



Em Sherif Monte-Carlo: Lebanese gastronomy Continues to reinvent itself in 2026

Flash Info - Monaco, May 13, 2026 – For the past five years already, the venue has been taking food lovers on a journey. On April 10, Em Sherif Monte-Carlo reopened its doors after its traditional seasonal closure. Once again this year, its return is marked by newness, with an ever more delicious menu.

From Beirut to Monaco, it's only a step. On April 10, Em Sherif Monte-Carlo reopened its doors in the heart of the prestigious Hôtel de Paris Monte-Carlo, for a fifth season. Founded by Mireille Hayek in 2011, the Em Sherif group has continued to expand around the world, showcasing all the flavors of Lebanese cuisine from Beirut to London, via Doha. In 2022, the brand arrived in Monaco, and it is Yasmina Hayek, Mireille's daughter, who took the helm as Executive Chef of Em Sherif Monte-Carlo. A graduate of the Institut Paul Bocuse, she brings all her talent and her keen sense of excellence to the restaurant, thus carrying on her family story. Highly creative, she offers delicious new dishes each season, such as, this year and among other grills, The Lobster (marinated blue lobster tail skewers, fennel condiment), Le Lahmeh Black Angus (marinated Black Angus beef skewers, zaatar chimichurri) or Shawarma Lahmeh (confit lamb shank, artichokes, coriander).

Of course, one will always enjoy the beautiful selection of hot and cold mezze, from the traditional Hummus (chickpea purée, tahini, lemon, extra virgin olive oil) and Muttabal (charred eggplant, tahini, lemon, pomegranate, extra virgin olive oil) to the tasty Batata Harra (spiced potatoes, coriander) and the equally tasty Halloumi (grilled marinated halloumi cheese, roasted tomatoes). For dessert, the famous Baklawa Em Sherif (crispy baklawa, a pistachio medley) makes a grand return, alongside other gourmet surprises such as Meghli (spiced rice flour pudding, nuts) or Coconut Riz bi Halib (coconut rice pudding, puffed rice nougatine, mango/passion fruit, cardamom sorbet). All accompanied by excellent signature cocktails, all available in non-alcoholic versions, such as the Beirut Mule (rum, arak, citrus), the Oasis on the rock (gin, green tea, ginger, verbena) or the Rose Royale (Champagne, Saint-Germain, lime, rose). One will happily dine on the beautiful terrace facing the Mediterranean, listening to live music concerts or DJ sets (from Friday to Sunday and every evening in July and August), while enjoying the Chicha Lounge Bar and its many flavors. For football fans, certain matches of the FIFA World Cup 2026 will be screened in the lounge area. The restaurant will now be accessible via the new entrance located on Avenue de Monte-Carlo.

Practical information:

Open every day from 7:30 p.m. to 10:15 p.m. – three seatings in July and August: 7:30 p.m., 9:30 p.m. and 11:30 p.m.

À la carte or "Beirut My Love" menu: 220 euros (excluding drinks and petits fours)

Dress Code: Casual Chic (shorts not allowed)

Dogs are not allowed inside the restaurant.

Information and reservations: +377 98 06 88 75 / [Em Sherif Monte-Carlo - Restaurant Libanais Monaco](#) | [Monte-Carlo Société des Bains de Mer](#)

[Download the photos](#) - @Monte-Carlo Société des Bains de Mer