



PASCALE VENOT

Château de la Messardière  
Hôtel & Spa ★★★★★ Saint-Tropez  
PALACE

*Press release*  
Paris, May 2014

## L'Acacia restaurant: a breath of fresh air at Château de la Messardière

Chef David Millet is at the helm in the Château de la Messardière kitchen this season, renewing his commitment and passion for his gourmet restaurant. After a successful first season in charge of the hotel's restaurant, Mr Millet is completely devoting himself to the château this year: the winter cold gave him time to cook up and simmer his spring menu, marking a promising return in front of his Saint Tropez stoves!



*"My cooking tells the story of my personal tastes, the memory of a taste around a table, the pleasures of a family meal, the sharing of flavours with friends. I care about and respect nature's products, so I prepare them in the healthiest way possible."*

Mr Millet, who was born in Annecy, in the French Alps, is no stranger to the château: he was the head chef last summer and already had his first work experience here in 2012. After spending four years at Les Airelles in Courchevel, in 2013 Mr Millet took up a new challenge: making the Château de la Messardière's gastronomy sublime and bringing it up to the highest standards of excellence.

With rigour, precision and respect for the product's identity, Mr Millet offers refined, light, modern food influenced by his decisive encounters with great chefs such as Michel Renaud, his mentor, who gave him his first break, Pierre Gagnaire and Alain Ducasse, to name just a few. Surrounded by his faithful crew and pastry chef Florian Sautron, he is driven by passion and the desire to give people pleasure.

Mr Millet enjoys working with local products to make their flavours burst out. His sunny, authentic, colourful cuisine is a perfect match for the château's charm. The young chef's new spring menu introduces flavourful dishes that change depending on the season, including a vintage "acquarello" Carnaroli risotto, monkfish and Vanilla Soufflé.

The name of the restaurant, which has undergone a complete refurbishment, has been changed to "L'Acacia". To mark the occasion, Mr Millet offers the "Mimosa" menu, recalling the vibrant, dazzling colours of those sunny trees and offering guests the chance to discover all the flavours of Provence in one delicious, authentic meal.

Discover this mouth-watering Mediterranean cuisine at L'Acacia, the gourmet restaurant of Château de la Messardière, perching atop its hill like a jewel in the crown of Saint-Tropez village. Named a luxury hotel in 2012, this Saint Tropez must has 55 suites and 62 guestrooms, each with a terrace or a private garden so that guests can enjoy sublime views.



### **Château de la Messardière**

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