

Versailles-inspired splendour, theatre and an exceptional dinner: the Festival des Etoilés Monte-Carlo 2026 draws to a magnificent close

Press Release – Monaco, 16 November 2026 – The sixth edition of the Festival des Etoilés Monte-Carlo came to a close on Saturday 14 November with its traditional closing gala, held at the Hôtel de Paris in the presence of Louis and Marie Ducruet and numerous distinguished guests. Inspired by the grand dinners of Versailles, this prestigious evening unfolded in the majestic setting of the Salle Empire. The Monte-Carlo Société des Bains de Mer Group's multi-Michelin-starred chefs — Alain Ducasse and Emmanuel Pilon, Yannick Alléno and Marcel Ravin, joined by Pastry Chef Cedric Grolet — worked in harmony to create an exceptional dinner, accompanied by some of the finest wines from the Hôtel de Paris cellars. Conceived and produced by the Monte-Carlo Société des Bains de Mer teams, this event showcases the talent and culinary excellence of the world's most Michelin-starred resort.

Six culinary highlights and a gala

For six years now, the Festival des Etoilés Monte-Carlo has punctuated Monaco's calendar with outstanding four-hands dinners, created by the Monte-Carlo Société des Bains de Mer Group's Michelin-starred chefs, who welcome other leading names in world gastronomy to their Michelin-starred tables in the Principality.

This year's festival began on 13 May, when Chef Marcel Ravin welcomed Chef Glenn Viel of Oustau de Baumanière*** to Blue Bay**. On 22 May, Chef Dominique Lory hosted Chef Christophe Moret of Le Parc** at Domaine Les Crayères at Le Grill*. On 13 June, Chefs Yannick Alléno and Gérald Passedat of Le Petit Nice Passedat*** joined forces at Pavyllon Monte-Carlo*. On 23 July, at Elsa*, Chef Marcel welcomed Chef Christopher Coutanceau, whose eponymous restaurant in La Rochelle holds two Michelin stars. Following a summer break, Chefs Yannick Alléno and Martino Ruggieri of Maison Ruggieri* at the Palais Royal took to the kitchen at L'Abysse Monte-Carlo** on 19 September. The final dinner in this four-hands series took place at Le Louis XV–Alain Ducasse***, where Chefs Alain Ducasse and Emmanuel Pilon welcomed Swedish Chef Björn Frantzen of Frantzén*** in Stockholm.

The crowning moment of this gastronomic festival, the traditional Closing Gala, took place on Saturday 14 November at the Hôtel de Paris Monte-Carlo, graced by the presence of Louis and Marie Ducruet. Actress Sonia Rolland also attended this special occasion. The evening offered a moment suspended in time, reserved for just 120 guests seated at two grand royal tables in the heart of the Salle Empire. An architectural jewel of Monaco's heritage, this room, with its listed décor, provided the perfect stage for the play performed throughout dinner.

"The Secret of Castelane": love, Versailles-style

An inseparable part of the pleasures of dining at Versailles, theatre took its place at this grand dinner with an original play: *The Secret of Castelane*. Brought to life through music, performance and staging, this light-hearted romantic

comedy set the rhythm for the dinner service. As the meal progressed, the plot unfolded, sweeping guests into a joyous whirlwind of flavours. For the occasion, SBM also commissioned the Italian artist Valeria Romeo to design the invitation, the photocall and the programme for the play: a nod to the traditional Jouy fabric of Versailles.

A magnificent dinner in four movements

Yet the true artists on 14 November were Chefs Alain Ducasse and Emmanuel Pilon, Marcel Ravin and Yannick Alléno, who performed an exceptional culinary score in four movements, with Pastry Chef Cedric Grolet contributing the dessert. With their brigades working behind the scenes, they came together to offer the finest expression of their craft through original creations and exceptional ingredients.
Working alongside Patrice Franck, Director of the Hôtel de Paris Cellars, Monte-Carlo Société des Bains de Mer's Head Sommelier Maxime Pastor elevated the meal with some of our most treasured bottles, drawn from the world's largest hotel wine cellars: the Hôtel de Paris Cellars.

Apéritif
2018 – Champagne – Belle Epoque – Perrier-Jouët

*Le Louis XV – Alain Ducasse à l'Hôtel de Paris Monte-Carlo****
Pearly Gamberoni from San Remo, pear, bergamot and coral, oille perfumed with lemon tree leaves

2023 – Chablis grand cru – Blanchots – Patrick Piuze

*Blue Bay Marcel Ravin***
Breadfruit and 'comb of the sea' migan, krystal caviar, hop and parsley sauce

2016 – Saumur blanc – Brézé – Clos Rougeard
*Pavyllon Monte-Carlo, un restaurant de Yannick Alléno à l'Hôtel Hermitage Monte-Carlo**
Three lands for a royale encounter, 'mitrailles' with truffles

2014 – Margaux – 1er Grand Cru Classé – Château Margaux
Cedric Grolet Monte-Carlo
Madame de Pompadour soufflé 'trompe l'œil'

2016 – Sauternes 1er Cru Supérieur – Château d'Yquem

An outstanding evening, then, bringing together the performing arts and haute cuisine, and demonstrating once again this year that the Monte-Carlo Société des Bains de Mer Group continues to reinvent itself, as it has for more than 160 years, by creating truly one-of-a-kind events.

"I extend my deepest gratitude to Chef Alain Ducasse, who first paved this path to the stars, to Chefs Yannick Alléno, Marcel Ravin and Dominique Lory, and to all their teams, who have joined him on this journey and made our destination an international benchmark for gastronomy. The Festival des Etoilés Monte-Carlo is dedicated to them, and to every member of staff who brings gastronomy to life at our Resort," commented Stéphane Valeri, Chairman and CEO of Monte-Carlo Société des Bains de Mer, on the occasion.

The stage is set for 2027 and the seventh edition of what has become an unmissable highlight of Monaco's haute cuisine calendar.

Link to download the visuals - ©Monte-Carlo Société des Bains de Mer

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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