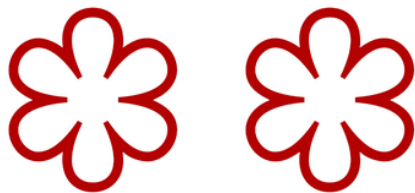


*Les Ambassadeurs*  
by Christophe Cussac





**C**onsecration arrived with spring 2024: two Michelin stars for the restaurant Les Ambassadeurs by Christophe Cussac, just nine months after it opened.

It's a resounding endorsement for Chef Christophe Cussac and his team, who have been offering an exceptional experience since last July. It is the culmination of a daunting challenge: to revive the gastronomic restaurant at the Hotel Metropole Monte- Carlo, which has been closed since 2019, with a Chef at the helm with a career boasting more than 40 years' experience.



# CHRISTOPHE CUSSAC

Executive Chef

Christophe Cussac's career path places him among the greatest of his time: he lived through the Jamin-Robuchon era (1981), then Troisgros in Roanne, before managing his family Relais & Châteaux the Abbaye Saint-Michel in Tonnerre, Burgundy (two stars), the Réserve de Beaulieu (two stars), and finally the Hotel Metropole Monte Carlo (since 2004), alongside Joël Robuchon, still boasting two stars. With Les Ambassadeurs by Christophe Cussac, the Chef aims to capture the very essence of gastronomy: the perfection of gestures, the serenity of meticulous work and the precise choreography of a brigade going through the motions.... A culinary journey guided by the simplicity of a man ... and of the dish.







Sea-Bream Tartare caviar cannelloni

Today, Christophe Cussac is starting a new chapter of his career, stepping fully into the spotlight after years of experience behind the scenes.

"Over time," he says, "I have learned to simplify, to go straight to the products, without complicating them. My goal is that when someone tastes my cooking, they immediately understand. And remember it. That's my ideal. Keep it simple, but above all good"

His new menu reflects this approach, including one particular dish that took everyone by surprise: his freshly marinated sardine, caviar and Menton lemon. This tasty yet risky dish speaks of the Mediterranean with panache. Another dish which is surprising for its simplicity is the sea bream tartare and caviar cannelloni which will surely become a popular sensation. The menu is clear and straight forward: Gamberoni rossi, salad, rosemary burrata; lasagne of lobster, tarragon, spinach and spianata; John Dory and artichoke, coriander broth; Squab and lettuce creamy parmesan ; and the sea Food « Arroz de Calasparra » with saffron and soubressade.

Christophe Cussac's menu is simple and authentic: three flavours per dish, to highlight the essential ingredients.



Marinated Sardine caviar and lemon from Menton



Squab and Lettuce creamy parmesan





# PATRICK MESIANO

Pastry Chef

At the prestigious annual Michelin Guide ceremony in 2024, Pastry Chef Patrick Mesiano was honored with the Passion Dessert award, highlighting his divine creations, including the famous pies and sweet delicacies trolley at the restaurant Les Ambassadeurs by Christophe Cussac. Accompanied by a team of talented pastry chefs, he is behind an irresistible range of desserts, served with refinement. Among the delights on the menu are the Lemon Tartelette with basil sorbet, the Beechwood Smoked Chocolate with crispy gavotte, and the Soufflé, available with Grand Marnier or chocolate, each dessert embodying the excellence and creativity of Patrick Mesiano's signature patisserie.



Tarts and sweet delicacies trolley





Lemon Tart basil sorbet



The raspberry blancmanger



# EXCEPTIONAL VINTAGES

At the table of Les Ambassadeurs by Christophe Cussac, the team of sommeliers, led by Frédéric Woelfflé, offers an exceptional wine list, highlighting the great wine regions of France and select international choices. With 15,000 bottles and 1,300 labels, including 180 champagnes, this extraordinary cellar promises unforgettable food and wine pairings, featuring rare vintages such as the 'P3' Dom Pérignon 1992 and Bollinger's 'Vieilles Vignes Françaises'.



# THE ART OF SERVICE



In the restaurant, every detail is carefully orchestrated with the same precision as in the kitchen, offering guests an experience of excellence. Marco Tognon, as the restaurant's head maître d', ensures that the service is as refined and impeccable as the dishes served. With meticulous attention to customer needs and a keen sense of hospitality, Marco Tognon and his team offer a warm and friendly welcome, ensuring that every moment spent in the restaurant is a memorable one.





**L**es Ambassadeurs by Christophe Cussac will restore a new atmosphere for gastronomes to enjoy, closer to the hard working team. It will also be possible to get closer, at the chef's table, or in the kitchen area, to discover the world of pastry and bakery.

Their creations are highlighted during rituals that punctuate the service with the stunning appearance of the bread and dessert trolleys to the great delight of the hosts.



Bread trolley





As for the décor, it follows the graphic rhythm of the hotel orchestrated by the famous architect-decorator Jacques Garcia. In the restaurant Les Ambassadeurs by Christophe Cussac, the Garcia style accompanies the spirit of the new menu with luminous tones: bronze, ivory, luminous yellow, gold, for a warm and Mediterranean spirit, creating a fresh and welcoming atmosphere.



The restaurant has teamed up with the "table scenographers" from **Studio Cé**, Célia Jourdheuil and Aurélie Lapierre, to create a unique universe. This artistic duo selects and mixes objects, genres, styles and codes to create singular tables. They delicately set the table and imagine subtle atmospheres.

The restaurant's table settings are in perfect harmony with Jacques Garcia's style, featuring the expertise of talented craftsmen and designers. The choice was made for an "art de vivre à la Française", highlighting local crafts men and designers such as Tino Aïello, an artist-potter established in Vallauris for more than seven generations, who created and shaped the candlesticks; Diptyque Paris for the hand-blown twisted water glasses and photophores; Garnier Thiebaut for the embroidered table cloths and napkins, and Christofle for the cutlery.



The exceptional pieces in this gastronomic setting are the presentation plates, designed by **Jeremy Maxwell Wintrebert**. Handmade and skilful kiln fire techniques, with no moulds or tools, using gravitational or centrifugal force, gives rise to generous, sensual creations.



Open for dinner only, from Thursday to Monday, from 7:30 PM to 10:30 PM.

RESERVATION

+377 93 15 15 10

[restaurant@metropole.com](mailto:restaurant@metropole.com)

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PRESS CONTACT

LAURENCE SHUKOR

Director of Press and Public Relations

[l.shukor@metropole.com](mailto:l.shukor@metropole.com) | +377 93 15 15 41