



HOTEL METROPOLE MONTE-CARLO

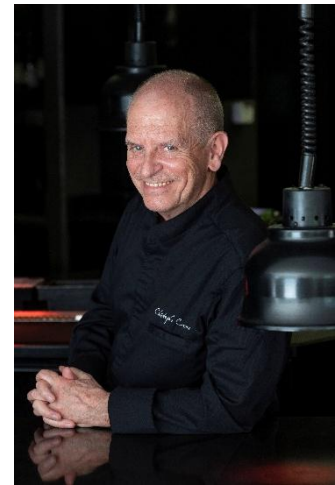
Press release
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LES AMBASSADEURS BY CHRISTOPHE CUSSAC RETAINS ITS TWO MICHELIN STARS, WHILE RESTAURANT DIRECTOR MARCO TOGNON IS AWARDED THE MICHELIN SERVICE AWARD 2026

At the Hotel Metropole Monte-Carlo, the restaurant Les Ambassadeurs by Christophe Cussac once again confirms its place among the great dining destinations by retaining its two Michelin stars this year. This distinction recognises the consistency of a house where luxury is expressed with sincerity, through deep respect for the product, precision of technique and the time devoted to every detail.

Since opening in July 2023, the restaurant has established itself as an essential address in the Principality. Just nine months after its inauguration, it was already awarded two Michelin stars. Their renewal year after year acknowledges a contemporary Mediterranean cuisine that is clear, sincere and expressive, supported by the commitment of the entire team, both in the dining room and in the kitchen.

"Retaining these two stars is an immense source of pride. Above all, they reward a team driven by the same commitment: to give the very best of ourselves at every service, for every guest, by offering a cuisine that allows the product to fully express itself. Our ambition is to create an unforgettable experience." Christophe Cussac, Executive Chef of the Hotel Metropole Monte-Carlo



This same commitment is reflected in the service: Marco Tognon, Restaurant Director, has been awarded the Michelin Service Award 2026. With more than twenty-five years of experience in some of the most renowned Michelin-starred establishments including La Tour d'Argent (2001–2003), Le Calandre in Padua (2003–2005), Le V at the Four Seasons George V (2005–2011), Epicure at Le Bristol (2011–2016), Le Gabriel at La Réserve (2016–2018), Apicius (2018–2020), David Toutain (2021–2023), and since 2023 in Monaco, he ensures, together with his team, a service that is intuitive and warm, guided by kindness and the effortless simplicity that comes with mastery. Every gesture anticipates the guest's wishes; every detail contributes to creating lasting memories.



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“After twenty-five years in Michelin-starred restaurants, this distinction touches me deeply. Above all, it recognises the collective work of an entire team. Service is like couture: every service is a bespoke suit, designed so that each guest experiences a unique and memorable moment.” Marco Tognon, Restaurant Director, Les Ambassadeurs by Christophe Cussac



Conceived as a welcoming and vibrant living space, Les Ambassadeurs by Christophe Cussac, designed by Jacques Garcia, combines elegance, comfort and fluidity. The dining room, envisioned with a spirit of transparency through its open kitchen and Chef's Table, reflects the harmony between cuisine and service. The house's signature rituals punctuate the meal with generosity: a bread trolley offering more than ten varieties at the beginning of service, followed by a trolley of tarts and sweet delicacies at the end of the meal, created by Pastry Chef Patrick Mesiano, recipient of the Michelin Guide's Passion Dessert Award 2024. In the dining room, Marco Tognon and his team orchestrate each moment with sincere attention to every guest. Head Sommelier Frédéric Woelfflé completes the experience with finely crafted pairings, drawing on an exceptional cellar of 15,000 bottles.

Balancing exacting standards with humility, Les Ambassadeurs by Christophe Cussac continues its journey with consistency, where clarity and harmony of flavours, unapologetic indulgence and genuine emotion come together in perfect balance between cuisine and service.

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About the Hotel Metropole Monte-Carlo

Located in the prestigious Carré d'Or, a stone's throw from the legendary Casino de Monte-Carlo, the Hotel Metropole Monte-Carlo, inaugurated in 1886, embodies the refinement of the Belle Époque. Entirely reinterpreted by Jacques Garcia, this luxury hotel blends Mediterranean charm with timeless elegance. Its rooms and suites offer a setting where glamour, sophistication and sensoriality come together in harmony. The culinary experience is the work of Christophe Cussac, who offers generous and refined cuisine. The Japanese restaurant Yoshi, designed by Didier Gomez, and Odyssey, by the pool in a setting designed by Karl Lagerfeld, offer unique experiences. The Lobby Bar, both chic and convivial, invites you to take a gourmet break at any time. The two Michelin-starred restaurant 'Les Ambassadeurs by Christophe Cussac', meanwhile, sublimates Mediterranean flavours. In summer 2025, Guerlain inaugurated the Spa Metropole by Guerlain, a sanctuary of well-being designed by Samy Itani of Itani & Courtois, combining exceptional treatments, elegance and a holistic approach to body and mind.