

GOURMET MONACO



visit
MONACO

UPDATED APRIL 2025

CONTENT

UPDATED APRIL 2025

The world in your plate	3
Local experiences	6
Michelin-starred restaurants	8
By the water's edge	10
Restaurants with a party vibe	12
Eating on the go	13
Seasonal restaurants	14
Seasonal delights	15
Foodie heaven	16
Sustainable gastronomy	17
Regional tip	19
Contact	20

A stay in Monaco is the guarantee of a unique and unforgettable experience in an exceptional destination. For over a century, our small corner of the Mediterranean, synonymous with luxury and glamour and known for its safe and peaceful atmosphere, has been constantly re-inventing itself while preserving its distinctive identity.

Michelin-starred restaurants, exotic eateries, sumptuous brunches, fine dining on top-class terraces, local experiences, sustainable and responsible cuisine... Dishes from near and far promise you a memorable journey into a land full of flavours. Here in the Principality, we take our gourmet cuisine seriously, and there are infinite gastronomical possibilities for all ages in our 2 km² country.

Monaco makes every experience unique. So unique, you won't find it anywhere else. For quite simply, the Principality of Monaco is like nowhere else.

■ THE WORLD ON YOUR PLATE

Some 139 different nationalities rub shoulders in Monaco all year round. The cosmopolitan atmosphere is reflected in the menus of the Principality's restaurants.

Italy

With Italy on Monaco's doorstep, how could we possibly overlook that country's famed and fabulous cuisine? The latest eatery to pop up in the Larvotto district, Da Valentino, has pulled out all the stops with its novel and chic interpretation of classic Italian cuisine, serving breakfast, casual apéritifs to the tinkle of the piano, and generous dinners that stretch into the small hours for those who - understandably - just don't want the experience to end. The latest incarnation of a chain founded in Genoa all the way back in 1939 that has since become a veritable institution, famed for its pesto and popular with a host of celebrities, Zeffirino on Rue du Portier is a gourmet's paradise. Nearby Cipriani Monte-Carlo serves up hearty Italian cuisine in an elegant nautical-themed setting.

Experience the height of Italian cooking with a visit to Norma, an Italian restaurant perched on the roof of La Condamine market hall. Enjoy its shaded terrace, cracking views of the market square, authentic Italian specialities and an inspiring selection of Italian wines. Between the cured hams hanging from the rafters, whole wheels of parmesan, and the charming terrace with olive trees, there's no mistaking this place: Maya Mia, a traditional Italian trattoria on Place de la Crémaillère. Spectacular views make for the perfect apéritif at Caffè Milano, where diners can sit and admire Port Hercule as they feast on traditional Italian cuisine with a fresh modern twist. And last but not most certainly not least, tucked away discreetly inside the Casino de Monte-Carlo you'll find the historic restaurant Le Train Bleu, with a menu that features Italian-inspired dishes prepared to the most exacting standards. In Mareterra, Marco is a true invitation to experience Italian cuisine at its finest in a unique setting, overlooking the marina. At the Port Hercule, Maison Gigi blends tradition with a contemporary edge while promising a chic, lively, and indulgent experience, where fine dining meets the art of celebration.

Asia

For a refined contemporary taste of the Orient, Song Qi is the place to go. The restaurant in the Larvotto district offers a sumptuous selection of handmade dim sum, stir-fries, and noodles. A little further along Avenue Princesse Grace, inside the Palais de la Plage, is The Niwaki, serving a selection of refined dishes in a relaxing and exclusive Japanese-themed setting. For an exciting burst of fusion cuisine, try Nobu Fairmont Monte-Carlo where dishes from the Land of the Rising Sun are married to perfection with South American inspirations. Alternatively, Izakaya Cozza takes that same Japanese know-how and blends it expertly with Italian flavours, while Moshi Moshi rolls a little taste of the Mediterranean into its superb sushi. At the Maya Bay, you'll find a choice of superb Japanese and Thai dishes, each available in its own section of the restaurant. In Mareterra, 99 Sushi Bar brings a touch of Japanese excellence to Monaco's prestigious landscape. This temple of refinement, already renowned across Europe, promises an unprecedented sensory experience, blending tradition and creativity. Finally, Maya Bay introduces a new concept: Yatai. Located at the corner of its sushi bar, it gives a fresh twist to ramen and shirashi with a Monaco touch. It offers an authentic culinary experience inspired by traditional Japanese street food stalls.

Americas

From April through to November, Coya Monte-Carlo celebrates Peruvian culture with a unique experience in an enchanting setting overlooking the Mediterranean. There's an iconic view to be admired from Amazonico Monte-Carlo, on the famous Place du Casino. Perched up on the rooftop of the Café de Paris, the venue is a heady cocktail of Latino-Brazilian samba-style energy and fresh and inventive cuisine. Over at the Larvotto seaside complex, Sexy Tacos will take your tastebuds to the land of the Aztecs in a flash of vibrant colour with a menu inspired by traditional Mexican cuisine. And at Port Hercule, Old Wild West is the place to go for an authentic taste of the frontier land, with hamburgers and succulent grilled Argentine beefsteaks, in a setting worthy of a spaghetti western.

Mediterranean

In Monaco, the Mediterranean is a special guest who never turns down an invitation... It's the inspiration for a multitude of cuisines, starting with Lebanese gastronomy of the kind you'll find at Em Sherif, open during the summer season only at the Hôtel de Paris Monte-Carlo. Prepare to embark on a subtle voyage of the senses with unrivalled sea views. The spirit of Greece is here too, in the shape of Gaia and its delicious, elegant cuisine. A veritable ode to Southern Europe, Marius offers diners an authentic Provençal menu positively bursting with flavoursome dishes like aioli à la daube. The unmistakable taste of the Mediterranean is also to be found over at the Port of Fontvieille and Maison Fonfon, overlooking the luxury yachts bobbing in the marina. La Table d'Elise is another Mediterranean delight, with a regional, seasonal menu and a typically relaxed atmosphere. At the Fairmont Monte-Carlo, Amù – the Monegasque word for love - is a tribute to Monaco and its distinctive traditions. This little culinary gem can be found on the hotel's top floor, where diners can look forward to a winning combination of the very best of Italian and French food. Meanwhile, the Deli Robuchon offers its own modern takes on Mediterranean food. Finally, Sea Satin will take center stage at Maona Monte-Carlo, offering a lively Greek

dining experience for both lunch and dinner. Starting 16 May, it will welcome guests from Thursday to Sunday in May and June, then from Tuesday to Sunday in July and August.

France

French cuisine is said by many to be the very finest in the world, and as you might expect, Monaco is home to some wonderful examples of the genre. Nowhere more so than at the Café de Paris Monte-Carlo, a classic that should be on everyone's bucket list. The quintessential Monegasque brasserie celebrates Gallic gastronomy in style. Inside the Métropole Shopping Centre, Chez Pierre serves traditional French cuisine with an international influence, in a discreet and cosy atmosphere. On Rue du Portier, the fine dining restaurant Robuchon Monaco offers iconic dishes that made the late, multi-Michelin-starred chef famous, such as the signature mashed potatoes and crab with caviar, which remain on the menu. The Japanese influence that Joël Robuchon was known for is also still evident, with raw fish preparations making an appearance. In the bustling market district of La Condamine, Le relais de Venise has been a perennial favourite with locals and visitors alike for 60 years, thanks to its iconic "steak frites" and Parisian-style decor. On the market square itself, the elegantly refined Café Mai serves classic bistro-style French cuisine.

Belgium

Welcome to the Méridien Beach Plaza, with its private beach, swimming pools, seaside concepts... and Belgian brasserie. A meal at the hearty, welcoming restaurant Smakelijk – the Belgian equivalent of 'bon appétit' – is always a memorable experience.

British

With its chic yet relaxed atmosphere, Marlow offers a menu inspired by British traditions, featuring locally sourced ingredients. This restaurant located in the central square of the Mareterra district is open from 8 AM to midnight, with a menu that changes with the seasons.

■ LOCAL EXPERIENCES

No stay in the Principality is complete without a taste of the local delicacies! And Monaco is positively brimming with places to appreciate local traditions and savour the dishes typical of this country, with its rich culinary history.

Visit La Condamine market

How about starting your day the way the locals do it? Join the Monegasques at La Condamine market for a colourful morning while they think about what to cook later in the day. In addition to the chance to pick up some great produce, the market is the perfect place to meet up, have a spot of lunch, and taste some local delicacies like *barbagiuan*, *pissaladière* or *fougasse*. Sitting at the foot of the Rock, in the shade of the Prince's Palace, Place de la Condamine is bustling with cafés and restaurants.

Try great local produce

In a region where oyster farms are few and far between, Perles de Monte-Carlo offers the chance to appreciate their quite exceptional Monaco-raised oysters, along with all kinds of other seafood from clams to bream. You'll find them at the end of the breakwater at the Port of Fontvieille, facing the Oceanographic Museum. The experience is unexpected and original and well worth checking out!

If local experiences are what you seek, pique your curiosity with a visit to the Chocolaterie de Monaco, an institution founded in 1920 and the Official Supplier of H.S.H. the Sovereign Prince. Monegasque crowns, Princely rocks, and other gianduiotti chocolates can be enjoyed on-site or purchased as gifts for friends and family.

At Port Hercule, overlooking the sea, the Brasserie de Monaco invites visitors to taste its selection of beers brewed on-site using organic malts, in a relaxed and cheerful atmosphere, for an experience like nowhere else.

Savour the many flavours of Monaco

Beneath the pine trees on the Place du Palais, the Castelroc serves Mediterranean cuisine inspired by local traditions, including Monegasque stockfish or stocafi. A quintessential dish that you'll also find in the colourful streets of the old town, at La Montgolfière with its menu of contemporary takes on traditional offerings. Also in the Old Town you'll find new eatery Aux Deux Moines, specialising in local cuisine. Don't miss the chance to try their socca, *barbagiuans*, *pan bagna*, or *pissaladière*. Hidden away amid the narrow side streets on the Rock of Monaco is U Cavagnetu, a veritable institution that's been perfecting Monegasque food for three generations since it first opened back in 1967. At Port Hercule, U Luvassu's menu is inspired by the local fishermen's catch of the day, with dishes of fresh fish, Mediterranean shrimp, and seafood platters, all in a relaxed, idyllic setting.

■ MICHELIN-STARRED RESTAURANTS

Monaco is of course home to the iconic *Salle des Etoiles*, the “Room of Stars”, and its unparalleled shows featuring some of the world’s best-known artists. And there are also many other quite unique star-laden rooms with their own spectacular offerings. A handful of the Principality’s finest restaurants share no fewer than thirteen Michelin stars between them, for the ultimate lunch or dinner experience.

Le Louis XV-Alain Ducasse ***

Le Louis XV-Alain Ducasse at the Hôtel de Paris Monte-Carlo currently holds three coveted Michelin stars, and is a constant source of amazement. The renowned chef’s Riviera-inspired dishes are a celebration of the region’s very finest produce, flavours and colours. This iconic institution first opened in the Principality in 1987, and barely thirty-three months later became the first hotel restaurant to be awarded three stars in the Michelin Guide, with Alain Ducasse taking the helm at the age of just 33.

Le Blue Bay Marcel Ravin **

Awarded a second star in 2022, Le Blue Bay Marcel Ravin at the Monte-Carlo Bay Hotel & Resort is the perfect alchemy of Caribbean and Mediterranean flavours. Chef Marcel Ravin, recipient of an award from the illustrious restaurant association Les Grandes Tables du Monde, is committed to sustainable gastronomy, sourcing fresh produce from the hotel’s own organic vegetable garden and using only fish caught under the Mr Goodfish charter. The menu, a fabulous mix of timeless classics and inventive creations, is refreshed every three weeks, ensuring guests an exciting new culinary experience.

Les Ambassadeurs by Christophe Cussac **

The name is a nod to the 1920s heyday of the prestigious Hôtel Métropole Monte-Carlo, when it was a favourite haunt of aristocrats and diplomats from all over the world. After opening in 2023, Les Ambassadeurs by Christophe Cussac was awarded two stars in the 2024 Michelin Guide. Chef Christophe Cussac’s contemporary Mediterranean-style cuisine takes inspiration from his own gastronomical heritage, as a protégé of Joël Robuchon.

L'Abygge Monte-Carlo **

Rooted in the modernity of French cuisine by Chef Yannick Alléno and the timeless precision of Japanese tradition by Master Sushi Chef Yasunari Okazaki, L'Abygge Monte-Carlo earned two Michelin stars in its very first year. Nestled within the Hôtel Hermitage Monte-Carlo, this culinary gem embodies the perfect harmony between two complementary worlds. Inspired by the four elements—earth, with vegetables from the Monégasque hinterland; fire, through masterful cooking techniques; water and air, elevating sushi to an art form—the two chefs craft a truly one-of-a-kind gastronomic experience.

La Table d'Antonio Salvatore *

At the Rampoldi you'll find La Table d'Antonio Salvatore, which earned its first Michelin star in 2021 with its combinations of classics and original and creative dishes. Southern Italian and French influences lend the cuisine an unmistakably unique flavour. Resolutely determined to break the "haute cuisine" mould, La Table's menu uses organic local produce wherever possible, for an authentic taste of the Mediterranean.

Elsa *

A restaurant where authenticity comes naturally, Elsa offers an exceptional dining experience under the guidance of Chef Marcel Ravin. Overlooking the deep blue sea with Monaco's coastline stretching into the horizon, this Monte-Carlo Beach gem presents a menu deeply connected to the marine world. Honored in 2023 with La Liste's "Ethical and Environmental Responsibility Award", Elsa is driven by a culinary philosophy that is both refined and purposeful, where every dish tells a story of commitment and elegance.

Le Grill *

Perched on the roof of the Hôtel de Paris Monte-Carlo, chef Dominique Lory's Le Grill commands stunning views of Monaco, France, and even Italy. The iconic Michelin-starred restaurant overlooking the sea promises a fabulous dining experience. The sun-drenched menu includes the signature dish (grilled, of course) and seasonal fruit and vegetables, Mediterranean meat and fish, the very finest the Riviera has to offer.

Pavillon Monte-Carlo *

Elegance, sharing, modernity: three words that perfectly encapsulate the Pavillon Monte-Carlo, a Yannick Alléno restaurant. The gastronomic eatery at the Hôtel Hermitage Monte-Carlo serves light, flavour-packed dishes full of authentic local character... to be enjoyed on the delightful terrace with sweeping views across the Principality. Foodies and anyone with a taste for the finer things in life will appreciate the cocktail of savoir-faire, excellence, and creativity.

■ BY THE WATER'S EDGE

One of the most wonderful things about Monaco is the sheer number of exceptional places to dine in style overlooking the Mediterranean, each memorable mouthful accompanied by the gentle sound of the waves lapping the shore.

At the Larvotto seaside complex

Larvotto is positively overflowing with concept eateries where you can dine with your feet on the warm sands or on the shaded promenade, with its superb sea views. Perfect places to eat, whatever the season. On the beach, Giacomo is, as the name suggests, an Italian restaurant that serves dishes bursting with colour and sun-kissed flavours on its spacious, flowery terrace. Founded in 1975, Miami Plage is a friendly and welcoming restaurant that's all about authenticity and simplicity, with wood-fired pizzas to die for. Nearby, La Note Bleue's Mediterranean cuisine is accompanied by live music all year round. There's more Mediterranean goodness to savour at Neptune, a family-friendly restaurant with a creative menu and a relaxed, stylish vibe. Another popular beach venue is La rose des vents, where guests can feast on fine seafood in a beautifully designed setting. And up on the boardwalk in the shade of the trees, Bistro Coe serves elegant, refined food all day from breakfast to supper. With chic decor and gourmet fare, there's something to suit every appetite and palate, while the nearby Mediterranean is the icing on the cake.

At port Hercule

Port Hercule. With its charming little boats, stunning superyachts, and great restaurants, there are few better places in the Principality to relax with a meal on a terrace. On the Quai Antoine-Ier, Le Quai des Artistes serves generous, hearty fare amid stylish, minimalist decor with the marina providing the perfect backdrop. On the port's main quay, there's always an unmistakable atmosphere at the Rascasse, Before and the Brasserie, while Maison Gigi offers an Italian cuisine, where fine dining meets the art of celebration. For pizza with pizzazz, head to Crazy Pizza and watch as they spin the dough in the air. All the passion and spirit of Italy, right here in Monaco. At the bow of the Yacht Club de Monaco, the impressive Wine Palace boasts a collection to make Bacchus himself green with envy, including some 2,300 wines, champagnes, and spirits to choose from. Pair them with something tasty from an elegant selection of dishes made with only the freshest produce.

At the port of Fontvieille

At the foot of the Rock, the Port of Fontvieille has a more intimate feel, but it's filled with a variety of places to eat, all of them overlooking the marina.

La Salière has been serving great Italian food in the Principality since 1982. You can sample traditional dishes like *vitello tonnato*, *pappardelle al telefono*, or veal milanese, in a warm and welcoming atmosphere. Just across the little square is Tre Scalini, modelled on a genuine Roman trattoria with authenticity and traditional food in a family-friendly, relaxed setting. Walk a little further along the edge of the marina and you'll come to Beefbar Monaco, THE place to go for meat-lovers. Since opening nearly 20 years ago, the restaurant has forged a reputation for its elegant decor and outstanding food, prepared simply but always using the highest quality ingredients. At the far end of the quay is Amici Miei, known for its Venetian specialities such as veal liver and polenta, all made with fresh produce and served up in a welcoming ambience for the whole family. Finally, visit Graziella and sample its all-Italian, home-made menu including everything from ravioli to scrumptious desserts, for a unique culinary voyage!

■ RESTAURANTS WITH A PARTY VIBE

The Principality is home to many exclusive restaurants that stay open into the early hours. An invitation to feast on fine food before partying the night away!

Nestling between the Monte-Carlo Bay Hotel & Resort and the Monte-Carlo Beach, Maona Monte-Carlo brings back the spirit of the legendary jet-set scene of the 1960s and 70s. Open during the summer season only, the lively seaside venue known for its festive vibe also offers an unforgettable gastronomical experience, with Sea Satin, which offers a lively Greek dining experience for both lunch and dinner. On the legendary Avenue Princesse Grace, Sass' Café is an unmissable nightspot that's played host to some of the biggest celebrities, where the party goes on all night long with live music and DJ sets. Overlooking the famous hairpin bend on the Formula 1 circuit, the Nikki Beach occupies a prime location up on the roof of the Fairmont Monte-Carlo. While away a few hours relaxing by the pool, before partying under the stars. There's also a fantastic menu that takes in dishes from every country with a Nikki. Why not take advantage of an exclusive view of the Casino de Monte-Carlo and Hôtel de Paris? Up on the wide rooftop of the Café de Paris, there's nowhere quite like Amazonico Monte-Carlo for an unforgettable evening of Latin American food and tropical flavours, all in a bouncing samba-style atmosphere. Head down the Avenue d'Ostende overlooking Port Hercule to reach La Môme Monte-Carlo, and order one of their delicious Mediterranean dishes as you take in the 180° panoramic view of the Principality*. With its lavish decor and live music, this unmissable venue on the roof of the Hôtel Port Palace is a vibrant place to spend a unique evening.

■ EATING ON THE GO

While some like nothing more than to devote a whole afternoon or evening to the pleasures of sitting at a restaurant table, others prefer to grab a snack on the go, so they can move on to their next adventure. But even a quick bite can be a gourmet experience, thanks to innovative concepts, and food made with high-quality ingredients, to eat in or take away.

Foodies who are serious about their salads will enjoy the offerings at Woo on the pedestrianised Rue Caroline, Salad'In on Rue des Açores, and Ici Salad which has three outlets across the Principality, where you can choose from the menu or put together your own dream salad. There's more healthy eating to be had at Eola under the arches of La Condamine market, where you'll find a selection of poke bowls, toasts, and açai bowls.

Fans of burgers and the good ol' USA can get their fill of all things American at Steak'n'Shake on the covered terrace at the Sainte-Dévote hairpin that's instantly recognisable to motor sports enthusiasts. On Rue Caroline, Grubers serves eight different set menus, while Arrow Burger - twice voted the home of the Principality's best burger - is popular with visitors and locals alike. You'll find it next to the Prince's Palace.

Then there are the restaurant chains we all know, Starbucks on the Promenade Honoré-II and McDonald's at the Fontvieille shopping mall, serving coffee and fast food. If you're peckish and looking for a quick snack, there's plenty of choice in the Principality, from Amore Mio with its eclectic dishes and generous selection of sweet treats, to gourmet street food at Babek Kebab, top-quality bagels at Garden Perk, and delicious Greek flavours at Chez Les Grecs.

Looking to discover some of the local delicacies that Monegasques eat all year round? Head to the likes of A Roca, Costa, or Maison Mullet (official supplier to H.S.H. the Sovereign Prince) for an authentic taste of Monaco.

Finally, visitors with high-end tastes should make their way to the Métropole Shopping Center, where they'll find the elegant Metcafé and its luxury snacks, or Café Fauchon for savoury nibbles, pastries, and macarons. Also in the Monte-Carlo district is Mada One with its ultra-chic "snackonomy" concept, where there's always guaranteed to be something that takes your fancy.

■ SEASONAL RESTAURANTS

As the evenings get longer and the sun bathes the Riviera in its warming glow, the Principality comes alive with all kinds of limited-time concept eateries.

Most are to be found by the water's edge. At the end of the peninsula that's home to the Monte-Carlo Beach, the celebrated Ibiza favorite Jondal will bring its signature blend of glamour and tranquility to Monaco from 21 June, seven days a week, for lunch and dinner. Inside the glamorous, contemporary venue is Elsa, not so much a restaurant as a veritable Mediterranean garden where the Michelin-starred restaurant showcases the spectacular creations of acclaimed chef Marcel Ravin, and also Le Deck, a summer brasserie serving great food to go with the amazing view. A short distance away is the Monte-Carlo Bay Hotel & Resort, which also has its own summer eatery. Las Brisas offers sun-drenched cuisine created by Marcel Ravin, and the perfect seaside setting in which to savour it. Beneath the pine trees overlooking the Mediterranean, the summer restaurant Muse sits alongside the Méridien Beach Plaza's private beach and pool, holding out the promise of unique moments. In the centre of the Principality, just a stone's throw from the famous Place du Casino, the Métropole Monte-Carlo conceals a real gem: Odyssey, with its southern European cuisine, all freshness and light in a beautiful decor devised by designer Karl Lagerfeld. Finally, the Mada Lounge is another illustrious summer address that you won't want to miss, this one in the Jardins des Boulingrins gardens. Facing the Casino de Monte-Carlo, the Mada One's summer pop-up eatery, run by chef Marcel Ravin, sees visitors mingle with the locals as they enjoy cocktails, live music, and DJ sets.

■ SEASONAL DELIGHTS

During the hot summer months, the Principality is packed with great places to grab something cool and refreshing. And when the first chilly winds of winter arrive, there's no shortage of cocooning options to warm you up.

Santo Gelato on the Place d'Armes sells sorbets made with fresh fruit straight from La Condamine market, while the cornets and biscuits are made locally in the Exotic Garden district. Further down on Rue Caroline is Gelato Crea, with its natural, homemade Italian ices made with fresh fruit, and it's a similar story at Rossi – La bottega del gelato on the Place Sainte-Dévote, reputed for its traditional products. Near Square Gastaud, in the bustling district of La Condamine, the Villa Portofino is home to La Gelateria. There you'll find ice creams and generous fruit sorbets, all made in nearby La Turbie with natural ingredients. For a refreshing time-out with views of the yachts in the harbour, make for Port Hercule and the Häagen-Dazs store with its unique recipes and pleasant surroundings. The Larvotto seaside complex also has its ice cream shop, Le Glacier, which first opened in 1967 and has just the ticket for cooling off as you dip your toes in the Mediterranean.

The perfect place for a warming teatime in winter? Settle down on the soft sofas in the Jacques Garcia-designed lobby bar of the Hôtel Métropole Monte-Carlo and enjoy a lavish afternoon tea. Head to the Hôtel Hermitage Monte-Carlo and take tea in style on the Mezzanine Eiffel, steeped in elegance and refinement. At the Hôtel de Paris Monte-Carlo, you can sip a hot drink and savour delicious cakes and pastries in the plush surroundings of the American Bar with its jazzy 1920s theme. The Mada One, at the One Monte-Carlo, is another superb place to warm up with an afternoon snack or two prepared by two Michelin-starred chef Marcel Ravin. Finally, the Pasticceria Cova's two outlets - one down by the sea in the Larvotto district, the other on Boulevard des Moulins - offer an Italian take on teatime in a warm and cosy atmosphere.

■ FOODIE HEAVEN

Here in Monaco, we take our gourmet cuisine seriously, and there are infinite gastronomical possibilities for all ages in our 2 km² country.

Festival des Etoilés

Every year, the Principality joins forces with Monte-Carlo Société des Bains de Mer, the resort that boasts more coveted Michelin stars than any other in Europe, to hold an event where those stars align: Festival des Etoilés Monte-Carlo. So what does the festival involve? Unprecedented collaborations see the Principality's Michelin-starred chefs team up with prestige guests to combine their talents and culinary visions and create spectacular dinners at exceptional venues.

Monte-Carlo Gastronomie

Monaco's biggest gastronomy show is well known to foodies, who flock to the event held at the Chapiteau de Fontvieille every year. It's always much anticipated in the Principality, where fine cuisine is celebrated from January to December. Every year, Monte-Carlo Gastronomie showcases the very best producers, suppliers, and culinary creators, giving visitors the chance to taste exceptional delicacies, while there's also a cookery competition for both adults and children.

Superyacht Chef Competition

Where might you see the chefs of superyachts go head-to-head in a cookery competition? In Monaco, of course, with the Superyacht Chef Competition! The annual contest is run by "La Belle Classe Academy", the Yacht Club de Monaco's own training academy, and aims to showcase the very best of fine dining at sea. The chefs compete to create the best dish and win over the panel of expert judges.

Chokolashow

It's the newest addition to the Monegasque culinary events scene. The first ever Chokolashow was held in spring 2024, and this year's theme was Formula 1. The show is all about the winning combination of ephemeral art and chocolate, and has already proven a big success.

■ SUSTAINABLE GASTRONOMY

In Monaco, the gastronomy is exciting, passionate... and sustainable. From the carefully chosen produce to the shared belief in using respectful, responsible cuisine, the Principality is committed.

Sustainable shops and restaurants

To support restaurateurs as they navigate the ecological transition, Monaco's Department of the Environment launched the Responsible Shop & Restaurant label, aimed at highlighting existing good practice and encouraging selective sorting and efforts to reduce waste and the use of plastics.

Green Globe

Building on the country's commitment to sustainable gastronomy, many hotels, restaurants, and other establishments in the Principality have now obtained the Green Globe label. The travel industry-approved certification scheme uses 300 indicators to evaluate sustainable development efforts.

Terrae

For some years, Terrae has been working to introduce eco-friendly urban agriculture all over the city. Founded by Jessica Sbaraglia, Terrae designs, installs, and maintains organic vegetable gardens, some on the ground, others on Monegasque and European balconies and roofs. The plants and growing methods used respect the values of organic farming and permaculture, and the produce is for local consumption, in canteens, markets, restaurants, and the general public. All year round, Terrae works to raise awareness and change the way people think.

Mr Goodfish

Meanwhile, Monaco is committed to the Mr Goodfish programme, to raise awareness about the fishing industry and promote more sustainable consumption of seafood. Many organisations and establishments have signed up to the scheme, from wholesalers to schools, restaurants, and hotels.

La Petite Boîte

As part of the "Monaco against Waste" initiative, customers are invited to ask partner restaurants for La Petite Boîte, the "Little Box" or doggy bag, to take home their unfinished meal. By recovering uneaten food, restaurants and their guests contribute to the effort to reduce food waste.

MaConsigne

MaConsigne is part of the Monegasque government's commitment to phasing out single-use plastics completely by 2030. The idea is simple: just download the MaConsigne app, order a meal from your favourite restaurant, and return the container to the nearest collection point.

■ REGIONAL TIP

The jewel of the Riviera, nestling between the Alps and the Mediterranean, Monaco lies at the heart of a region that's home to countless gastronomical treasures...

A stay in the Principality is also a chance to hop on board a helicopter and take an unforgettable flight for lunch in one of the finest restaurants on the Côte d'Azur.

Héli Air Monaco's "Héli Gastronomie" experience is an incredible day, starting with a free shuttle from your accommodation to the helipad, a return helicopter flight, and an exceptional meal at a prestigious restaurant, such as the Bastide de Moustiers, at the gateway to the real Provence and Alain Ducasse's home-from-home a short 30-minute flying time from Monaco, or Chez Bruno, a pretty traditional Provençal *mas* where the exquisite truffle is king.

Monacair also invites you to lift off and explore the best restaurants to be found in the region, such as the Michelin-starred Faventia and Le Gaudina at the five-star Terre Blanche resort hotel in the Pays de Fayence, or the delightful Cheval Blanc in Saint Tropez, with its three Michelin stars.

CONTACT US

Direction du Tourisme et des Congrès de Monaco
Monaco Government Tourist & Convention Authority
Athos Palace
2, rue de la Lûjerna
98030 Monaco Cedex
Contact : VisitMonaco.Content@gouv.mc

