



HOTEL METROPOLE
MONTE-CARLO



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CHRISTOPHE CUSSAC

A cuisine that comes from the heart

A career punctuated by great houses



Since 2004, Chef Christophe Cussac has brilliantly overseen the restaurants of the Hotel Metropole Monte-Carlo. After more than 30 years at the head of two-starred establishments, the Chef is preparing to take on a new challenge: the opening of his own gastronomic restaurant in this Monegasque venue in the spring of 2023.

Christophe Cussac will tell you that he did not fall into the pot as a child, dreaming of being a virtuoso of tastes and flavours. His father taught him the basics as a teenager in the kitchen of the Abbaye Saint-Michel, which he owned, in Tonnerre, Burgundy. "I was introduced to it and that was it, the impulse was given", summarises Christophe Cussac.

After his studies at the Paris hotel school and a spell at the Royal Monceau, where he did his training, and back from military service, Christophe Cussac made the most decisive encounter of his career: he became kitchen secretary at the Concorde Lafayette, run by Joël Robuchon, and then followed him to the Nikko hotel, to the restaurant, "Les célébrités". This was the first time that the Michelin Guide awarded a hotel restaurant two stars. A unique relationship was born between the two men: "Monsieur Robuchon" pushed Christophe Cussac to the limit, continuing the quest for the excellence and rigour. The Chef Joël Robuchon insisted that he train as a pastry chef in order to acquire a complete knowledge of the kitchen.

At Jamin, with 3 stars in the Michelin Guide, Christophe Cussac will continue his adventure alongside his mentor. These years were fundamental: "I wasn't aware of it at the time, but it was there that it all clicked", the love of cooking. Chef Christophe Cussac took it with him to the Troisgros restaurant, before being called back to his roots and taking over the kitchen at the Abbaye Saint-Michel. The family business was awarded 2 Michelin stars in two years. This was the beginning of a career as a two-starred chef that would last more than 30 years.

The chef's culinary DNA was shaped by his experiences at the head of different establishments: while in Tonnerre Christophe Cussac developed a cuisine based on the Burgundy region, it was Mediterranean influences that took precedence when he arrived at La Réserve de Beaulieu in 1997. Once again, he obtained his 2 stars after two years and made the sardine his emblematic dish. Accompanied by green asparagus, the sardine is presented in two forms: raw in mousseline and marinated in lemon. This recipe remains one of those he likes to reinvent.

In 2004, Christophe Cussac received a call from his long-time master: Joël Robuchon opened a new gastronomic restaurant at the Hotel Metropole Monte-Carlo and wanted to put his former student in charge. Christophe Cussac takes up this challenge with enthusiasm. His high standards, his rigour and his love for refined and gourmet Mediterranean cuisine enabled him to win 2 macarons once again. An adventure that he continues today by supervising the hotel's three restaurants, Yoshi, the only starred Japanese restaurant on the Côte d'Azur, the Lobby Bar and Odyssey, where he offers Mediterranean cuisine, before the reopening of his gastronomic restaurant in Spring 2023.

The Cussac style



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Chef Christophe Cussac's secret is a taste for authenticity. That of the man and the plate. Underneath the apparent simplicity of his dishes lies a great deal of technical skill, where we find his deep love of the French terroir, which he sublimates with Mediterranean touches. He draws his inspiration from a spice, a cooking method, an encounter or even music. Saffron, for example, which he is particularly fond of, enhances the flavours and brings a delicate warmth to his dishes. But beyond his geographical inspirations, it is the naturalness of the products that marks his style, as shown by the Chef's golden rule: 3 tastes per dish, to respect the balance of the plate. This is the Cussac style: go for the essential, without unnecessary ornaments.

For the Chef, cooking is a matter of feeling: "My cooking is above all a cooking that I love. I make dishes that I would enjoy". His ambition is to go beyond the simple gastronomic experience to provoke an emotion, a moment of sharing enhanced by a discreet service, but always with a touch of proximity. As a true leader, he transmits to his teams a taste for determination, gourmandise and rigour, values that have marked his career.

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