

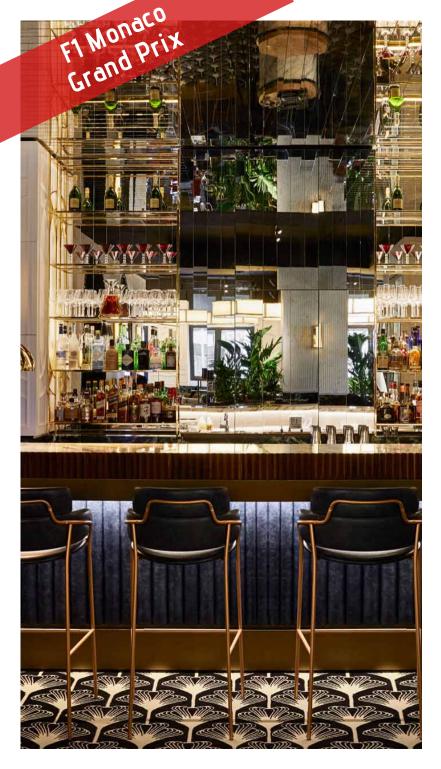
monaco guide

FINE DINING / 2020 GRAND PRIX EDITION

CATALANO SHIPPING SERVICES

+377 93 50 86 86





RESTAURANTS AREA

01. LOUIS XV

- 02. JOËL ROBUCHON MONTE-CARLO
- 03. BLUE BAY

04. CIPRIANI

05. COYA

06. NOBU

07. YOSHI

08. CRAZY FISH



01. LOUIS XV

CASINO SQUARE Alain Ducasse à l'Hôtel de Paris

It is here that Alain Ducasse forged his style, imposing his new exacting and masterful culinary classicism, always guided by the true character of the ingredients. The Mediterranean makes the odd appearance in the dishes and at every turn, the simplicity becomes an emotion and submerges us.



Open: Thursday – Monday 12:15-13:45h and 19:30-21:45h (each one service) Dress code: Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies Features: One of the world best selected wine cellars. (Tour on special demand is possible and depends on the restaurant manager)

Booking: The earlier the better! Most of the time fully booked. 6 pax or more a fixed menu will be served. We are happy to supply this to you. To ensure credit card details need to be supplied - Catalano could take care of this for you. Delay of more than 30min will be considered as no show. No show will be fined by 200 euros per pax.



Fi Mon Prix Grand Prix 02. JOËL ROBUCHON

MONACO PORT

Eponymously named after the late and great master chef and still a wonderful culinery epitaph to this genius, Joël Robuchon features a luxurious colonnaded dining room which looks onto the open-plan kitchen. The inventive cuisine is based on high quality produce and contrasting flavour. An experience to enjoy and savour.

Open: Thursday – Tuesday 12:15-14:00h and 19:30-22:30h (each one service)

Dress code: Jacket, long trousers and closed shoes for the Gentlemen, Classy chic for the ladies

Features: The fantastic terrace view on Monte Carlo.

Booking:

The earlier the better! Most of the time fully booked.

6 pax or more a fixed menu will be served. We are happy to supply this to you.

To ensure credit card details need to be supplied (Catalano could take care of this for you)

Delay of more than 30min will be considered as no show

No show will be fined by 220euros per pax







Gents

03. BLUE BAY

F1 Monaco Grand Prix

MONACO PORT

Chef Marcel Ravin has intuited a fusion of Caribbean and Mediterranean influences, which give his cuisine a uniquely delicious and refined flavour profile. This creativity and tenacity were rewarded in 2015 when his restaurant, the Blue Bay at the Monte-Carlo Bay Hotel & Resort, was awarded a Michelin star.

Open: Monday – Sunday 19:30-22:30h and 19:30-21:45h (no service restriction)
Exclusive Sunday lunch 12:30-15:30h
Dress code: Casual classy
Features: Caribbean flavours meet Mediterranean cuisine and get twisted
Booking: The earlier the better! Most of the time fully booked.
6 pax or more a fixed menu will be served. We are happy to supply this to you.







Bents

04. CIPRIANI

MONACO PORT

Venice comes to Monaco via Mayfair and New York City... Cipriani offers classic Italian cooking in a fun and wonderfully glamorous atmosphere. Arriving at this restaurant, you will be greeted by a parade of Bugattis and Bentleys being dropped off with the valet by ultra chic diners. The menu will be instantly recognisable to anyone who has visited a Cipriani restaurant before.

Mains are all the Italian classics, fantastic grilled fish, meat and of course truly exceptional pasta! You have not lived until you've tried "Tagliardi with veal ragù"! The dessert menu is delivered "live" at the table with all the sweet delights paraded around your table in a swirl of waiters' arms! This is Italian restaurant theatre at its' best and it works very well in Monaco! Cipriani Monte-Carlo is owned by the equally flamboyant Flavio Briatore.

Open: Monday – Sunday 19:00-00:00h Sunday lunch 12:00-15:00h **Dress code**: Non

F1 Monaco Grand Prix

Features: Standout starters include the stellar King Crab Salad and the delightfully simple "Pasta e Fagioli".

Booking: During high season a 24h delay for the reservation is preferable.

6 pax or more a fixed menu will be served. We are happy to supply this to you.







05. COYA

MONACO LARVOTTO



Complete with a sweeping terrace and vibrant Pisco bar overlooking the sea, this iconis site brings the spirit of Larin America to the Riviera thought delicious Peruvian food, Pisco coktails, live music and entertainment.

26 Avenue Princesse Grace Mon to Sat: 17:30 - 23:30 Tue & Sun: Closed

F1 Monaco Grand Prix





06. NOBU

F1 Monaco Grand Prix

MONACO PORT

Very much in vogue, Nobuyuki Matsuhisa made his name around the world thanks to his ambitious fusion cuisine, where classic European flavours meet Japanese tradition. His outlet in Monaco is all you would expect: a festival of flavours brought to you in the form of beautifully prepared creations.

Open: Monday – Sunday 19:00-23:30h (no service restriction) Exclusively Sunday lunch 12:00-16:00h Dress code: Casual Features: Gluten free, vegan and vegetarian options Booking: The earlier the better! Most of the time fully booked.





07. YOSHI

F1 Monaco Grand Prix

MONTE CARLO

Dreamed by the interior designer Didier Gomez, careful to respect Japanese influences and the Hotel Métropole Monte-Carlo's elegance,

Yoshi represents a warm and pure style restaurant and is the first japanese food restaurant of Joël Robuchon. Green, ivory and yellow tinted, set with noble materials such as stone, silk and ebony wood, it draws a peaceful atmosphere in a perfect osmosis with 'La Carte'.

The chef, Takéo Yamazaki, proposes a choice of Maki, Sushi and Sashimi as well as 'à La Carte' dishes such as the 'Ise Ebi No' soup (spiny lobster with a Kombu 'consommé') and the Zeitaku Wakame (seafood jelly) served with a selection of Sakes, japanese green teas and international wines. As stated by Jöel Robuchon : One comes here by curiosity, is enticed by the products quality and meets there for pleasure!

> Open: Lunch : 12:15 pm - 2:00 pm Dinner : 7:30 pm - 10:30 pm From Thusday to Sunday Dress code: Casual







F1 Monaco Grand Prix

MONTE LARVOTTO

The Crazy Fish restaurant was created in Monte Carlo in May 2017 by Flavio Briatore, offering the best quality of fresh fish & seafood. Their fish selection is caught daily and not farmed. They search the market for the best quality: to taste, enjoy and remember. For this reason, fish and shellfish served are exclusively fresh and entirely focussing on quality.

Open: Monday – Sunday 19:00-02:00h (no service restriction) Dress code: Casual Features: During the GP it's the place to be! Booking: The earlier the better! Most of the time fully booked.

