



HOTEL METROPOLE
MONTE-CARLO

Zia pop-up at Odyssey

When Italian tradition meets culinary temptation

The gourmet pop-ups at the Hotel Metropole Monte-Carlo at Odyssey are renowned for their ability to dazzle and seduce guests. First, there is the magical setting, designed by Karl Lagerfeld, with a fashionable style that makes it one of the most in vogue places in the Principality. Then there are the collaborations with guest chefs, offering a unique and ephemeral dining experience. This year, Chef Christophe Cussac has chosen to give the poolside restaurant a unique touch with **ZIA**. To embody this vision, the dynamic duo of **Manon Santini** and **Rocco Seminara** will take over from June 12th to 31st of August with an original and contemporary pizza menu from Wednesday to Sunday for dinner.

Inspired by their Italian heritage, Manon and Rocco's mission is to revive the traditional flavours of Italy while using the highest quality ingredients and modern cooking techniques. Their ambition is to capture the essence of classic Italian cuisine with a contemporary twist, respecting traditions but exploring new ways of presenting and enjoying pizza.

At the heart of their culinary approach is their pizza dough, meticulously crafted to combine lightness and crispness. Made from Italian flours including T00, integral and carefully selected cereal flours, it is kneaded and left to rest for 48 to 72 hours at a controlled temperature before use. It needs to be brought back to ambient level for around 4 hours before baking. Spreading it with organic durum wheat semolina gives it a crisp, even shape, a testament to the meticulous attention paid to every detail.

Their distinctive flavour creations, crunchy on the outside and soft on the inside, range from classics such as Margherita and Napoletana, to more sophisticated offerings such as pizza with truffle or avocado caviar. The originality of the concept continues right through to the desserts, where Manon Santini, awarded 'World Champion Pizza Dessert in 2019', uses all her know-how to create sweet pizzas that are as delicious as they are creative, such as the strawberry-pistachio pizza and the unmissable chocolate and hazelnut praline from Piedmont.

ZIA promises dolce vita evenings under the stars.







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ABOUT



Manon Santini, Cheffe

After graduating from a hotel school in Marseille in 2015, Manon Santini undertook several internships - including a pastry course at the Plaza Athénée with Christophe Michalak - before joining chef Rocco Seminara at the Hôtel de Paris in Monaco. In 2016, she won the prestigious Neptune prize alongside him. After an initial stint in the kitchens of Bagatelle Monaco, Manon became head chef of the Cucina restaurant at the Byblos hotel under Alain Ducasse in 2019. That same year, she won the title of World Champion Pizza Dessert for her delicious and creative sweet pizzas in Rome, before being appointed Head Pastry Chef of the Bagatelle Group in 2021.



Rocco Seminara, Chef

Rocco Seminara celebrates the flavours of Mediterranean cuisine by working with exceptional products. He worked alongside Christian Willer at the Hôtel Martinez in Cannes, then at the Hôtel de Paris Monte-Carlo alongside Franck Cerruti and Alain Ducasse. The 2016 winner of the prestigious Neptune prize, awarded by world-renowned chef Joël Robuchon, he joined the kitchens of the Bagatelle Monte-Carlo the following year. In 2018, Rocco Seminara was appointed Executive Chef of the famous Byblos palace in the tropics, where he will officiate before joining the Bagatelle Group in 2021 as Executive Chef.

In 2023, the duo founded Intuicion Limited, capitalising on their experience and expertise in the hospitality sector. Together, they created ZIA, an innovative concept combining pizza and gastronomy. ZIA reflects their passion for food and their commitment to quality and originality.

VISUALS





HOTEL METROPOLE MONTE-CARLO

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 was completely renovated by the famous French architect Jacques Garcia, who 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 bold contemporary setting designed by Didier Gomez. Odyssey unfurls its charms by the pool in a haute couture setting imagined and designed by Karl Lagerfeld. Finally, glamorous, elegant and warm, the Lobby Bar is the place for all your sweet and savoury cravings. The gastronomic restaurant 'Les Ambassadeurs by Christophe Cussac', 2 stars in the Michelin Guide, offers refined, gourmet Mediterranean cuisine. Givenchy is opening its third Spa in the world, the Spa Métropole by Givenchy, designed by architect Didier Gomez and ideally integrated into the Palace, it embodies the entire philosophy of the House's establishments: the choice of an exceptional location, the luxury of the spaces, the sophistication of the treatments, absolute pleasure and well-being.

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