



HOTEL METROPOLE MONTE-CARLO

Press release
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A TRIBUTE TO TIME AND GASTRONOMY AT LES AMBASSADEURS BY CHRISTOPHE CUSSAC**

At the heart of the Hotel Metropole Monte-Carlo, the restaurant Les Ambassadeurs by Christophe Cussac embodies a singular vision of haute gastronomy: a cuisine that takes its time, the time to choose, to savour, to discover, and also to return. Awarded two Michelin stars, the restaurant is defined by a sense of consistency and depth that has become increasingly rare. Here, excellence is measured neither by surprise nor by the constant pursuit of novelty, but by the precision of each gesture, the clarity of flavours, and the sincerity of the service.

Timelessness as a signature

In a world where everything is accelerating, Les Ambassadeurs by Christophe Cussac embraces a different rhythm, that of a calm, considered modernity. Here, a slower pace prevails, carried by a fully embraced sense of consistency. The menu evolves with the seasons, yet certain dishes remain. They become reference points, cherished emotions to which guests return. One may discover a new creation with each visit, or alternatively choose a dish that has become a personal "madeleine de Proust", with the certainty of finding it again, faithful to itself. The Marinated Sardine with caviar and Menton lemon is a perfect example. The Chef's first success on the Côte d'Azur, this signature dish combines the simplicity of Mediterranean fish with the noble salinity of caviar. Once served with asparagus, today with fennel, the recipe has evolved subtly, without ever betraying its original balance: the richness of the sardine, enhanced by the delicate iodised character of the caviar.

Generosity as an art of hospitality

At Les Ambassadeurs by Christophe Cussac, generosity is not limited to the plate: it is fully expressed in the art of hospitality. Designed by Jacques Garcia, the setting combines elegance and warmth in a spirit of openness, with its open kitchen and Chef's Table. Led by Marco Tognon, Restaurant Director, the service is attentive and sincere, fostering proximity and sharing.

The house's emblematic rituals further shape this experience. The Bread Trolley, a true signature, offers a wide selection of breads made and baked within the Hôtel by the in-house bakery team. From rye bread to stone-ground sourdough, from traditional baguette to focaccia, as well as more distinctive creations such as squid ink bread or flaky sea salt bread, its arrival is always a moment of surprise, immediately followed by indulgence.



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At the end of the meal, the Pastry and Sweet Trolley, created by Pastry Chef Patrick Mesiano, extends this moment of sharing. Featuring more than ten creations at each service, it brings together classic desserts such as Baba au Rhum, Île Flottante, Chocolate Mousse, and Coffee Religieuse, alongside seasonal creations: in spring and summer, Strawberry Tart, Cherry Clafoutis, Apricot Tart, or Raspberry and Tarragon Tart; in autumn and winter, Tarte Tatin, Opera Tart, or Cinnamon Tart, to name but a few.

At Les Ambassadeurs by Christophe Cussac, true luxury perhaps lies here: in offering the possibility to take one's time, to savour a dish that has become a landmark, or to discover a new one, without ever yielding to the ephemeral.

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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, sublimes 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.