



PASCALE VENOT

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

Press release
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New autumn menu by Chef David Millet: The sweet scent of yesteryear infuses the L'Acacia restaurant

This season, Chef David Millet takes a fresh look at some iconic French recipes, injecting them with a deliciously modern twist.

Combining tradition and minimalism, this season is all about offering refined, carefully studied dishes with a sublime presentation.

By selecting from seasonal produce only, the chef has put the emphasis on heirloom vegetables such as red kuri squash and butternut squash.

Building on its previous success, the Quick-Steamed Spiny Lobster in a Squid Veil will be the signature dish on this menu and win over neophytes with its autumnal hues.

The chef's favourites for 2014: Bresse Chicken on Kale and Free-Range Pigeon, with meticulously selected poultry.

Pastry Chef Florian Sautron has also gone for elegance with admirable creations admired by dessert aficionados, such as the Crunchy Meringue with Dried Fruit and the Praline Delicacy with Piedmont Hazelnuts.



After a successful summer menu, Chef David Millet is unveiling his autumn menu, affirming a promising return to his Tropezian kitchen!

A native of Annecy, Haute-Savoie, he knows the House well after taking charge of its kitchens last summer and an initial experience in 2012. After working as a chef for four years at the Airelles in Courchevel, in 2013, David Millet faced a new challenge: raising the Château de la Messardière menu to new heights and reaching for the highest standards of excellence.

Precise cooking methods, the identity of produce and rigour are behind his refined, light, modern cuisine, influenced by key encounters with top chefs such as Michel Renaud, his mentor, who gave

him a chance, Pierre Gagnaire and Alain Ducasse. Surrounded by his loyal team and Florian Sautron as Pastry Chef, he is motivated by passion and the desire to please. This young chef loves working with local produce to really bring out the flavours. He whips up authentic cuisine using colourful, sun-drenched ingredients that pair perfectly with the Château's charm.



Discover this delicious Mediterranean cuisine at the L'Acacia gourmet restaurant at the Château de la Messardière—a hotel complex perched on the hilltop like a jewellery box at the heart of the Saint-Tropez village. Awarded "palace" status in 2012, this outstanding Saint-Tropez establishment offers 55 suites and 62 rooms, each with a terrace or private garden to allow guests to soak up the incredible views.



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