



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS



**A NEW CHAPTER IN THE HISTORY OF
THE LOUIS XV – ALAIN DUCASSE RESTAURANT
IS STARTING AT
THE HÔTEL DE PARIS**

**EMMANUEL PILON IS BECOMING HEAD CHEF
&
MAXIME PASTOR IS TAKING ON THE ROLE OF HEAD SOMMELIER**

This is a natural and organic transition at the prestigious Monte-Carlo SBM establishment: Alain Ducasse is appointing Emmanuel Pilon as head chef at the Louis XV – Alain Ducasse restaurant and Maxime Pastor as head sommelier.

Since 1987, Alain Ducasse's restaurant at the Hôtel de Paris has been writing new chapters in Monaco's gastronomic love story. Ever since its creation, Alain Ducasse has offered daring, light and fresh cuisine, inspired by the generosity of the Riviera. He surprises diners with a wide range of vegetable dishes, knowing just how to free their flavours. Today's culinary scene in Monaco is richer and more vibrant than ever. The Louis XV – Alain Ducasse is a point of reference and pioneer in this gastronomic melting pot. The unique richness of this area provides chefs with every opportunity for reinvention.

"I am delighted to see Le Louis XV-Alain Ducasse restaurant opening a new chapter of its success story started with Monte-Carlo Société des Bains de Mer in 1987. This gastronomy flagship highlights our Group's offer and is for our chefs both inspiring and a motivation force.

Along with our additional awarded and Signature restaurants, our brand new international concepts, this iconic address contributes to make Monte-Carlo Société des Bains de Mer, one of the Europe's gastronomy leading names. I am grateful to Franck Cerutti for his contribution to our gastronomy rising, and for having been such an example of excellence and humility for our teams. I wish Emmanuel Pilon, Maxime Pastor, Dominique Lory and Noël Bajor a great success in their further assignments."

JEAN-LUC BIAMONTI,
CHIEF EXECUTIVE OFFICER MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER.



EMMANUEL PILON

By appointing Emmanuel Pilon as head chef at the Louis XV, Alain Ducasse can be sure that this magical story still has many pages yet to be written. After studying at Lyon with two Meilleur Ouvrier de France prize-winning chefs, Christian Têtedoie and Davy Tissot, Emmanuel joined Maison Ducasse at a very young age in 2009, firstly at the Louis XV in Monaco with Franck Cerutti and Dominique Lory, before eight years in Paris with Romain Meder at Alain Ducasse's restaurant in Plaza Athénée. As deputy chef, he has played a major part in the grand naturalness revolution. He has also assisted Romain Meder and Albert Adrià at the pop-up restaurant, ADMO (Adrià Ducasse Meder aux Ombres).

“Emmanuel Pilon is extremely familiar with the cuisine of the Riviera and will bring his creativity, precision and sensitivity to bear. His experience with naturalness cuisine will enhance the Mediterranean offering at Louis XV.”

ALAIN DUCASSE

“I would like to thank Alain Ducasse for his faith in me and I am incredibly proud to take my place in the saga of restaurant Le Louis XV, a benchmark in the haute cuisine of the Riviera.”

EMMANUEL PILON



© Joann Paj



MAXIME PASTOR

A new head sommelier has also been appointed, in the person of Maxime Pastor. It's a return home for this citizen of Monaco. After studying at the Lycée Hôtelier de Monaco cookery school, he specialised at Cagnes-sur-Mer. His first jobs were also in the Principality, most notably at the Hôtel Hermitage. He then joined Guy Savoy's restaurant in Paris, before being appointed sommelier at Alain Ducasse's restaurant in Plaza Athénée in 2016. Fresh from these priceless experiences, he is now taking up the role of Head Sommelier at Louis XV – Alain Ducasse.

“In addition to his expertise, Maxime Pastor has a sound instinct when it comes to recommending wines to enhance the magic of a meal.”

ALAIN DUCASSE

“I am delighted to join the team at Louis XV, to be able to participate in the glory of this institution. I would also like to thank Chef Ducasse for the trust he is placing in me.”

MAXIME PASTOR

Emmanuel Pilon and Maxime Pastor will be joining Restaurant Manager, Claire Sonnet, and Head Pastry Chef, Sandro Micheli. The story continues, better than ever.



DOMINIQUE LORY BECOMES THE NEW EXECUTIVE CHEF AT THE HÔTEL DE PARIS

Dominique Lory cut his teeth at Maison Ducasse in 1998, at the Spoon Food & Wine on Rue de Marignan, in Paris. After two years with Pierre Gagnaire, he returned to the bosom of Maison Ducasse, firstly at Spoon Byblos, in Saint-Tropez, and then at Louis XV, in Monaco, where he spent four years as an assistant to Franck Cerutti. In 2007, he became sous-chef, then deputy chef at Alain Ducasse's restaurant in Plaza Athénée, in Paris, before being appointed head chef at Louis XV in 2011. It was natural for him to continue his career within Monte-Carlo SBM, by taking over the management of the kitchens at the Hôtel de Paris on 1 August 2022.

Noël Bajor, who had been head sommelier at the restaurant since 1996, is continuing his career within Monte-Carlo SBM, with a new project that will be revealed shortly.

FRANCK CERUTTI

Franck Cerutti's career began in 1978 with Jacques Maximin at Chantecler, the restaurant of the Hôtel Negresco in Nice. When Alain Ducasse became manager of La Terrasse, the restaurant of the Hôtel Juana in Juanles-Pins, Franck spent two years there, firstly as a commis chef, then as a sauce cook. After a second spell with Maximin, followed by a detour at the Enoteca Pinchiorri in Florence, in 1984, where he served as sous-chef, Alain Ducasse offered him the chance to team up again in 1987 for the huge challenge represented by the opening of the Louis XV. In 1990, he found time for a solo adventure, at the Don Camillo in Nice. And then back with Alain Ducasse in 1996 at Louis XV, where he became Head Chef. Since 2007, he has been the executive chef at the Hôtel de Paris. From 1 August, though, you will no longer find Franck at the Hôtel de Paris but rather in the hills above Nice. We can count on him to continue to create magnificent stories of gastronomy, just as he has done for almost thirty years. Olive oil is not the only thing that flows through his veins, but we were all well aware of that!



“Franck was my companion at the very start of the entire Louis XV story. We all know his immense talent as a chef. I would also like to put on record my fondness for this exceptionally generous man, who has trained several generations of now world-famous chefs. Thank you, Franck!”

ALAIN DUCASSE



**LE LOUIS XV -
ALAIN DUCASSE AT THE HÔTEL DE PARIS**

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www.ducasse-paris.com

HEAD CHEF: Emmanuel Pilon
HEAD PASTRY CHEF: Sandro Micheli
RESTAURANT MANAGER: Claire Sonnet
HEAD SOMMELIER: Maxime Pastor

OPENING HOURS

Lunch: Saturday and Sunday, 12:00 p.m. to 1:15 p.m.
Dinner: Thursday to Monday, 7:30 p.m. to 9:15 p.m.

**ABOUT MONTE-CARLO SOCIÉTÉ DES BAINS
DE MER GROUP**

Since 1863, Monte-Carlo Société des Bains de Mer has been offering an exclusive lifestyle in a world-unique Resort with two casinos, including the prestigious Casino de Monte-Carlo, four hotels (Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), the Thermes Marins Monte-Carlo, and 30 restaurants, including four with a total of seven Michelin stars. A hub of night-life, the Group offers a wonderful range of events. The metamorphosis of Hôtel de Paris Monte-Carlo, the creation of One Monte-Carlo (luxury residences, shopping, restaurant, conference centre), and the new Place du Casino contribute to make Monte-Carlo the most exclusive experience in Europe.

Riviera Lunch: €190 (excluding beverages)
Les Jardins de Provence €250
Pour les Gourmets €380
A la carte from €200 (excluding beverages)

PRESS CONTACTS

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