

MONTE-CARLO  
SOCIÉTÉ DES BAINS DE MER

CÉDRIC GROLET



HÔTEL de PARIS  
MONTE - CARLO



*Chef Cedric Grolet, Executive Pastry Chef at Hôtel de Paris Monte-Carlo  
Credits @MaïaChä*

## The creative universe of Chef Cedric Grolet is taking up residence in Hôtel de Paris Monte-Carlo

Press release – Monaco, 17 April 2025 - A sweet fragrance is wafting through the air of Monte-Carlo! As of this summer, Chef Cedric Grolet becomes the Executive Pastry Chef at Hôtel de Paris Monte-Carlo, opening a brand new address at the heart of the palatial Monegasque hotel: Cedric Grolet Monte-Carlo. The patio at Hôtel de Paris Monte-Carlo will accommodate the Tea Room and boutique of the famous French Pastry Chef. This new collaboration reinforces Monte-Carlo Société des Bains de Mer Group's taste for excellence and creativity.

### A first in Monaco

After Paris, London, Saint-Tropez, Val d'Isère and Singapore, it is in Monaco, and more specifically at the Hôtel de Paris Monte-Carlo, that Chef Cedric Grolet is continuing to develop his creative universe, in partnership with Monte-Carlo Société des Bains de Mer. The Monegasque group has entrusted him with everything pastry-related at Hôtel de Paris Monte-Carlo, where he will soon be opening his new address at the heart of Monaco's flagship hotel.

Named "World's Best Pastry Chef" by the famous *50 Best* in 2018, Chef Cedric Grolet is joining his name to the most star-awarded Resort in the world to open the **Cedric Grolet Monte-Carlo** Tea Room and boutique.

For Albert Manzone, Deputy Chief Executive Officer of Monte-Carlo Société des Bains de Mer: *"Cedric Grolet is one of the world's greatest names in pastry today. His arrival in our Resort, and in particular at Hôtel de Paris Monte-Carlo, further enhances our status as a leading destination for Art de Vivre and gastronomy."*

### Cedric Grolet becomes the Executive Pastry Chef at Hôtel de Paris Monte-Carlo

In addition to the Tea Room and boutique, this nomination will enable the Chef to bring his world to all the hotel's restaurants, except for the Louis XV - Alain Ducasse.

*"By welcoming Cedric Grolet, Hôtel de Paris Monte-Carlo confirms its desire to stay at the forefront of high-class gastronomy. His artistic approach to pastry-making, combining refinement and creativity, is fully in line with our ambition to offer our customers an exceptional experience",* Olivier Thomas, Managing Director of Hôtel de Paris Monte-Carlo, said.

## A Tea Room open all day

Cosy and friendly, Cedric Grolet Monte-Carlo will welcome guests at the patio of Hôtel de Paris Monte-Carlo from breakfast, with a selection of fruit dishes (açai bowl, chia bowl, fresh fruits, etc.), savoury dishes (avocado toast, egg muffin toast, salmon benedict croissant, scrambled eggs, etc.) and of course sweet dishes (French toast, waffles, crêpes, pancakes, etc.). At lunchtime, the club sandwich, the baguette filled with butter, ham, hazelnut truffle and gherkin, or the Cedric Grolet salad, promise to be delicious. And what would a Tea Room be without teatime? The afternoon will be dedicated to this tradition, combining savoury creations and pastries by Cedric Grolet: *Mango Flower, Lemon Flower, Vanilla Flower, Raspberry Diamond, Peanut* and other innovations.

Thanks to the boutique, the experience can even be continued at home. Cakes to share and cookies aplenty will delight the palates of those with a sweet tooth, not forgetting the inimitable trompe-l'oeil fruit and flowers, as well as seasonal pastries, created especially for Hôtel de Paris Monte-Carlo and renewed according to the Chef's inspiration.

With this new collaboration, the Hôtel de Paris Monte-Carlo is further extending its gastronomic dimension, which already has a worldwide reputation, with Le Louis XV Alain Ducasse\*\*\*, Le Grill\* and Em Sherif.

*"Cedric and I have known each other since 2013, and I enjoy following his career. He knows how to play around with the codes of pastry-making and offers a resolutely contemporary vision, often surprising and always spot-on. By welcoming him in Monaco, Hôtel de Paris confirms its commitment to a strong and different culinary and pastry offering", Alain Ducasse said.*

## An exclusive creation in honour of H.S.H Prince Albert II

To mark his arrival in the Principality, Chef Cedric Grolet has imagined an exclusive creation for H.S.H Prince Albert II. This unique pastry will be revealed this summer, for the opening of the Cedric Grolet Monte-Carlo Tea Room and boutique.

*"The Principality has a quality and high standards that resonate with my everyday work. The Hôtel de Paris Monte-Carlo is a Société des Bains de Mer hotel that fully corresponds to what I do today. For me, it's the reward for 25 years of work", Cedric Grolet said.*

### Practical information:

- . Cedric Grolet Monte-Carlo – Hôtel de Paris Monte-Carlo – Place du Casino - 98000 Monaco
- . Opening in summer 2025
- . Capacity: 36 people inside – 60 people outside
- . [Download the photos](#)

### About Cedric Grolet

Recognised as one of the greatest names in contemporary pastry-making, Cedric Grolet is shaking up the traditional codes of sweet foods by offering a bold vision resolutely focused on excellence. An artisan of taste and appearance, he has made his name on the international scene thanks to his signature universes: *Fruits & Flowers*. His approach to pastry-making is in line with a modern dynamic of luxury: one that favours the raw product, seasonality, refined aesthetics and that offers the tasting experience as a sensory adventure in its own right. With the opening of his different addresses, Cedric Grolet deploys his expertise outside of the French capital, in particular in Saint-Tropez, London and Singapore, combining refinement, excellence and hospitality. His universe finds a natural echo in these ecosystems, where gastronomy and creativity are at the service of international customers seeking authenticity and exception. Committed to a responsible approach, the Chef and his teams promote short distribution channels, local producers and seasonal ingredients, in order to offer sustainable and desirable pastries. A vision of luxury in phase with tomorrow's challenges, driven by the excellence of an artisan, a team and the strength of a brand.

### 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 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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