



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

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A New Departure in the Kitchens at Château de la Messardière



Lightness and a spirit of subtlety are the key ingredients this year in the gourmet restaurant L'Acacia. New chef Pierrick Berthier is re-invigorating the Château de la Messardière kitchens.

From Saint Malo to Saint Tropez by way of Corisca and the snowy slopes of Courchevel – with more than twenty years as head chef in a host of Relais & Châteaux and luxury hotels under his belt, Pierrick Berthier has now taken the helm at Château de la Messardière, a château that has a special place in his heart after a fateful meeting five years ago with his Chief Executive Alexandre Durand-Viel.



This season, chef Berthier is bringing a new vitality to L'Acacia restaurant. The spirit is simple, delicate and light, expressing a desire to stir the senses with flavourful and attractive ingredients that showcase the best of local produce.

Assistant Chef Kevin Altier and Pastry Chef Thomas Civalleri bring added expertise to the revitalised team, preparing to take the château's culinary accomplishments to new heights. A great team with a passion for fine food!

Berthier brings a modern interpretation to traditional dishes in the menu he has created for the coming season at L'Acacia gourmet restaurant. The chef also adds dishes inspired by that morning's visit to the market, serving diners the very best of local ingredients throughout the season.



Château de la Messardière

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