



HOTEL METROPOLE

MONTE-CARLO

THE MAGIC OF THE FESTIVE SEASON AT HOTEL METROPOLE MONTE-CARLO



In a setting inspired by an enchanted library, Hotel Metropole Monte-Carlo invites guests to experience the festive season, with themed décor, seasonal gastronomy and family activities. Set against a backdrop of elegant woodwork, deep burgundy tones and sky-blue accents, the Belle Époque hotel, designed by Jacques Garcia has been styled to reflect the hotel's festive programme.

Hotel Metropole Monte-Carlo reveals its enchanted library for the season

Hotel Metropole has created an 'Enchanted Library' themed festive installation designed as a tribute to childhood memories and storytelling. This seasonal theme transforms the hotel's spaces into a series of magical displays. Envisioned by the hotel's Artistic Director, Perinne Guyonnet (MissRose), the scenography begins in the lobby with a central tree, decorative ribbons and themed floral arrangements. In the Salon des Princes, a winter garden display features conifer foliage, candles and ornaments, while the curiosity corner evokes the charm of old libraries with brass candlesticks, antique globes and vintage books.

Chocolate Time, a delicious chocolate interlude

Executive Chef Christophe Cussac, Pastry Chef Patrick Mesiano and Head Bartender Mickaël Bellec introduce a seasonal chocolate-focused offering available until Spring. The menu includes a shareable chocolate fondue and pastries produced by the hotel's chocolate atelier, such as Brioche Crème Brûlée with Chocolate Chips, the Guanaja Chocolate Finger and the Soufflé Chocolate & Praline Tart.



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Each treat pairs with signature drinks imagined by Mickaël Bellec including the Noir Intense cocktail with Macallan Harmony V, Phoenix Honey Orchid tea honey, tonka bean, and Angostura; the Cascade Chocolatée, combining vanilla-infused gin, Amaretto, Kahlúa, and chocolate; and the Choco-Délice mocktail with apple juice, cocoa-spice caramel, and ginger ale. A selection of herbal infusions and hot chocolates, classic or flavoured with cinnamon are also available.

Chocolate Time is available daily from 1pm. A special tea-time experience, including a glass of Champagne or a Macallan Harmony V or Noir Intense cocktail, a tea, and a pastry starts from €74. Pastries for two starts from €26 and individual pastries are available from €19.

The Guerlain Yule Log

Pastry Chef Patrick Mesiano presents a Yule log sculpted in the likeness of the iconic Bee Bottle, created by Guerlain in 1853 at the request of Napoleon III for his future wife Eugénie. The dessert reproduces the bottle's design in gold tones, evoking the design of the Place Vendôme column as well as the bees, an imperial symbol.

The Yule log features candied citrus, a honey-tonka crémeux and a vanilla mousse. The creation highlights the pastry expertise of Chef Patrick Mesiano and his team and forms part of the ongoing collaboration with the recently inaugurated Spa Guerlain.

The Guerlain Yule Log is €115 upon reservation, available from December 15.

Festive workshops for children

Hotel Metropole has developed a programme of children's activities during the festive period. Workshops will allow young guests to use their creativity to create bookmarks using ribbons and decorative materials or craft miniature Christmas baubles featuring seasonal figurines and objects. Pastry Chef Patrick Mesiano will prepare a special festive afternoon treat following each activity.

Workshops will take place on December 24 from 4 to 5.30pm and on December 31 from 3 to 4.30pm. On December 24, from 5.30 to 7.30pm, Father Christmas will visit the Lobby to surprise the children.



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Christmas Eve and New Year's Eve Menus

Hotel Metropole Monte-Carlo will offer festive menus created by Executive Chef Christophe Cussac for Christmas Eve and New Year's Eve, featuring Mediterranean cuisine with seasonal influences. The Christmas menu features dishes such as Scallop with a Champagne zabaglione, Blue lobster, risotto and black truffle and Beef tenderloin with green pepper and spinach. The New Year's Eve menu features Cheese Soufflé with a truffle coulis, Royal spiny lobster with sauternes sauce and Venison with a peppercorn and pear sauce.

On December 24 the menu is €385 per person (excluding drinks) and on December 31 the menu is €975 per person (excluding drinks).

To continue the festivities, the Spa Metropole by Guerlain will be open throughout the season, offering treatments designed for relaxation and wellbeing. When night falls, the Lobby Bar will feature live jazz, blues and soul music.

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For further press information please contact:

Alicia Davis-Way | Alexandra Coeln | Yasmine Cramer at Sekoya Communications

metropole@sekoyacomms.com | +44 (0)20 3980 9500

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



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Ambassadeurs by Christophe Cussac', meanwhile, sublimates Mediterranean flavours. The hotel recently revealed its Spa Metropole by Guerlain, a sanctuary of well-being designed by Didier Gomez, combining exceptional treatments, elegance and a holistic approach to body and mind.