



*From left to right: Mr. Gwendal Poullennec, International Director of the MICHELIN Guide - Isabelle BERRO AMADEI, Minister of Foreign Affairs and Cooperation – Emmanuel Pilon, Yannick Alléno, H.S.H. Prince Albert II of Monaco, Dominique Lory, Alain Ducasse, Stéphane Valeri, Chairman and Chief Executive Officer of Monte-Carlo Société des Bains de Mer, and Marcel Ravin.*

## The MICHELIN Guide and Monte-Carlo Société des Bains de Mer are bringing together 110 Michelin-starred chefs at the Hôtel de Paris Monte-Carlo for a one-of-a-kind Chefs' Dinner

Press Release - Monaco, March 16, 2026 - On the eve of the 2026 Michelin Guide France & Monaco Ceremony, the Michelin Guide and Monte-Carlo Société des Bains de Mer brought together 110 Michelin-starred chefs at the Hôtel de Paris Monte-Carlo for a unique Chefs' Dinner. This exceptional evening, held in the presence of H.S.H. Prince Albert II, Stéphane Valeri, Chairman and Chief Executive Officer of Monte-Carlo Société des Bains de Mer, Gwendal Poullennec, International Director of the MICHELIN Guide, and official dignitaries from the Principality, brought together some of the most renowned names in contemporary gastronomy, as a prelude to the unveiling of the new 2026 edition.

For the first time, the Principality of Monaco will host the MICHELIN Guide France & Monaco Awards Ceremony on Monday, March 16, 2026, reinforcing Monaco's position as one of the leading centers of international haute cuisine. As the driving force behind the Principality's culinary vitality and the world's most Michelin-starred resort, Monte-Carlo Société des Bains de Mer is also the event's "hospitality" partner. In this capacity, the Group hosted a unique and exceptional event on Sunday, March 15: the Chefs' Dinner.

Held in the majestic setting of the Salle Empire at the Hôtel de Paris Monte-Carlo and the Louis XV-Alain Ducasse, this Chefs' Dinner brought together 110 two- and three-starred chefs, offering a rare gathering of some of the greatest names in gastronomy.

The evening took place in the presence of H.S.H. Prince Albert II, accompanied by Stéphane Valeri, Chairman and Chief Executive Officer of Monte-Carlo Société des Bains de Mer, and Gwendal Poullennec, International Director of the MICHELIN Guide.

They were also joined by the chefs of Monte-Carlo Société des Bains de Mer: Alain Ducasse, Yannick Alléno, Marcel Ravin and Dominique Lory, who contribute to the Principality's culinary prestige.

Conceived by Alain Ducasse, inspired by the new Dom Pérignon vintages, and created in collaboration with Emmanuel Pilon, the dinner embodied the philosophy of “Mediterranean Naturalness,” the chef’s culinary signature. Drawing inspiration from the richness of the Mediterranean basin, the menu showcased iconic products of the Riviera: chickpeas, red mullet, citrus fruits, and more broadly, the treasures of the Mediterranean terroir. True to the Naturalité approach, the cuisine gave center stage to plant-based ingredients, featuring only a few fish, all sourced from sustainable fisheries. A play on textures, intensely flavorful juices, and meticulous preparation of ingredients—even extending to the use of fish trimmings—offered a contemporary and deeply satisfying interpretation of Mediterranean flavors.

« *A long time ago, I put down roots on the shores of the Mediterranean. With Naturalité, it inspires me to create contemporary, sustainable, and delicious cuisine. Last night, I had the great pleasure of sharing it with my colleagues and friends.* » Alain Ducasse

Nearly 250 guests—including chefs, culinary professionals, journalists, influencers, partners, and dignitaries—were welcomed to the iconic luxury hotel on Place du Casino for an evening dedicated to sharing and excellence.

« *Hosting such an exceptional gathering of Michelin-starred chefs in Monaco, on the eve of the MICHELIN Guide France & Monaco ceremony, is a source of great pride for Monte-Carlo Société des Bains de Mer. This evening underscores our Group’s ongoing commitment to making the Principality of Monaco one of the international capitals of gastronomy and the Art de Vivre.* » Stéphane Valeri, Chairman and Chief Executive Officer.

By bringing together such a large number of Michelin-starred chefs in the Principality, this Chefs’ Dinner highlights Monaco’s unique position on the international culinary scene and demonstrates Monte-Carlo Société des Bains de Mer’s ongoing commitment to culinary excellence.

[Download the visuals for the Chefs' Dinner](#) – Credits : Florian Jeffroy - Space Visuals

#### **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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