



PASCALE VENOT

Château de la Messardière
Hôtel & Spa ★★★★★ Saint-Tropez
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Press release
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Chef David Millet unveils his summer menu at the L'Acacia restaurant

This season, Chef David Millet has returned to Château de la Messardière with a renewed commitment and passion for his gourmet restaurant. After a successful spring menu, the chef is unveiling his summer menu, confirming a promising return to his Tropezian kitchen.



“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.

This young chef loves working with local products to really bring out flavours. He whips up authentic cuisine using colourful, sun-drenched ingredients that pair perfectly with the Château's charm. He's created a new summer menu and is offering a selection of summer dishes made with seasonal

products including red mullet from Roche Vendangeurs, island grouper from the Mediterranean and an exotic orchard pastry with lemon cream.

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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