

# The 10 Best Restaurants in Monaco

Monaco's sun-drenched summers and mild Mediterranean winters give it the perfect climate for growing and producing rich, tasty and natural products, delicacies including black olives, tomatoes, garlic, olive oil and anchovies. And these tasty, home-grown foods are what make Monaco's restaurants some of the best in Europe. There is a diverse selection of top-class eateries here, from Michelin starred brasseries frequented by the rich and famous, to cozy local spots off the beaten touristic path. Here's a selection of some of the best restaurants the chic principality of Monaco has to offer.



Monaco port | © GIPE25/Flickr

## Le Louis XV

Elegantly decorated and exuding prestige, [Le Louis XV- Alain Ducasse](#) is one of Monaco's most celebrated Michelin-starred restaurants, boasting first-class reviews worldwide as well as a large celebrity clientele. Managed by the internationally acclaimed head chef Alain Ducasse, a man currently in charge of three Michelin-starred restaurants in Monaco, Paris and London, guests can be sure of an exquisite fine dining experience here. The dining room is an extravaganza evoking ideas of the aristocratic 17th century drawing room, with glittering chandeliers, intricately painted high ceilings and golden tableware, all of which is crested with the head chef's signature emblem. Le Louis XV's menu has been carefully created to include both Mediterranean and exotic influences, and with a new renovation of the menu underway, diners can anticipate a plethora of innovative and opulent dishes to come.

Watch out for: the lobster and locally sourced fresh fish dishes, cooked to perfection by expertly trained chefs.

[Le Louise XV, Place du Casino, Monaco](#)+377 98 06 88 64



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Photo Courtesy of Le Louis XV- Alain Ducasse © Pierre Monetta

### A'Trego

Situated on a lavish three-floored jetty stretching across the Mediterranean coast, this romantic venue boasts a unique architecture which perfectly compliments its central Monaco location. Both inside the restaurant and on the deck, the decor here emphasises [A'Trego's](#) stunning maritime setting using an eclectic yet subtle nautical theme, with a distressed wooden interior, low ceiling and striped sun loungers making guests feel like they are on a luxury cruise ship. Classy and decidedly upmarket, the restaurant menu is a French-Italian fusion of fresh fish, attentively cooked meats and sumptuous desserts, including a bourbon vanilla creme brûlée and a mouth-watering homemade chocolate fondant. Endlessly stylish and photogenic, restaurant A'Trego is the perfect example of Monaco's iconic glamor and sophistication.

Watch out for: the grilled Magret duck breast served with honey Normandy style veal cutlets

[Restaurant A'Trego, Port de Cap d'Ail, Monaco](#)+34 93 28 58 22



Monaco © ginatakesphotos/Flickr

### Castelroc

A decidedly more laid-back venue is [Castelroc](#), a quaint family-run restaurant which has been in the Bonafede family for almost 60 years, and has remained a local favorite since 1953. The only restaurant in the country serving traditional Monegasque cuisine, the menu reflects the restaurant's vast experience in Monaco's culinary industry. Diners here can savor unique plates such as the Stockfish, the principality's beloved national dish, and all of Castelroc's dishes are seasonal and locally sourced, as the owners are dedicated to supporting the local community and economy. Sit outside on their rustic terrace overlooking the Prince's Palace and the sea, or lounge inside in their spacious indoor area and gaze at the walls, intricately painted with landscapes of the Monaco countryside.

Watch out for: the Carpaccio de Sainte-Jacques, cooked with scallops, hints of lime and green apple.

[Castelroc, Place du Palais, Monaco](#)+377 93 30 36 68

### Quai des Artistes

This distinctive venue lies on the picturesque Quai Antoine, where, before dining, visitors

can enjoy a stroll around the luxury yachts and boats parked in the harbor. The restaurant combines a traditional French brasserie layout with its own idiosyncrasies, such as the grand chandelier dominating the overall interior aesthetic, plush red leather booths, a Paris-style metro entrance and an eclectic assimilation of portraits and artwork. Specialising in seafood caught daily in the harbor, [Quai des Artistes](#) offers an impressive selection of fish, from prawns to oysters and dog cockles, with an extensive wine list to accompany each flavor. For an after-dinner tittle, visit the restaurant's adjoining Bar du Quai, an outdoor venue with a quirky living-room feel, an atmosphere evoked by the mismatched furniture and easy-going vibe.

Watch out for: the classic French Burgundy snails cooked in a mild garlic butter

[Quai des Artistes, 4 Quai Antoine 1er, Monaco](#) +377 97 97 97 77

### Le Loga

Recently redesigned to welcome a new head chef, and featuring a new menu and a new layout, [Le Loga](#) is a sleek and contemporary Italian restaurant where guests can enjoy fresh culinary delights and an inspiring menu. Spacious and airy, with a modest yet stylish interior, Le Loga is a favourite of the Monegasque locals and is bustling on most days of the week. Serving beautifully presented dishes which combine classic Italian comfort food with exotic, imaginative ingredients, Le Loga adds a twist to the tradition of an Italian restaurant and thus offers a dining experience like no other. Unpretentious, laid back and decidedly affordable compared to the usual Monaco prices, this is a top choice for straightforward and tasty meals with masses of originality, served by consistently friendly and attentive staff.

Watch out for: Les Gnocchi de Maison; regularly changing recipes of delectable gnocchi

[Le Loga, 25 Boulevard des Moulins, Monaco](#) +377 93 30 87 72



*Gnocchi with Sage Pesto © Cookingetc/Flickr*

### Maya Bay

Separated into two sections, guests at [Maya Bay](#) must first decide whether to eat Japanese or Thai food here, and must prepare to enjoy an Oriental adventure in the heart of Monaco. Step into the Thai area and be immersed in a magnificent decor inspired by Buddhist temples, featuring lavish ornamental vases, statues of the buddhas and stunning tapestries. The restaurant's Thai terrace includes a garden of Oriental plants and sumptuous red cloth, aimed to inspire images of Thailand's most jaw-dropping scenery and awe-inspiring Northern towns. The Japanese section is a testament to the sushi bars and izakayas of Tokyo, with wooden panels, low lighting and a mysterious atmosphere transporting diners to another world. Traditional cuisines from both countries are served in this dazzling restaurant, elevating it as one of the best places in town to taste authentic Thai curries and fresh Japanese sushi, made by expert chefs from both regions.

Watch out for: in the Japanese section try the lobster and mango noya rolls for some of Monaco's best sushi, and in the Thai section go for the Panang Poo Todd, a soft crabmeat curry made using coconut, spices and lemon.

[Maya Bay, 24 Av. Princesse Grace, Monaco](#) +377 97 70 74 67

### Il Terrazzino

This inviting establishment inspired by Monaco's sun-drenched neighbor is one of the most authentic Italian eateries on the east side of the border. Cheerfully decorated with colorful furniture and a variety of displayed fruit and vegetables, [Il Terrazzino's](#) interior

exudes a marketplace vibe, a perfect atmosphere to complement the fresh food served. Their rich pastas, homemade raviolis and perfectly cooked Neapolitan pizzas ensure that the restaurant receives constantly excellent reviews, and the friendly staff truly add to the dining experience. With one of the best dessert menus around, diners here won't be able to resist their caprese cioccolato, a homemade chocolate tort which melts in the mouth, or the artisan coffee and limoncello options to follow. Homely, inviting and wonderfully authentic, Il Terrazzino is a must visit for a casual meal out in Monaco.

Watch out for: the fusilli alla carbonara, a deliciously creamy take on the classic

[Il Terrazzino, 2 Rue des Iris, Monaco.](#) +377 93 50 24 27



*Photo Courtesy of Il Terrazzino*

### Cosmopolitan

As the name suggests, this restaurant is a hub for contemporary international fare and urban style, aiming to combine cuisines from countries all over the world to create a truly globalized eating experience. The wine list is an excellent place to start here, offering a carefully selected range of vintages, wines sourced everywhere from Bordeaux to Chile. Combining meat, fish and vegetarian dishes, [Cosmopolitan's](#) menu ranges from an Indian-inspired homemade Garam Masala to a grilled veal chop served with ratatouille and Béarnaise sauce; guests wishing to sample traditional dishes or innovative creations are both catered for. With a chic and minimal interior, and a cool outdoor terrace and garden, guests can choose to enjoy the warm Monaco evenings outside in the summer, or savor the warmth indoors during the winter.

Watch out for: the homemade ricotta & courgette ravioli with a butter and sage sauce

[Cosmopolitan, 7 Rue du Portier, Monaco.](#)+377 93 25 78 68



*Monaco Landscape I © Jovan J/Flickr*

### Virage

Ideally nestled on the Quai Albert, and boasting excellent views of the mega-yachts sailing past on the sea, [Virage](#) is a venue somewhere between a beach bar and an upscale Monaco restaurant. Ultra-modern with a minimalist all-white design, Virage is a mellow and casual establishment serving delicious French entrees, from foie gras to carpaccio, as well as a variety of meat, fish and pasta dishes, all sourced locally and flavored using traditional French and Italian methods. A pleasant place to enjoy an early afternoon bite in sunny surroundings, the restaurant serves a three course brunch menu which includes a classic French charcuterie alongside dishes such as lobster linguine. With a large wine list offering both local and international wines and champagnes, this is a perfect place to soak up the Monaco atmosphere right on the quai whilst sipping on some of the region's finest vintages.

Watch out for: the lotte à l'Américaine, a rich and fresh monkfish and tomato ragout

[Virage, 1 Quai Albert 1er, Monaco.](#)+377 93 50 77 21



Charcuterie © Dynamosquito/Flickr

## Yoshi

As part of the glittering [Hôtel Metropole](#), [Yoshi](#) is an impossibly chic and seductive Japanese restaurant operated by the celebrated French chef and restaurateur Joël Robuchon. Decorated by the interior architect Didier Gomez, a man responsible for designing the homes of both Harrison Ford and Pierre Bergé as well as the Yves Saint Laurent commercial spaces, diners here can expect an unforgettable visual experience as well as a tasty culinary adventure. The bright, colorful and modern lighting scheme, together with the Oriental inspired art pieces and ornamentation, showcase a creative combination of sleek Japanese style and Monaco glamor. Guests can either try the sushi bar to enjoy a number of exotic options made by chef Takéo Yamazaki, or curl into a booth with friends to soak up the lively atmosphere and delicious Asian cuisine. Be sure to wander into the Japanese garden here, a space designed by landscape artist Jacques Messin, and home to a number of exotic plants and trees all the way from the Orient.

Watch out for: the collection of original sakes imported from Japan

[Yoshi, 4 Avenue de la Madone, Monaco.](#)

By Megan O'Hara

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