



Festival des Étoilés Monte-Carlo 2026: 7 Exceptional Dinners For the Most Starred Resort in the World

Press Release - Monaco, April 17 2026 – A must-attend event for lovers of fine dining, the Festival des Étoilés Monte-Carlo returns for its sixth edition starting May 13. The most starred resort in the world, with six restaurants totaling ten Michelin stars, Monte-Carlo Société des Bains de Mer will offer, throughout the spring-summer season, a series of six outstanding four-hands dinners led by its Michelin-starred chefs, before closing the event with its traditional Gala on November 14.

Six Four-Hands Dinners with World-Class Chefs

A true gastronomic destination, Monte-Carlo Société des Bains de Mer boasts more than 30 restaurants and bars in the Principality of Monaco, including six venues holding a total of ten Michelin stars. Celebrating this “*made in Monte-Carlo*” gastronomy, honoring the great chefs and their teams who bring it to life, and creating unique encounters with internationally renowned Michelin-starred chefs—this is the philosophy behind the Festival des Étoilés Monte-Carlo. For this new edition, Chefs Alain Ducasse, Yannick Alléno, Marcel Ravin, and Dominique Lory promise unforgettable culinary experiences.

Festival des Étoilés Monte-Carlo 2026 Program

The first event will take place at the **Blue Bay Marcel Ravin****, at the Monte-Carlo Bay Hotel & Resort. On **May 13**, two-Michelin-starred Chef **Marcel Ravin** will host three-starred Chef **Glenn Viel**, who has been leading L’Oustau de Baumanière since 2015. Chef Ravin’s Creole-inspired cuisine will meet the delicate Mediterranean notes of this iconic Provençal establishment founded in 1945.

Informations and reservations: T. +377 98 06 00 35 - Reservation-McBay@sbm.mc

<https://www.montecarlosbm.com/en/activity/marcel-ravin-x-glenn-viel-4-hands-dinnerer>

The second highlight will be held at **Le Grill***, on **May 22**, on the top floor of the Hôtel de Paris Monte-Carlo. With breathtaking views over Monaco, Chef **Dominique Lory** will reunite with his former mentor **Christophe Moret**, with whom he trained at Plaza Athénée and Spoon. Now Executive Chef at Domaine Les Crayères, home to the two-star restaurant Le Parc**, Christophe Moret returns to Monaco after a previous tenure at Le Louis XV - Alain Ducasse***.

Informations and reservations: T.+377 98 06 88 88 - legrill@sbm.mc

<https://www.montecarlosbm.com/en/activity/dominique-lory-x-christophe-moret-4-hands-dinner>

The arrival of summer will be marked by the third dinner at **Pavillon Monte-Carlo, a restaurant by Yannick Alléno at the Hôtel Hermitage Monte-Carlo***. On **June 13**, the multi-starred chef **Yannick Alléno** will welcome **Gérald Passedat** of the three-star restaurant Le Petit Nice Passedat. An exceptional dinner blending Mediterranean influences from Marseille and Monaco.

Informations and reservations: T. +377 98 06 98 98 - restaurantalleno@sbm.mc

<https://www.montecarlosbm.com/en/activity/yannick-alleno-x-gerald-passedat-4-hands-dinner>

On **July 23**, Chef **Marcel Ravin** will host his second dinner of the Festival at **Elsa Marcel Ravin***, at the Monte-Carlo Beach, awarded one Michelin star in 2025. Alongside Chef Domenico d'Antonio, he will welcome **Christopher Coutanceau**, a three-starred chef. This exceptional dinner, overlooking the Mediterranean, will celebrate their shared passion for seafood and sustainable fishing.

Informations and reservations: T. +377 98 06 50 05 – restaurantelsa@sbm.mc

<https://www.montecarlosbm.com/en/activity/marcel-ravin-x-christopher-coutanceau-4-hands-dinner>

After a short summer break, the Festival returns on **September 19** at **L'Abysson Monte-Carlo****, located within the Hôtel Hermitage Monte-Carlo. After earning two Michelin stars just eight months after opening in March 2025, this Japanese fine-dining restaurant created by **Yannick Alléno** will host another exceptional evening. The chef will welcome **Martino Ruggieri**, originally from Puglia and now leading the kitchens of the prestigious Palais Royal*.

Informations and reservations: T. +377 98 06 94 94 – abysson@sbm.mc

<https://www.montecarlosbm.com/en/activity/yannick-alleno-x-martino-ruggieri-4-hands-dinner>

This series of four-hands dinners will conclude on **September 23** at **Le Louis XV - Alain Ducasse*****, at the Hôtel de Paris Monte-Carlo. Chef **Alain Ducasse** and Chef Emmanuel Pilon will host Swedish Chef **Björn Frantzén**, awarded three Michelin stars for his restaurant Frantzén*** in Stockholm. A truly historic dinner bringing together two of the rare chefs in the world to have earned three Michelin stars in three different restaurants.

Informations and reservations: T. +377 98 06 88 64 - adh@sbm.mc

<https://www.montecarlosbm.com/en/activity/alain-ducasse-x-bjorn-frantzen-4-hands-dinner>

Finally, on **November 14**, 2026, the traditional **closing Gala** will take place in the **Salle Empire**, the prestigious setting of the Hôtel de Paris Monte-Carlo. The resort's two- and three-starred chefs will orchestrate a spectacular dinner showcasing their expertise and creativity, embodying the Monte-Carlo art of living.

Practical information to follow

[Download photos](#) – Crédits : Monte-Carlo Société des Bains de Mer (excluding guest chefs)

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.

Press contact Monte-Carlo Société des Bains de Mer

T.377 98 06 63 62 / presse@sbm.mc



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