



Chef Dominique Lory was awarded the Gault&Millau d'Or

Flash News - Monaco, March 31, 2026 – On Monday, March 30, Dominique Lory, Executive Chef of the Hôtel de Paris Monte-Carlo and of the restaurant Le Grill*, was awarded in Nice the prestigious Gault&Millau d'Or PACA and Monaco 2026, the highest regional distinction of the yellow guide, presented during the Gault&Millau Tour Provence-Alpes-Côte d'Azur–Monaco ceremony.

After recognizing his work in 2024 with the “Techniques of Excellence” trophy, Gault&Millau is this year honoring Chef Dominique Lory with the prestigious Gault&Millau d'Or PACA and Monaco.

The highest regional distinction from Gault&Millau is awarded each year to the chef who, through the quality of their work, has distinguished themselves from their peers within the region. Exceptional expertise, exemplary loyalty, high standards, and consistency—these valuable qualities that define Chef Lory—made all the difference.

It was in 2002 that Dominique Lory joined forces with Chef Alain Ducasse, working between Paris, Saint-Tropez, and Monaco, before taking the helm of Le Louis XV–Alain Ducasse at the Hôtel de Paris*** in 2011. Through this experience, he refined his expertise and technique, learning rigor and the constant pursuit of excellence. In 2022, under the guidance of Alain Ducasse, he was appointed Executive Chef of the Hôtel de Paris Monte-Carlo, thereby entrusted with overseeing the kitchens of the Monegasque Palace—Le Grill*, the Salle Empire, the Bar Américain, and room service—excluding the restaurant Le Louis XV–Alain Ducasse***.

« Receiving the Gault&Millau d'Or award is an immense source of pride. It reflects a shared passion, teamwork, and a daily commitment to creating emotion in every dish », said Chef Dominique Lory.

Monte-Carlo Société des Bains de Mer restaurants recognized by Gault&Millau

While Le Grill* has maintained its three toques and its score of 15.5/20, the other fine-dining restaurants of the Monte-Carlo Société des Bains de Mer Group are renewing their excellent ratings in 2026:

- . Le Louis XV–Alain Ducasse à l'Hôtel de Paris Monte-Carlo***, Member of the Gault & Millau Academy – Five Golden Toques
- . L'Abysses Monte-Carlo**: Four Toques – Prestige Table – 17/20
- . Blue Bay Marcel Ravin**: Three Toques – 16/20
- . Pavillon Monte-Carlo, un restaurant de Yannick Alleno à l'Hôtel Hermitage Monte-Carlo* : Three Toques – 16/20
- . Elsa Marcel Ravin* : Two Toques – 14,5/20

Presse Contact Monte-Carlo Société des Bains de Mer : T.377 98 06 63 62 / presse@sbm.mc

