



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

Press release
Paris, April 2016

Confirmation of a dynamic culinary culture at Château de la Messardière

For this new season, Executive Chef **Pierrick Berthier** has appointed **Bilal Amrani** to take over the reins of the gourmet restaurant L'Acacia where this year's keywords will be authenticity and lightness. **Bilal Amrani** joins Château de la Messardière from a 5-star Courcheval hotel, La Sivolière, where he had been head chef for the last four years. Amrani will continue with the tradition of providing refined cuisine that showcases local products. This approach is based on teamwork and is a duet for four hands. The idea is to both delight and surprise the guests at Château de la Messardière.



For this new season, Chef **Bilal Amrani** will be offering L'Acacia's guests fine cuisine inspired by traditional French cookery featuring products prepared with due respect. Whether drawing on his Mediterranean-influenced childhood memories or the fishing port of Saint-Tropez, **Bilal Amrani** continues to favour regional produce, small producers, and protected or controlled appellations to delight his guests, using locally sourced ingredients whenever possible.



Bilal Amrani's passion for gastronomy developed early. Having completed his apprenticeship in Carpentras, this inquisitive young chef with a thirst for knowledge headed north to England. Upon his return in December 2007, he joined the kitchen staff at La Sivolière, initially as line cook, and then, in the same season, as sous-chef. When the establishment closed at the end of the season, he worked in major hotels such as Château de la Messardière in Saint-Tropez and more recently at Marrakech Es Saadi Palace. Today, he is delighted to take over the kitchens in a palace hotel that he particularly appreciates—Château de la Messardière, nestled in the heart of the authentic village of Saint-Tropez.

Pastry chef **Thomas Civaleri** has returned to offer his personal contribution to the hotel's culinary evolution and round out the winning team. The duo becomes a trio...backed-up by a brigade of around thirty staff.



Also new for this year: **Pierrick Berthier** and **Bilal Amrani** have reversed standard culinary practice by adapting their cuisine according to the best products available on the day. The chefs will offer a daily "Back from the market" menu that showcases local produce. Along with other prime ingredients, the menu will use organic produce from Guillaume Boudry's farm, Le Jardin de Léonie, in Grimaud, delivered fresh daily after being harvested the day before.

All the menus, both for lunch and dinner, will change as the season progresses. Classic French cuisine remains very much the inspiration, but the interpretation will be modern. Without exception, every guest is certain to enjoy the best possible produce every day of the season.



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