



## Monte-Carlo Stars Festival 2025 Celebrates Its 5th Anniversary in a Galaxy of Stars

Press Release – Monaco, December 3, 2025 – The fifth edition of the Festival des Etoilés Monte-Carlo concluded on November 29 with its traditional gala dinner. This exceptional anniversary evening took place beneath the celestial dome of the Salle des Etoiles at Sporting Monte-Carlo, in the presence of H.S.H. Prince Albert II, accompanied by Mr. and Mrs. Louis Ducruet, Miss Pauline Ducruet and Miss Camille Gottlieb. All the Michelin-starred chefs of the Monte-Carlo Société des Bains de Mer Group joined forces to delight more than 250 distinguished guests. Alain Ducasse and Emmanuel Pilon, Yannick Alléno, Marcel Ravin and Domenico d’Antonio, and Dominique Lory were joined this year by Cedric Grolet. A 100% SBM evening blending the grand art of haute gastronomy with the magic of live performance.

### The Festival des Etoilés Monte-Carlo, now a flagship event in the Principality’s calendar

Firmly established in the annual calendar, the Festival des Etoilés Monte-Carlo has, for five years, celebrated fine dining and the expertise of the chefs of Monte-Carlo Société des Bains de Mer, who have contributed to making the Resort a benchmark gastronomic destination in Europe. After a series of four-hands dinners held throughout the year in the Resort’s Michelin-starred restaurants, the festival concluded, as tradition dictates, with a grand gala evening bringing together all the Group’s Michelin-starred chefs and their brigades.

The festival kicked off on April 10 at the Grill, where Dominique Lory welcomed Pierre Gagnaire. On June 20, Alain Ducasse and Emmanuel Pilon hosted Albert Adrià at Le Louis XV-Alain Ducasse\*\*\*. On July 13, Yannick Alléno joined forces with Davide Oldani at Pavillon Monte-Carlo\*. On July 18, Marcel Ravin and Anne-Sophie Pic offered their four-hands dinner at Blue Bay Marcel Ravin\*\*. This anniversary edition, marked by the arrival of three new Michelin stars, was enriched by a dinner at L’Abyssé Monte-Carlo\*\* on April 27 with chef Hiroataka Wada, invited by Yannick Alléno, followed by a dinner at Elsa\* on September 23 with chef Florent Pietravalle, invited by Marcel Ravin and Domenico d’Antonio.

With a total of ten Michelin stars, the most-starred Resort in the world brought its 2025 festival to a close in the Salle des Etoiles at Sporting Monte-Carlo. This legendary venue has hosted the Principality’s most prestigious events and the world’s greatest stars for fifty years—an ideal setting for this Gala. After opening remarks by Stéphane Valeri, Chairman and Chief Executive Officer of Monte-Carlo Société des Bains de Mer, the evening was hosted by Sophie Menut-Yovanovitch, Editor-in-Chief of Cuisine & Vins de France and presenter of the TV show “Ça roule en cuisine”, returning for the second year, alongside Jennifer Galap, presenter on TV Nova 19, host on Radio Tropiques and presenter for the France Télévisions group.

### A ten-star dinner, between music and dance

After being welcomed by hostesses dressed in Vittorio Piccininni’s traditional costumes and the Balleto Dance ensemble, guests entered the Salle des Etoiles for an exceptional seven-course dinner:

*Appetizer – Blue Bay Marcel Ravin\*\**  
Blanc manger coco, tapioca, sweet potato, groseille Péyi  
Pinard Brothers – Sancerre White (La Moussière)

*Cold starter – Le Grill\**  
Marinated & Grilled Sea Bream, bottarga and quince, delicate jelly  
Pinard Brothers – Sancerre White (La Moussière)

*Hot starter – L’Abyssé Monte-Carlo\*\**  
Royal Princely, scallop with white truffle  
Sake or White Bourgogne

*Fish – Elsa\**  
Mediterranean deep-sea fishing, cime di rapa, einkorn wheat with seaweed, xo sauce  
White Bourgogne

*Vegetarian – Louis XV Alain Ducasse à l’Hôtel de Paris Monte-Carlo\*\*\**  
Porcini mushroom, chestnut, beeswax  
Azienda Massolino – Barolo

*Meat – Pavillon Monte-Carlo, un restaurant de Yannick Alléno à l’Hôtel Hermitage Monte-Carlo\**  
Chicken with lobster butter, scrambled eggs with sea salt, yellow wine sauce  
Bordeaux Grand cru

*Dessert – Cedric Grolet Monte-Carlo*  
Saint Honoré XXL  
Château Sigalas Rabaud 2011  
1<sup>st</sup> Grand Cru Classé of Sauternes

*Chocolates – Marcel Ravin, Yannick Alléno and Alain Ducasse*

From a giant Pass Live station set before the stage, the chefs and their brigades finished their dishes live. Concentration was at its peak—and camaraderie too, as chefs supported one another. Once completed, the plates were flawlessly relayed by the Sporting brigade, moving through the Salle des Etoiles like a perfectly choreographed ballet. This magnificent room has been transformed for the occasion into an immersive space in the world of the Chefs.

Beauty and wonder also graced the stage throughout the night, notably with the magnificent children’s choir of the International School of Monaco, dancer Desislava Kancheva, and the dance duo Marc Emmanuel Zanolli and Claire Teyssière, before the unveiling of Cedric Grolet’s XXL Saint-Honoré. After dinner, guests took to the dance floor to the electrifying rhythms of the band Divas on the Floor.

*“This evening is special because it marks the fifth anniversary of this 100% SBM event, conceived and created by our marketing and catering teams to celebrate one of our greatest areas of expertise, one that perhaps best embodies the notions of pleasure, conviviality, and sharing: gastronomy. Since its creation in 2021, our Festival des Etoilés has come a long way and accompanied our rise to even greater heights. From seven stars, we have now reached ten stars since this year, with new chefs joining us and new restaurants opening, making Monte-Carlo Société des Bains de Mer the most starred resort in the world.”* said Stéphane Valeri in his opening speech.

The next edition of the Festival des Etoilés Monte-Carlo is already scheduled for 2026, its 6th edition.

[Photos of the evening can be viewed here:](#) @Monte-Carlo Société des Bains de Mer

#### 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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