Les Ambassadeurs
by Christophe Cussac

OPENING

THE REVIVAL OF LES AMBASSADEURS WITH CHEF CHRISTOPHE CUSSAC AT THE HOTEL METROPOLE MONTE-CARLO.

After two years of reflection and substantial work, what was once a gastronomic mecca in 1920 under the name of Les Ambassadeurs, is coming back under the helm of Michelin-starred chef Christophe Cussac.

The restaurant "Les Ambassadeurs by Christophe Cussac'" opens its doors in Monaco.

Christophe Cussac, a marker of simple great cuisine

Journeys like that of Christophe Cussac belong to a certain kind: that of chefs who live through their era by being at the right place at the right time. Few can claim to have known the Jamin-Robuchon era (1981), followed by Troisgros Roanne, and then go on to the family abbey inn of Saint Michel, in Tonnerre in Burgundy (two stars), the Reserve de Beaulieu (two stars), and finally the Metropole (since 2004) to accompany Joël Robuchon; whilst still retaining those two stars.





Today Christophe Cussac is starting a new adventure with the anticipation of a revival.

Having had such an instrumental role behind the scenes, he now stands in the spotlight to unveil the launch of his restaurant "Les Ambassadeurs by Christophe Cussac", reviving the acclaimed cult venue of the 1920's.

"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 straightforward: Gamberoni rossi, summer salad, rosemary burrata; lasagne of lobster, tarragon, spinach and spianata; John Dory and artichoke, coriander broth; veal chop, porcini mushroom sauce "Arroz de Calasparra" saffron seafood. And of course, the desserts are fresh and relevant with the seasons: beechwoodsmoked chocolate with crunchy gavotte or lemon tartlet with basil sorbet. Christophe Cussac's menu is simple and authentic: three flavours per dish, to highlight the essential ingredients.



Lobster Lasagne tarragon, spinach and spianata



Seafood
"Arroz de Calasparra"
saffron and soubressade



Sea bream Tartare caviar cannelloni

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Bread trolley Dessert trolley

AN OPEN-PLAN KITCHEN



Upon discovering the new restaurant "Les Ambassadeurs by Christophe Cussac", the regulars of the Hotel Metropole Monte-Carlo will immediately understand that the restaurant is returning into its century with a desire for openness and transparency. "Les 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 patisserie 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.

If Les Ambassadeurs is back, it's not to make a show, but to give regulars and newcomers some good news: simple cuisine at its finest is back!



The new look of Les Ambassadeurs by Jacques Garcia

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 "Garcia style" offers a unique design in one of the Principality's most anticipated gastronomic restaurants. Everything in the design is brought together to create an atmosphere that is both friendly and spectacular, a way of maintaining the prestige and the "social dining" appeal that is so dear to the Monegasques.

ABOUT



Ideally located in the Carré d'Or, a few steps from the Casino, the Hotel Metropole Monte-Carlo overlooks the Mediterranean Sea. This luxurious Belle Époque property was built in 1886. It has been entirely renovated by the famous French architect Jacques Garcia, who has created a palace of 125 rooms and suites with Mediterranean charm in tune with the times, combining glamour, sophistication and sensoriality. Christophe Cussac, Head Chef, invites you to enjoy a unique and convivial culinary experience. Yoshi, the only Japanese restaurant on the Côte d'Azur to have been awarded a Michelin star since 2010, showcases typically Japanese cuisine in a contemporary and audacious setting designed by Didier Gomez. Odyssey unfolds its charms by the pool in a haute couture setting imagined and designed by Karl Lagerfeld. Finally, the glamorous, elegant and warm Lobby Bar is the place to be for all your sweet and savoury desires. The gastronomic restaurant "Les Ambassadeurs by Christophe Cussac" will reveal a refined and gourmet Mediterranean cuisine. The House of Givenchy is opening its third Spa in the world, the Spa Metropole by Givenchy, designed by architect Didier Gomez and ideally integrated into the Palace, it embodies the entire philosophy of the House's facilities: the choice of an exceptional location, the luxury of the spaces, the sophistication of the treatments, absolute pleasure and well-being.

RESTAURANT LES AMBASSADEURS BY CHRISTOPHE CUSSAC

Open Thursday to Monday for dinner only 7:30pm - 11:00pm

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VISUALS