



FESTIVAL DES ÉTOILÉS
★ MONTE-CARLO ★
★ ★

NOVEMBER 26
2022





MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER

UNDER THE STARS, TALENT

★★★★

2022 EDITION

Stellar movements and reunions.

After a rich and sparkling year, the Michelin starred chefs of Monte-Carlo Société des Bains de Mer meet again for this second edition and a unique and memorable gastronomic evening, to express their passion and know-how.

The art of cooking will shine on this starry night with our 4 Michelin-starred chefs - Alain Ducasse, Yannick Alléno, Marcel Ravin and Dominique Lory - who will cook in front of you for an evening that promises to be scintillating...



COCKTAIL

SELECTION OF CANAPÉS PROPOSED BY
CHEF PHILIPPE JOANNÈS,
MEILLEUR OUVRIER DE FRANCE.

★★★★

Onigiri of Mediterranean Bonito with truffle

Foie gras de canard

Smoked eel and avocado tempura

Zephyr crackers with burrata and beetroot

Gyoza with sweet and sour squash

Champagne Dom Ruinart blanc de blancs 2010

BREAD SELECTION

SELECTION OF BREADS PROPOSED BY
THOMAS SUBRIN,
MEILLEUR OUVRIER DE FRANCE.

★★★★



PUFF PASTRY WITH TIMUT PEPPER

Accompanying the dish by Chef Marcel Ravin

"This bread is made like a puff pastry for a light texture in the mouth. The tangy notes of the Timut pepper will perfectly accompany this dish."

Allergens: Wheat gluten / lactose



STONE-GROUND SOURDOUGH BREAD

Accompanying the dish of Chef Yannick Alléno

*"This bread is made with wheat milled only in the region to obtain a 100% local flour.
The typical taste of the sourdough will ideally combine with this exceptional Japanese meat."*

Allergen: Wheat gluten

MENU

★★★★

ALAIN DUCASSE
WITH CHEF EMMANUEL PILON

Marinated gamberoni from San Remo,
myrtle berry and head coral, frozen pumpkin Kefir

Chablis de Jean-Paul & Benoit Droin 2018 - Montée de Tonnerre

MARCEL RAVIN

Confit Mediterranean catch with allspice, coconut « blaff »,
Floral « Giraumonade »

Meursault de Rémi Jobard 2017 - Les Chevalières

YANNICK ALLÉNO

Millefeuille layering of Wagyu beef with Paris mushrooms,
capers and mushrooms juice

Châteauneuf du Pape « Grand Partita » 2015 - Domaine de Beurenard

DOMINIQUE LORY

Gisèle Taxil's Quince in its natural form and as granita,
sheep's curd sorbet, citron

Shichiken Sparkling Saké - Alain Ducasse

CLOSER TO THE STARS...



There are so many reasons to love Monaco!

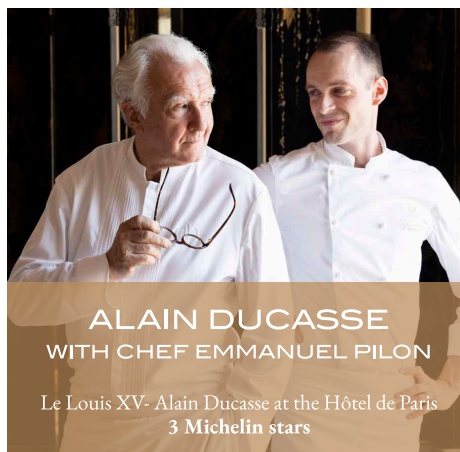
A land of exception where everything is possible. Where
luck comes to those who smile at it.

Our chefs tell us about their encounter with the
Principality, their first memory of Monaco, their source of
inspiration, the products of the region with which they
particularly like to work and more in unique interviews in
their honour, without forgetting the chefs sommeliers
who participate in the food and wine pairings for the
greatest pleasure of their guests...

THE NEW TASTES OF THE MEDITERRANEAN

★★★★

For thirty-five years, Alain Ducasse has made the Mediterranean his heartland. Inspired by the beautiful products of the land and the sea, he has given the most delicious interpretations. Today, in close collaboration with his executive chef, Emmanuel Pilon, he offers a resolutely innovative version. Emmanuel joined Ducasse in 2009 at the Louis XV in Monaco before moving to Paris where he worked for eight years with Romain Meder at the Alain Ducasse restaurant at the Plaza Athénée. As Assistant Chef, he participated in the great adventure of natural cuisine. In the spring of 2022, Alain Ducasse entrusted him with the responsibility of the kitchen of the Louis XV.



How would you describe your cooking?

Alain Ducasse : My entire cuisine is inspired and dictated by nature. On the shores of the Mediterranean, there is no shortage of beautiful products; farmers, breeders, beekeepers, olive growers, fishermen... all of them are artisans of taste.

When products are beautiful, nothing should be thrown away. Everything is used, from the peelings to the tops to the roots. This is how ethics - avoiding waste - meets hedonism - the use of all the products allows us to obtain more intense tastes.

Tell us about this new taste of the Mediterranean.

A.D : When naturalness meets Mediterranean cuisine, the vegetable is obviously the focus of the chef's attention. To do this, he deploys a whole range of techniques whose mission is to intensify the authentic taste of the product.

The result is a cuisine that's alive, with flavours that are both stark and subtle. A cuisine full of asperities, a touch of acidity, here a little roundness there, elsewhere a note of freshness - and everywhere a lot of joy and excess. A cuisine that is simply very tasty.

What kind of journey does the chef take the taste lovers on?

A.D : The chef takes his guests on a delicious journey during which they may be surprised by a new texture or taste and at other times reassured to find a familiar reference. It is always a subtle balance. Each mouthful brings its own set of emotions and sensations, just as each step brings a new view of the landscape for the hiker.

« We claim the freedom to invent the new tastes of the Mediterranean. Combining loyalty to this land and the new energy of naturalness, we propose a cuisine that favours substance over effect. Because the only effect that matters to us is the emotion that you will feel. » Alain Ducasse

MAXIME PASTOR

HEAD SOMMELIER OF LE LOUIS XV -
ALAIN DUCASSE AT THE HÔTEL DE PARIS

★★★★



What are the keys to a perfect match?

Maxime Pastor : As in any profession, perfection is complex to achieve, but in my opinion, the wine and the dish must be homogeneous in order to create an ideal harmony. To achieve this homogeneity, you must first test the dish, then find a wine that has a texture equivalent to the dishes, then you refine the region, the vintage, the notes... The match can only be perfect when the customers are 100% delighted.

Your favourite grape variety?

M.P: It depends on the moment and the people I'm with during the tasting; but I must admit I've always had a soft spot for the Savagnin du Jura. This grape variety brings out the complexity of its terroir perfectly because it can be tasted in different styles, either typical or traditional or floral; there is something for everyone.

Team Bourgogne or Team Bordeaux ?

M.P: When I started tasting wine, my father drank Bordeaux, my mother Bourgogne, so they taught me to appreciate both. Today, I find Bourgogne very interesting, but I would say that my greatest memories of tasting wine were through old Bordeaux wines like a Château Margaux 1953 or an old vintage of Château d'Yquem.

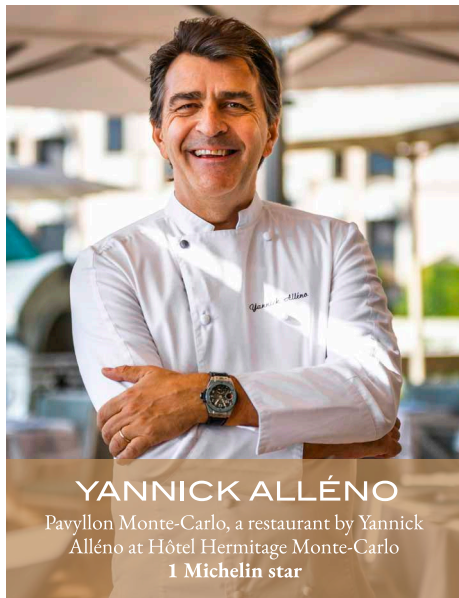
Your last great discovery?

M.P: I went to Costières de Nîmes with friends, owners of Domaine Kreydenweiss. They made me taste a maceration wine, an orange coloured wine with 7 different grape varieties (from Alsace to Languedoc), I loved the mix. It's wines like this that take us out of our comfort zone with a nice story, nice bitterness and surprising notes. It's a great discovery and I highly recommend it!

TO SHINE WITH TALENT

★★★★

Tradition, excellence, modernity. Three words that perfectly describe Yannick Alléno at the Hôtel Hermitage Monte-Carlo, which combines flavours and happiness. An opportunity to meet him and his passion for good and beautiful things...



Did you know Monaco before accepting the invitation from the Monte-Carlo Société des Bains de Mer group?

Yannick Alléno : I'd had the chance to go to Monaco a few times, but one memory in particular has really stayed with me: French cuisine legend Paul Bocuse's 81st birthday in 2007. I was among chefs with extraordinary star ratings. I was chef at Le Meurice in Paris at the time and Mr. Bocuse himself told me I'd won the final one of my three Michelin stars. I remember how surprised I was, and how proud to join the prestigious ranks of the triple-starred restaurateurs at quite a young age. I kept thinking about my family, my parents and my sons. It was very emotional in a beautiful way!

Why did you say yes to Monaco?

Y.A: Monaco has a real fine-dining scene and it's a varied, diverse city, as well as being an incredibly rewarding place where exceptional cuisine is expected.

Of all the menus you can imagine, which would be your best?

Y.A: One which uses culinary choices and the way the meal and its different elements are linked together to spark emotions in people. I'm sure you've heard that sauce is crucial to me. "*If the dish is a sentence, the sauce is the verb,*" as we say.

Could you share a gourmand memory with us?

Y.A: Having a glass of wine and some barbajuans with Paul Bocuse and Alain Ducasse in the Monte-Carlo Société des Bains de Mer's cellars.

What is our most important sense?

Y.A: Taste. That is the sense that lingers in our memory the most. Look, scent, flavours and aromas are all bolstered by the emotions and delight we feel when we're sampling a dish or a sauce. It's our Madeleine de Proust!

FRANCK DAMATTE

HEAD SOMMELIER OF PAVYLLON MONTE-CARLO -
A RESTAURANT BY YANNICK ALLÉNO
AT HÔTEL HERMITAGE MONTE-CARLO

★★★★



What was your background before arriving at Pavillon Monte-Carlo, a restaurant by Yannick Alléno at the Hôtel Hermitage?

Franck Damatte : I arrived at Hôtel Hermitage Monte-Carlo in 2012, having previously worked with Mr Alain Ducasse at the Louis XV, the Spoon in Saint Tropez and the Spoon in Gstaad, with Chefs Alain Senderens and Gordon Ramsay, and finally with sommelier Philippe Faure-Brac

How do you enhance the dishes in the restaurant?

F.D: You have to taste the dish and know how to position yourself in front of it in order to enhance it.

Either by accompanying it on the basis of the four basic flavours (acid, bitter, sweet, salty), or by entering into opposition to contrast it by refreshing it or energising it.

The human factor and the knowledge of the client you advise must also be taken into account, how do you proceed?

F.D: The basis of our profession is to give pleasure in essence. Listening to expectations is important in order not to miss out on a successful experience. The carte blanche given by the client is the source of a personalised sharing experience.

A wine that you have not yet tasted but that you would like to try?

F.D: Henri Jayer, one of the masters of Burgundy of the past, has become a myth. To choose a Cros Parentoux 1978 or Echezeaux would be The Holy Grail...

Your favourite grape vine?

F.D: Syrah remains my favourite grape variety, especially among the great winemakers. Young or old, it is always a monument when the wines are well made.

What emotion are you looking for during a tasting?

F.D: The first feeling of purity and natural authenticity is essential to attract my attention. Balance is an important factor. An intense, long finish on the nose, is the ultimate emotion to recognise a great wine!

BELIEVE IN YOUR LUCKY STARS

★★★★

Marcel Ravin is one of the most talented chefs of his generation. With two Michelin stars and an innovative style, he passionately orchestrates the kitchens of the Blue Bay at the Monte-Carlo Bay Hotel & Resort. In his dishes, there is a bit of his native Martinique, a nice dose of creativity and an infinite love of taste and pleasure.



MARCEL RAVIN

Blue Bay at Monte-carlo Bay Hotel & Resort
2 Michelin stars

An anecdote about your arrival in Monaco?

Marcel Ravin : The first time I came to Monaco was 20 years ago. I came to visit like any other tourist with my little blue Clio. I was so ashamed that I had parked my car outside outside Monaco. When I arrived in front of the Hôtel de Paris, I said to myself: "wow, this is magnificent". Deep down, it was like a promise, "one day I'd like to work in this country". 20 years later, this was made possible thanks to the people who believed in me and who gave me the opportunity to open the Monte-Carlo Bay Hotel & Resort, which is the "latest addition" to the Société des Bains de Mer Group.

When did you know you wanted to do this job?

M.R: Ever since I was a little boy, ever since I had hold of my grandmother's skirt when she was cooking and smoking her pipe. I was always hanging on to her skirt. In our house, we find it hard to show love for each other, but this love exists more through conversations, through little tips that seem trivial but that serve us later on. My mother and grandmother really helped me to develop my passion.

What advice would you give to a young person starting out in the profession?

M.R: For any young person starting out, whatever profession he or she chooses, first of all they must want to do it and they must really believe in themselves. They must not let others guide them and dictate their desires. This requires two essential things: willpower and hard work. Even in moments of doubt, you have to keep believing in what you want to do.

How did you deal with the prejudices that existed in the world of gastronomy at the beginning of your career? What strength did you draw from it?

M.R: The gastronomy world is like the cinema. We are compared with artists, and many people lose their footing. I don't consider myself an artist but a craftsman. This profession is evolving and fortunately so is the relationship between people. I admit it, I am different and people have always made me feel different. But in the end, this developed a strength, a working strength because I had a desire but also a passion. These desires and passions will always remain as long as we have positive energy around us. What is important are the people who surround me on a daily basis and who make it possible to find pleasure in being there, in creating. We cannot be frustrated and jealous. In order to give the best of ourselves, we need this serenity with the people we work with. This is what I am looking for and what I try to practice every day.

GÉRARD VEYRAT

HEAD SOMMELIER OF BLUE BAY
AT THE MONTE-CARLO BAY HOTEL & RESORT

★★★★



In your opinion, is a perfect food and wine pairing possible?

Gérard Veyrat : A perfect match... will it always be perfect for some and not for others... You have to be careful. For me, a match is never really perfect, but it comes close to perfection if you take into account several criteria.

The criteria of the previous dishes, but also of those that follow, so that in the course of a service, this dish and this wine are suitable but that a certain balance is kept throughout the dinner and so that the dishes are intelligently matched.

Among your different experiences, which one has brought you the most?

G.V: If all experiences remain enriching and allow one to evolve and progress, the one in January 2020 allowed me to discover a quality of wine that I had not known before....

I went to visit several estates in Georgia with the aim of understanding the production and vinification of amber wines. An ancestral know-how, including the maturing of autochthonous grape varieties in earthenware jars buried under the ground called "Kvevri", allows a natural micro-oxygenation and offers a unique typicity to the wines.

This kind of beneficial experience shapes my thinking and makes me want to share it through specific food and wine pairings...

What are the essential qualities to be a good sommelier?

G.V: In professional terms, I would say that you have to know how to be a good manager, have psychology, know how to hide the passionate to level out with the consensual, keep challenging yourself to stay relevant, be able to argue without offending, propose without imposing...

In terms of customer relations, you have to be able to adapt to immediate customer demand, be able to assess the average customer's budget quickly, remain humble and available, and have a sense of anticipation!

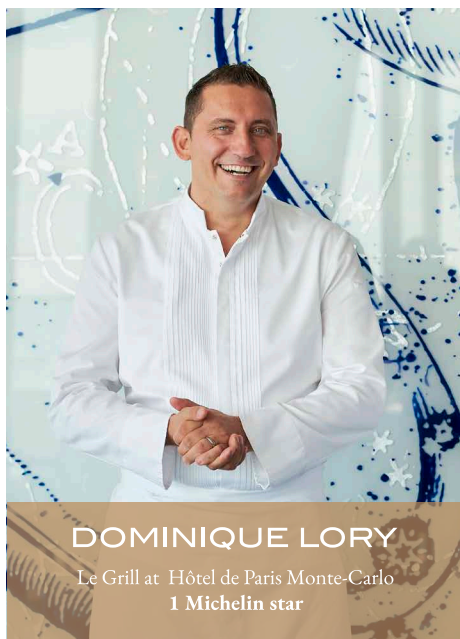
What is a typical day like for a Head Sommelier in a starred restaurant?

G.V: Firstly, the cellar of the day must be taken into account, the updating of the sales support and the reservations for the service must be prepared. As far as the service is concerned, there is a team effort setting up of glassware and service equipment. We have a direct exchange with the chefs & sous-chefs before each service, with a preparation briefing with the room manager. As a sommelier, our role is also to research and activate new references or restock existing references, calculate costs and reference figures, position the wines on the menu, and prepare the specific set-up and packaging before service. At the logistical level, orders must be taken beforehand, followed by a check of the professional mailbox in order to manage purchasing and supplier relations, and finally the service and customer relations...

A SCINTILLATING DESTINY

★★★★

Dominique Lory and the Hôtel de Paris Monte-Carlo... it's a story that has combined passion, gastronomy and great professionalism for over 15 years. After expressing his talent as head chef of the Louis XV - Alain Ducasse at the Hôtel de Paris, he became the new executive chef of all the kitchens of the Palace.



What does it mean to you to become the new Executive Chef at the Hôtel de Paris Monte-Carlo?

Dominique Lory : It is an honour and makes me feel extremely proud! After 24 years with Mr Ducasse, including 11 as head chef at Le Louis XV - Alain Ducasse à l'Hôtel de Paris, naturally, I will come in with a fresh perspective, as well as different expertise and sensibilities. I will be able to bring my vision and experience to the Hotel's restaurants.

What is it about the cuisine of the Riviera that appeals to you?

D.L: Its taste, its lightness... It is bursting with sunshine, very summery. And again, its cuisine is for sharing. Here, it's always sunny, so when you sit down to eat, it's very colourful. Courgettes, peppers in the summer, peas in the spring. I like this plant-based, light and flavoursome cuisine. We use very little butter and hardly any cream. The most common ingredient in Riviera cuisine is olive oil.

What is your keyword when it comes to cooking?

D.L: Sharing! To cook good food, you have to want to share. Cooking is about giving someone wonderful memories.

And a favourite ingredient?

D.L: Olive oil! The basis of Riviera cuisine. Not a single day goes by when I don't use it. Also, Menton lemons, they are wonderful!

Can you say a few words about Le Grill?

D.L: We are very lucky to have such a beautiful starred restaurant within the walls of the Hôtel de Paris Monte-Carlo. The Grill is simply magnificent! The breast of Bresse pigeon, small spelt and blackcurrant, the rack of lamb from Provence in a savory crust, and the unmissable soufflés: all the emblematic dishes of the Grill can be savoured with an incredible view of the Rock and the Mediterranean.

PATRICE FRANK

HEAD SOMMELIER OF LE GRILL AT
THE HÔTEL DE PARIS MONTE-CARLO

★★★★



In your opinion, what is the role of a sommelier?

Patrice Frank : The sommelier must take into account the pleasure of the customer, in addition to the technical aspect. The key is to reach a consensus on the pairing, the aromas and the structure of the wine. If we want a white wine with a rib of beef, it's not the 'ideal' match, but if that's what the customer wants... we're there to advise him and give him pleasure!

Sometimes we are asked for unusual pairings, where we are asked for Petrus, Mouton and Cheval Blanc in ice buckets, it's not ideal in terms of technique or tasting, but my role is to bring something to the customer without rushing or forcing them, it must simply be an exchange...

What was your latest favourite tasting experience?

P.F: I taste quite a lot! My last big favourite would be an estate in Bordeaux, Château de Rouillac, a 2015 vintage, red, not so much for the structure of the wine, but for its beautiful balance, which was made between the structure of the Cabernet franc and that of the Merlot, the 15th vintage which was maturing through a mastered cultivation.

It was a beautiful harmony, I could have mentioned the first great growths, that would have been easier, but it was a real coup de coeur in terms of harmony in a wine.

What was your background before becoming head sommelier of the Grill at the Hôtel de Paris Monte-Carlo?

P.F: I didn't really choose, I was a top athlete until I was 21, then I studied law. My former parents-in-law had a Michelin-starred restaurant in the Cognac region, where I come from, and I used to go there to help them in the summer.

I discovered and really liked the customer contact, the atmosphere in the restaurant and the notion of service. They never saw me again at law school because I was starting my sommelier studies!

If you had a message for a sommelier starting today?

P.F: Pleasure, pleasure and pleasure. As soon as you take pleasure in what you do, I think that it is hard for fatigue and boredom to set in. I've been working at the Hôtel de Paris Monte-Carlo for 23 years, in the magical setting of Le Grill, but as long as there is pleasure, it works. In the wine world, every year a new vintage comes out, everything we know about the old vintages evolves too, so in fact we don't really know, and it's a perpetual questioning, and perpetual tasting. It's the trips, tastings, and outings to the vineyards that allow us to acquire all the knowledge and to pass it on to the whole team. I have 9 sommeliers younger than me, so it is important to pass on my knowledge so that it can be perpetuated at the Hôtel de Paris Monte-Carlo.

THE CELLARS OF THE HOTEL DE PARIS MONTE-CARLO

★★★★

Among the exceptional places in Monaco, there is one that has been particularly exclusive for almost 150 years: the *Cellars of the Hôtel de Paris Monte-Carlo*.

Under the flowery gardens of one of the most mythical hotels in the world, there is a paradise that shelters from the sun...

The cellars of the Hôtel de Paris Monte-Carlo were dug in 1874 on the initiative of Marie Blanc, wife of the creator of the Monte-Carlo district and of the Société des Bains de Mer, and are the most important hotel cellars in the world. The barrels arrive directly from the vineyards to be bottled on site, and the storage space is simply idyllic.



Cellars of the Hôtel de Paris monte-carlo - 1966

The central cellar of the Société des Bains de Mer has 350,000 bottles and 4,500 wine references in 1,500 m² of space, which are matured to be served at their peak. It is the first resort in the world to have its own wine cellar.

The cellars supply wine to more than 40 establishments and 22 restaurants, including 7 Michelin stars.



Cellars of the Hotel de Paris Monte-Carlo - 1949
Mr Etienne Brigasco Chef Caviste

A few steps from the Monte Carlo Casino and 10 metres underground, we meet **Gennaro Ioro**, Head Cellarman of the Hotel de Paris Monte-Carlo.

In the company since 1987, and in the sommellerie since 1988, Gennaro has devoted most of his life to, as he puts it, "**the most beautiful place in the world**".

A founding member and Vice President of the *Monegasque Association of Sommeliers*, as well as the *Slow Food Association*, meet a man who has been passionate about wine for over 30 years!

GENNARO IORO

HEAD CELLARMAN OF THE HÔTEL DE PARIS MONTE-CARLO

★★★★



Gennaro Ioro - Head Cellarman of the Hotel de Paris Monte-Carlo - 2022

Behind a great wine, a great man

Gennaro's role in the winery today is firstly the daily supply of all the outlets, but more particularly the maturing of the wines. A rare and almost extinct activity. The cellars are home to a "Réserve Patrimoniale", which allows the conservation of wines that need a few years of ageing before they can express themselves and be offered for sale.

A policy of ageing wines which is particularly important to the Chef Caviste and which, unfortunately, is tending to disappear. As the traceability of products is very important, the stock is managed directly from the cellars of the Hôtel de Paris Monte-Carlo, and purchases are made from the cellar, from the châteaux and from the estates. With a cosmopolitan and passionate clientele, the cellars have wines that speak to the customers, including rare and exceptional foreign references.

The "Réserve Marie Blanc", a museum created on Gennaro's personal initiative, is a room dedicated to bottles not intended for sale, in order to preserve the last bottles found hidden in the cellars, but also historical bottles, due to their vintage and their past. Thanks to his passion and respect for his profession, Gennaro has been able to create an extremely rare and unique collection to pay tribute to the most beautiful vintages in the world.



Reserve Marie Blanc - 2022

Gennaro has a soft spot for Bourgogne... In terms of sensory emotions, it's old Bordeaux vintages that thrill him, the most intriguingly unique and complex grape variety with rare nuances would be Pinot Noir. But if he were to make a move it would be to Tuscany!

The last time he expressed any emotion beyond wine was at Etna in Sicily, tasting wines produced at an altitude of over 600 metres. Nerello Mascalese and Nerello Cappuccio, grape varieties similar to Pinot Noir, but much more tannic and volcanic.

This combination of landscape, indigenous grape variety and unique location gave him emotions rarely felt before...



Cellars of the Hôtel de Paris Monte-Carlo - 2022

His dream today would be to become a winemaker, which would be for him the fulfilment of his passion to which he has dedicated more than 30 years, and a legitimate way to honour a know-how by illustrating it directly from the plant source to the bottling...

MONTE·CARLO
SOCIÉTÉ DES BAINS DE MER