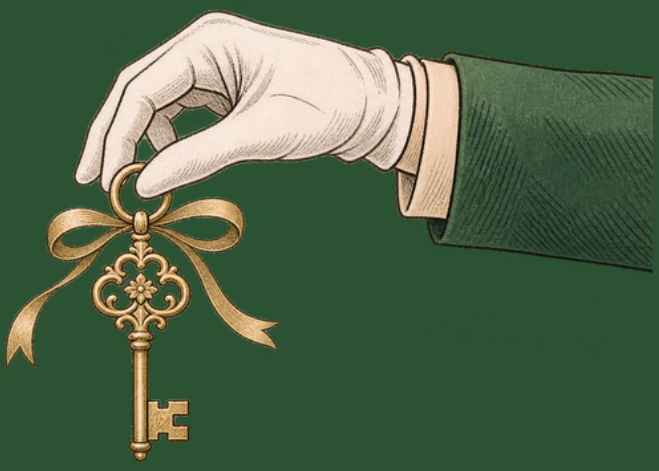
WINTER WONDER



FESTIVE SEASON

2026

AT THE THRESHOLD OF WONDER AND DELIGHT



With its deep shades of green and precious golden accents, Winter Wonder unveils an enchanting world where textures, light and reflections come together throughout the House.

At the heart of this setting, keys emerge, hinting at a secret to uncover and a wondrous world to explore.

Some catch the eye, while others reveal themselves more discreetly, inviting guests of all ages to be swept away by the magic of the season.

An enveloping atmosphere, imbued with poetry and mystery, where enchantment reveals itself at every turn.

Created by Perrine Guyonnet, Winter Wonder is part of the Metropole Moods concept, a series of seasonal scenographies that reinvent the Hotel's spaces throughout the year.

Each creation is born from an instinctive creative process, fuelled by moodboards, textures, images and inspirations drawn from the seasons, as well as from culture and fashion.

The décor comes to life in a single night, revealing a completely transformed world by morning. An almost secret transformation that surprises guests and invites them to rediscover the House in a new light.

HOTEL METROPOLE MONTE-CARLO

WHEN THE LOBBY BAR COMES ALIVE WITH MUSIC

Throughout the season, the Lobby Bar comes alive with Musical Evenings, where elegance and conviviality meet.

In this intimate setting, let yourself be carried away by the warm voice of Jaffa, a pianist and singer from New Orleans, the birthplace of jazz. From piano melodies to blues and soul, the music sets the tone for enchanting evenings accompanied by classic cocktails and signature creations.

A delightful rendezvous filled with warmth and magic, continuing throughout the festive season.

In December, on 3, 4 and 5, then from 17 to 30 December, starting at 7 pm. Live music will also accompany Christmas Day lunch on 25 December.







BOOK A TABLE

A WORLD OF CHRISTMAS WONDER

This year, two magical workshops await our young guests.

On 24 December, from 4.30 pm to 6 pm, our young guests can let their imaginations run free as they create their very own miniature world within a luminous setting. Following the workshop, Santa Claus will make a special appearance at the Lobby Bar from 6 pm to 8 pm for a festive photo session.

On 25 December, from 2.30 pm to 4 pm, young guests are invited to create their own personalised keyrings, adorned with pom-poms and decorative details.

Complimentary access for children staying at the Hotel or dining at one of its restaurants on 24 or 25 December, subject to availability.







CONTACT US

THE PRIVATE SALON,
A SETTING FOR SPECIAL MOMENTS

Adjacent to Les Ambassadeurs by Christophe Cussac, the Private Salon offers an intimate setting, available for exclusive private hire in the evening, to celebrate life's special occasion.

With family, friends or colleagues, for Thanksgiving, Christmas or the New Year, every gathering becomes a truly memorable experience.

Designed by Jacques Garcia, the room overlooks both the Casino Gardens and the kitchens, offering guests a glimpse into the culinary artistry of Chef Christophe Cussac's two-Michelin-starred team.

An exclusive setting to come together and enjoy an exceptional gastronomic experience.







DISCOVER

CHRISTMAS EVE DINNERS

This festive season, the Metropole celebrates the art of fine dining and the pleasure of gathering around an exceptional table.

At the two-Michelin-starred restaurant Les Ambassadeurs by Christophe Cussac, exceptional ingredients are elevated with precision and creativity through a distinctly Mediterranean approach.

At Yoshi, Japanese culinary artistry is expressed with finesse and delicacy in a festive menu of refined dishes and subtle flavours.

In the Lobby Bar, much-loved classics take centre stage, with a generous and indulgent à la carte offering.



LES AMBASSADEURS BY CHRISTOPHE CUSSAC

Menu at 395€ per person (excluding beverages)

YOSHI

Menu at 250€ per person (excluding beverages)
or à la carte

LOBBY BAR

À la carte

CONTACT US

Les Ambassadeurs

by Christophe Cussac

Thursday 24 December 2026

Kristal Caviar
seabass and watercress

Foie Gras and Piedmont Truffle
lentil cream and bacon

Corail Blue Lobster
confit tomato meuniere

Bresse Capon
chestnuts and black truffle

Matured Cheese
beaufort, cazette and carmine chicory

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Soufflé Tart
mandarin and saffron

395€ per person, excluding beverages

BOOK YOUR TABLE

+377 93 15 15 10 – restaurant@metropole.com

YOSHI

JAPANESE CUISINE

Thursday 24 December 2026

NAMAGAKI
oysters in ponzu jelly

MAGURO NO TATAKI
semi-cooked tuna with shiso and caviar

GHINDARA NO SAIKYO YAKI
black cod with daikon cream

WAGYU
beef tataki, wasabi and truffle mashed potatoes

OMAKASE
selection of sushi and sashimi

MISO SHIRU
miso soup

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LA BÛCHETTE
matcha and raspberry

250€ per person, excluding beverages

BOOK YOUR TABLE

+377 93 15 13 13 – yoshi@metropole.com

NEW YEAR'S EVE DINNERS

For New Year's Eve, The Great Gatsby sets the tone for a celebration inspired by the elegance and exuberance of the Roaring Twenties.

From 8.30 pm, the Lobby Bar comes alive to the sound of jazz, with a live performance by a singer accompanied by a saxophonist, trumpeter, guitarist and double bassist.

Throughout the evening, a portrait artist captures guests, offering them a unique keepsake of this special celebration.

As midnight approaches, everyone gathers in the Lobby Bar to welcome the New Year together.



LES AMBASSADEURS BY CHRISTOPHE CUSSAC

Menu at 1150€ per person (excluding beverages)

YOSHI

Menu at 350€ per person (excluding beverages)

LOBBY BAR

À la carte (minimum spend of 350€ per person)

CONTACT US

Les Ambassadeurs

by Christophe Cussac

Thursday 31 December 2026

The Frivolities
Kristal caviar, smoked salmon and belon oyster

Lobster Bellevue
refreshed with a fine seafood jelly

Scallop
croutons, mussels and Alba truffle

Champagne Dover Sole
wasabi baby spinach leaves

Tournedos Rossini
soufflé potato and truffle purée

Vacherin
Mont d'Or "black and gold"

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Grand Marnier Soufflé
mandarin sorbet

1150€ per person, excluding beverages

BOOK YOUR TABLE

+377 93 15 15 10 – restaurant@metropole.com

YOSHI

JAPANESE CUISINE

Thursday 31 December 2026

KIHADA MAGURO
yellowfin tartar and caviar

HOTATE
scallops with yuzu and truffle

AKA EBI GYOZA
red shrimp ravioli

KINMEDAI
sunomono and dashi-based butter

WAGYU
beef tataki with red miso

OMAKASE
selection of sushi and sashimi

MISO SHIRU
miso soup

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LE YUZU
thin tart, shiso sorbet

350€ per person, excluding beverages

BOOK YOUR TABLE

+377 93 15 13 13 – yoshi@metropole.com

CHOCOLATE TIME AT THE LOBBY BAR

Chocolate Time is one of the season's unmissable experiences. Rich, velvety hot chocolates, delicate pastries and comforting sweet treats await guests at the Lobby Bar every afternoon.

Created by Chef Christophe Cussac and Pastry Chef Patrick Mesiano, these delights celebrate chocolate in all its forms, blending childhood memories with refined indulgence.

Cocktails and mocktails also explore the many nuances of cocoa through creations that are as surprising as they are perfectly balanced.

A delightful gourmet interlude to savour in the warm and inviting atmosphere of the Lobby Bar.







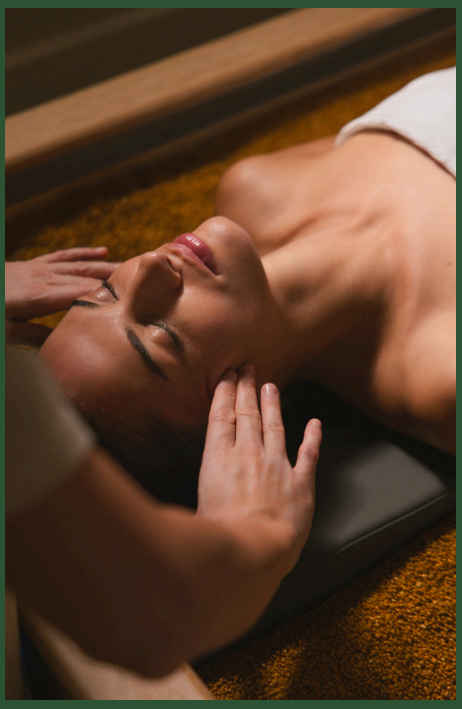
DISCOVER

EXCEPTIONAL GIFT EXPERIENCES

Because the most beautiful gifts are those that create lasting memories, the Hotel Metropole Monte-Carlo invites you to discover a selection of exceptional experiences to offer your loved ones.

A gastronomic dinner at the two-Michelin-starred Les Ambassadeurs by Christophe Cussac, a Japanese culinary escape at Yoshi, a Chocolate Time experience at the Lobby Bar, an exceptional stay at the Hotel or a bespoke treatment at the Spa Metropole by Guerlain: a collection of unforgettable moments to enjoy and share.

Personalised to your wishes, our gift boxes are an invitation to extend the magic of the festive season long after the celebrations have ended.





ONLINE BOUTIQUE



HOTEL METROPOLE

MONTE-CARLO

BOOK YOUR STAY

+377 93 15 15 35 - reservations@metropole.com