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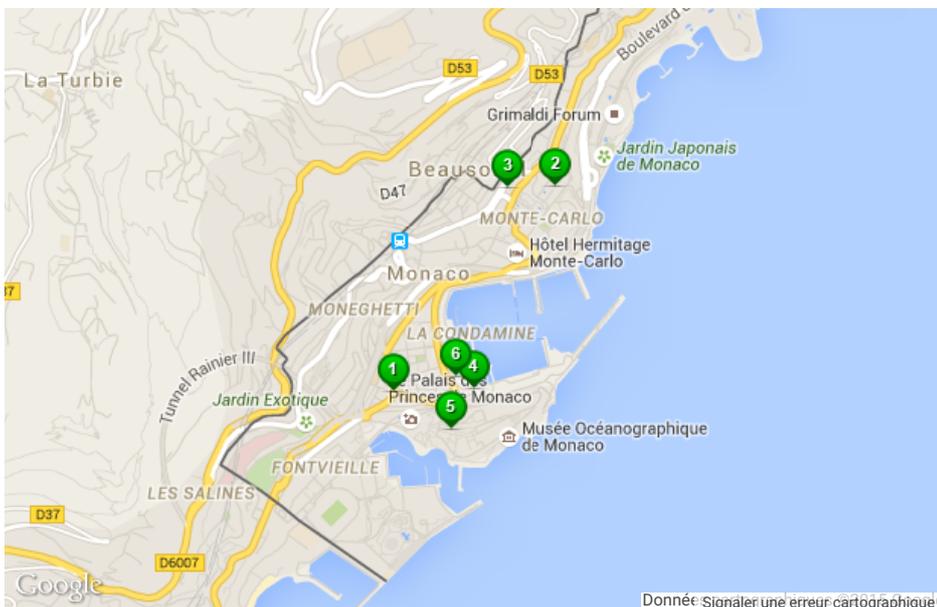


- Home
  - Hotels
  - Destinations**
  - Cruise
  - USA
  - Family
  - Rail
  - Ski
  - Luxury
  - Deals
- London
  - UK
  - Europe
  - North America
  - Central America/Caribbean
  - South America
  - Africa/Indian Ocean
  - Asia
  - Australia/Pacific
  - Middle East

## Monaco restaurants

Anthony Peregrine, our expert, offers a guide to the best places to eat in Monaco.

- Overview**
- Go
- Hotels
- Eat
- Drink
- Do
- Shop
- Events



**Anthony Peregrine**  
Destination expert

*Anthony Peregrine is based in France and has reported from there for 20 years or more. He also visits as much of the rest of Europe as he can.*

As you would expect in the wealth and glam capital of Europe, fine – indeed, lavish – dining is not hard to find. All you need is something decent to wear, a presentable companion and a limitless wallet. But it's also worth seeking out some of the region's own dishes.

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They're generally reminders of tougher times, before the international tinsel crowd turned up. As everywhere in France, it's cheaper to eat well at lunchtime than at dinner.

There's really only one item which can claim to be specifically Monégasque. That is the barbajuan. It means "Uncle John" in the local dialect, and is a sort of big ravioli stuffed with vegetables, egg and herbs, then fried. (The exact composition of the stuffing is, of course, a matter of bitter dispute from one chef to another.)

£££

### Louis XV

No reigning Louis ever considered the price of his meals, and neither should you (**1 on map**). You're amid this Versailles-scale magnificence – gold, gilt and sparkling light, chandeliers, busts, portraits and flower arrangements as high as a truck –

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precisely to prove you don't have to. Granted, the food is the masterful take on Mediterranean cooking which set Alain Ducasse en route to domination of French cuisine 25 years ago. So you're eating world-class food, but should you wander in by mistake, be warned that, at dinner, there'll be no change from €310. Add €145 if you want the restaurant's choice of accompanying wines. À la carte mains start at €70. The Hotel de Paris is, incidentally, undergoing refurbishment until September 2018 - but it's staying open from April 2 this year, 2015.



The food at Louis XV is the masterful take on Mediterranean cooking which set Alain Ducasse en route to domination of French cuisine

**Address:** Hotel de Paris, Monaco.

**Contact:** 00 377 98 06 88 64; [hoteldeparismontecarlo.com](http://hoteldeparismontecarlo.com)

**Prices:** Lunch menu, with wine and coffee €145. Vegetarian dinner menu 'Les Jardins de Provence' €230; classic dinner menu €310

**Opening times:** Thurs-Mon 12.15pm-1.45pm, 8pm-9.45pm (Wednesday evenings, June 25-August 27, 2014)

**Reservations:** essential

**Payment type:** cards accepted

#### Hotel Métropole

Catering in this sumptuous spot is in the hands of Joël Robuchon, one of France's best (or, at least, best-known) chefs (2). The main restaurant continues the retro-modern town-house style of the hotel itself. Cooking is modern French of the finest order, with a marked preference for Mediterranean fare, and all worked through the prodigious Robuchon imagination. This doesn't eschew simplicity – for instance, lamb cutlets with thyme – but does get everything just right. Prices are ambitious, though slightly less so at lunch which can be had for €51. This is reasonable anywhere for a two-star Michelin restaurant. In Monaco, it's simply astounding. Robuchon has more recently added a top-class Japanese restaurant to the hotel. The Yoshi is an attractively stripped-back zen composition of bright colours, wood, a sushi bar – and a €31 lunch... in a Bento box. It gained its first Michelin star in 2010's guide. Full dinner prices leap up vertiginously in both eateries, as you would expect.

**Address:** 4 Avenue de la Madone

**Contact:** 00 377 93 15 15 35; [metropole.com](http://metropole.com)

**Prices:** See above for lunches, and allow the thick end of €200 for dinners

**Opening times:** both restaurants are open 12.15pm-2pm and 7.30pm-10.30pm

**Reservation:** essential

**Payment type:** cards accepted

££

#### Il Terrazzino

Italian influence is strong in Monaco for obvious reasons – and nowhere stronger than in this bustling little spot (3). Just back from Monte Carlo centre, it comes on like a high-coloured country trattoria. The emphasis is on southern Italian fare, with a strong Neapolitan accent. Dishes such as scaloppina alla sorrentina (veal with mozzarella, fresh tomato sauce and basil) hit the spot more often than not. But don't take my word for it. Listen to local resident Jensen Button: "What a great place! And awesome food!" he has written in the visitors' book.

**Address:** 2 Rue des Iris, Monaco

**Contact:** 00 377 93 50 24 27; [il-terrazzino.com](http://il-terrazzino.com)

**Prices:** two-course lunch (antipasti and pasta) €19. Dinner menu from €45

**Opening times:** Mon-Sat, 12 noon-2.30pm; 7.30pm-11pm

**Reservations:** advised

**Payment type:** cards accepted

#### Quai des Artistes

Contemporary brasserie right on the port (4). There's little pretence of Provençal or Monégasque character here: this is eating and drinking as inspired by the great Parisian brasseries of the Belle Époque. The bar is zinc, there are frescoes and

mirrors on the walls, the waiters sport long aprons and the banks of shellfish look as if the tide has just retired to reveal them.

Both terrace and restaurant itself are terribly popular with all-comers – big names, locals and staff from the posh hotels on their nights off. And they look after the kids, too, with a children's menu for €17.

**Address:** Quai Antoine 1, Monaco

**Contact:** 00 377 97 97 97 77; [quaidesartistes.com](http://quaidesartistes.com)

**Prices:** two-course weekday lunch from €22, evening mains from €25

**Opening times:** daily, 12 noon-2.30pm; 7.30pm-11pm

**Reservations:** advised

**Payment type:** cards accepted

£

### U Cavagnetu

The scurrying old streets of Monaco-Ville up on the Rock host an abundance of snackeries – and of restaurants purveying trad Monégasque fare.

U Cavagnetu (5) (it means “picnic basket” in the local dialect) is, I reckon, the best. It's a warren of venerable rooms with a terrace out the back – and a sure way with specialities such as barbajuan (see introduction, above) and pissaladière (see glossary below). It's also frequented by locals – which everyone always says is a good sign. It isn't really; in my experience, locals will eat some frightful muck. But they've got it right this time.

**Address:** 14 Rue Comte Felix Gastaldi, Monaco.

**Contact:** 00 377 97 98 20 40

**Prices:** two-course lunch €19, Monégasque menu €26

**Opening times:** April-October daily, 12.15pm-2pm; 7.30pm-9.30pm. November-March daily, lunch only

**Reservations:** advised

**Payment type:** cards accepted

### Red, Monaco

Next-door neighbour, and sister establishment, to the Black Legend club (see “Nightlife” section), Red (6) opened in November 2012. It's bright, shiny, very red and already building a reputation for decent, reasonably-priced (for Monaco) Italian bistro fare.

**Address:** Quai Albert 1, Route de la Piscine, Monaco

**Contact:** 00 377 93 30 62 26; [red-monaco.com](http://red-monaco.com)

**Prices:** two course lunch, with drink, €16; Dinner pizzas from €12, pasta dishes from €16, other mains from €19

**Opening times:** Tuesday-Friday, 12-2.30pm; Tuesday-Saturday, 7pm-11pm.

**Reservations:** advised

**Payment type:** cards accepted

### Côte d'Azur food glossary

**Salade niçoise:** For a salad, this doesn't half cause a lot of controversy. Few ever agree what should be in it. Anchovies or tuna? Anchovies and tuna? Green beans? Lettuce or not? Potatoes? On such decisions hang lifelong feuds ...



Few ever agree what should be in a salade niçoise. Anchovies or tuna? Anchovies and tuna?

**Pan-bagnat:** Salade niçoise in a bun. It's a good light lunch on the hoof.

**Aioli:** The word means “garlic mayonnaise”. As a dish, it's warm cod with a flourish of vegetables, and the mayonnaise as accompaniment. There's no better Provençal lunch.

**Petits farcis:** Stuffed vegetables (aubergines, tomatoes, peppers, courgettes)

generally served as a starter.

**Pissaladière:** Pizza-style tart with onions, anchovies and olives, but no tomato. Very moreish.

**Socca:** Chick-pea flour pancake, and much better than you'd think, if well-peppered.

**Daube:** Beef stew in wine.

**Mesclun:** Salad mixture of young shoots such as chicory, rocket, escarole and lettuce.

**Stockfish (known locally as "estocaficada"):** Dried (not salted) cod, usually prepared in a stew with olives and tomatoes.

**Poutine:** Tiny fish fry served in salad, omelette or fritters.

**Tourte de blettes:** Côte d'Azur folk are very fond of Swiss chard – and here it's served in pie form.

**Beignets de fleurs de courgette:** Courgette (or squash) flowers stuffed and deep-fried.

**Pieds-et-paquets:** Lambs' feet and stomach simmered long in white wine. Locals claim that the dish is not only edible but delightful. They're having us on, of course.

**Sisteron lamb:** Wonderful meat from the Provençal hills, especially good when roasted with herbs.

Most Côte d'Azur specialities are either delicious or at least edible. There are exceptions. Certainly, I consider pieds-et-paquets (lambs' feet and stomach simmered in white wine) a Provençal dish too far.

Despite what you learned at school, never hail a waiter as "garçon!" – unless you like being addressed as "boy!" Call him "Monsieur". Call waitresses either "Mademoiselle" or "Madame", depending on their age.

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