



La Vigie Zanoni Monte-Carlo: Chef Simone Zanoni takes over an iconic institution

Flash news – Monaco, 12 June 2026 – The big new feature of the 2026 season at Monte-Carlo Beach is here: Chef Simone Zanoni is taking up his summer residence at La Vigie point. La Vigie Zanoni Monte-Carlo opens its doors this Friday, 12 June, for an entirely new culinary experience. Until 13 September, the talented and much-loved Lombard chef will be offering sunny, generous Italian cuisine. Ultra-fresh seasonal produce, carefully selected, takes center stage at this sharing table for lunch and dinner overlooking the Mediterranean.

It is in the idyllic, sun-drenched setting of La Vigie, between blue waters, pine forest and lemon trees, that lovers of Italian cuisine will now gather as of 12 June. La Vigie Zanoni Monte-Carlo, Monte-Carlo Beach's new gourmet and joyful address, offers a summer menu featuring fresh pasta, crudos, meats and fish, as well as other sun-ripened vegetables, all to be shared in a cheerful atmosphere by the water for lunch and dinner.

Guests can savour Chef Zanoni's signature dishes inspired by the great classics of Italian cuisine, such as *Milanese-style veal cutlet*, *Tortellini Carbonara*, and *braised veal Agnolotti*. Not to be missed either is the Chef's creation specially imagined for La Vigie Zanoni: *Tagliolini Caviar and Champagne*. Indulgence continues through to dessert with the essential *Tiramisu* and the delicious *pistachio Semifreddo with citrus sorbet*. The menu also gives pride of place to Italian star ingredients with pizzas, risottos, figliatas and other Parma ham dishes in La Vigie style. Special mention goes to the mustard and acacia honey, a product close to Chef Zanoni's heart, presented in a small jar on every table to enhance the dishes.

"Signing for a table as mythical and historic as La Vigie is a tremendous source of pride for me," said Simone Zanoni. "Rediscovering exceptional produce in this incredible setting, facing a magnificent sea while drawing closer to my native Italy: it is an immense joy, and I am approaching this return with real pleasure!"

A fine selection of Italian-inspired cocktails is also available to discover, such as *the Bellini Reale* (homemade white peach purée & Champagne), *Dolce Piacere* (Amaretto Disaronno, Monin Cherry Brandy, grapefruit, lemon, egg white and Free Brother Cherry Bitter), and the *Monte-Carlo Negroni* (Prince Explorer Gin, Monte-Carlo Vermouth Rosso, Campari Cask Tales). And to cater to every taste, original mocktails complete the menu, including *Velluto Rosso* (pineapple juice, passion fruit purée, raspberry purée and orgeat syrup) and *Limonata al basilico* (yellow lemon, fresh basil, sugar, water).

Finally, to enhance the La Vigie Zanoni Monte-Carlo experience, the [Monte-Carlo Beach maritime shuttle](#) allows guests to reach the hotel from Port Hercule (Yacht Club de Monaco pontoon) in just 15 minutes. Free shuttle available from Wednesday to Sunday, from 10 a.m. to 6:30 p.m. until 20 June, then every day from 9 a.m. to 9 p.m. until 31 August. Maximum 6 people. Information and reservations: +377 98 06 57 74.

Practical information:

- . La Vigie Zanoni, Monte-Carlo Beach, Avenue Princesse Grace, 06190 Roquebrune-Cap-Martin
- . Open daily from 12 June to 13 September 2026 for lunch and dinner, from 12:30 p.m. to 3:30 p.m. and from 7:30 p.m. to 10:30 p.m. (last order)
- . Live music at dinner
- . Information and reservations: +377 98 06 52 52 / [La Vigie Zanoni Monte-Carlo - Italian Restaurant Monaco](#)
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