Guide Michelin 2025:
Two stars for L'Abygge Monte-Carlo
One star for Elsa
The Passion Dessert title for the Blue Bay Marcel Ravin

Press release - Monaco, 2 April 2025 – Monte-Carlo Société des Bains de Mer shone through its gastronomy at the Guide Michelin France 2025 ceremony, which took place on Monday 31 March in Metz. Just eight months after opening, in July 2024, L'Abygge Monte-Carlo, a temple to the art of sushi at Hôtel Hermitage Monte-Carlo, was awarded with two stars. Elsa, the gastronomic restaurant at Monte-Carlo Beach, picked up a star one year after the arrival of Chef Marcel Ravin and Chef Domenico D'Antonio at the restaurant's helms. At Monte-Carlo Bay Hotel & Resort, the Blue Bay Marcel Ravin** receives the Passion Dessert 2025 prize. Monte-Carlo Société des Bains de Mer reinforces its status as the Resort with the highest number of stars in Europe, with 10 stars.

Two stars for L'Abygge Monte-Carlo

Eight months after opening, for Chef Yannick Alléno, sushi master Yasunari Okazaki and the entire restaurant team, these two stars are a real show of trust. They are also recognition of their constant quest for excellence and their mastery of the art of sushi.

At L'Abygge Monte-Carlo, each creation tells the story of the seasons in a traditional way. The fish, sourced locally and responsibly, are caught according to their reproduction cycles to protect the different species. Sushi master Yasunari Okazaki works closely with fishers who practise targeted sustainable fishing methods, and ikejime to keep the fish flesh intact. Beauty and respect for the product are essential in the art of sushi. Working with spring, summer, autumn and winter fish, sushi master Yasunari Okazaki changes the menu in line with the seasons and catches.

This double distinction from the red guide confirms L'Abygge Monte-Carlo as an essential destination, where every detail, from the plate to the décor, is an invitation to travel.

This makes Hôtel Hermitage Monte-Carlo more than ever the Connoisseurs' Hotel.

"The teams and I are particularly proud and grateful for these stars, which have been awarded after just eight months of operation. They reward hard work, driven daily by passionate teams who have worked alongside me for many years now. L'Abygge Monte-Carlo is the first two-star Japanese restaurant in Monte-Carlo." Yannick Alléno

"I am extremely honoured by this award and by the welcome that Monaco has given to L'Abygge Monte-Carlo." Yasunari Okazaki

One star for Elsa

In the cosy setting of Monte-Carlo Beach, the Elsa restaurant is a jewel in the heart of the Riviera. Its elegant atmosphere, inspired by the chic of the 1930s, offers an interlude in the Mediterranean art of living. The room is a marine immersion, where the azure tones delicately evoke the contours of the coast. The décor bathed in blue and light offers a moment suspended in time, for both lunch and dinner. The vast terrace, with nothing but the sea for a view, invites you to a spellbinding sensory experience, lulled by the murmur of the waves and caressed by the sea breeze.

This award marks an important moment for Chef Marcel Ravin, Chef Domenico D'Antonio in charge of Elsa, and the teams at Monte-Carlo Beach, just one year after the Chef took over Elsa to develop a unique "marine garden" concept. From his native Martinique, Chef Marcel Ravin, who now has three Michelin stars, retains a deep respect for fishing and maritime culture. He has chosen to celebrate them through the Elsa restaurant menu by offering a marine garden, where the delights of the sea are in harmony with the treasures of the land. Bold alliances such as *Piedmont squab with morels, squid ink, cauda sauce, herbaceous plin ravioli; red mullet cooked on rock, roasted head consommé* or *Floating island cracker with sea lettuce and spirulina, frosted Menton lemon* reveal a delicious symphony of flavours, celebrating the wealth of our marine environment. Here, steam cooking with sea water, there a marine and vegetable jus. Every flavour of the sea and fishing enhances the products of the land in an ethical and delicious gastronomic experience.

"I am delighted and honoured by this award, which I owe to the passion of my teams in the kitchen and front of house, especially Domenico. Elsa is a place that has always attracted and inspired me. I would like to thank our Chief Executive Officer, Stéphane Valeri, our Managing Director, Albert Manzone, and René Blino, Director of Monte-Carlo Beach, for their trust in me and for allowing me to experience this wonderful human and culinary adventure." Marcel Ravin

The Passion Dessert 2025 title for the Blue Bay Marcel Ravin**

At Monte-Carlo Bay Hotel & Resort, special mention for the Blue Bay Marcel Ravin** and Pastry Chef Floriane Grand, with the Passion Dessert 2025 title. Since 2019, the famous red guide has been showcasing pastry chefs who make a significant contribution to the gastronomic experience. The Passion Dessert title recognises the work of these dessert artisans of all generations, who are paving the way for inventive and committed pastry-making, offering their customers unique experiences. Floriane Grand, Pastry Chef at the hotel, has worked alongside Chef Marcel Ravin for six years. The culinary identity of the Blue Bay Marcel Ravin** continues in pastry thanks to Floriane's work. Together, the two chefs draw inspiration from the garden, aromatic herbs and the seasons, weaving a unique link with the Caribbean through their creations. Floriane strives to find the right balance between lightness and sweetness, without compromising on indulgence. Her desserts reflect her distinctive talent and demonstrate her unique mastery, always seeking perfection.

The Resort with the most stars in Europe

Today, Monte-Carlo Société des Bains de Mer Group consolidates its leadership position among Europe's most prestigious resorts, particularly in gastronomy. The group now has 10 stars:

- Le Louis XV – Alain Ducasse à l'Hôtel de Paris Monte-Carlo***
- Blue Bay Marcel Ravin**
- L'Abyse Monte-Carlo**
- Pavillon Monte-Carlo, a Yannick Alléno restaurant at Hôtel Hermitage Monte-Carlo*
- Le Grill*
- Elsa*

L'Abyse Monte-Carlo is the only two-star Japanese restaurant in Monaco and on the Côte d'Azur.

"This shower of stars on L'Abyse Monte-Carlo and Elsa, together with the special "Passion Dessert" award for Blue Bay fills me with joy and pride. With 10 stars now, our shared dream has become a reality. Thanks to your talent and that of your amazing teams, you are contributing to make, now more than ever, Monte-Carlo Société des Bains de Mer the benchmark destination for art de vivre and gastronomy in Europe," reacted Stéphane Valeri, Chief Executive Officer of Monte-Carlo Société des Bains de Mer Group, addressing the Chefs of the Resort.

"I would like to congratulate all of our employees who, through their contact with the talent of our chefs, have helped shape this success, which is also theirs. These awards confirm our Group's catering strategy, for which the notion of excellence must always go hand-in-hand with that of customer experience.", said Albert Manzone, Managing Director.

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ABOUT MONTE-CARLO SOCIETE 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 topflight 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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