



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

Alain Lamaison

The new chef at the Château de la Messardière

fine-dining restaurant, *L'Acacia*,

and the poolside restaurant *A Ciel Ouvert*



Alain Lamaison is taking over as head chef at Château de la Messardière, driven by the desire to share his expertise with an all-new gourmet menu.

Originally from the Landes department in southwest France, Lamaison took his passion for fine dining to Paris, opening his first restaurant, *La Petite Bretonnière*, at only 23 and becoming the youngest Michelin-starred chef in France. Adventure and culinary inspiration have led his career through Provence, Corsica and Savoie. His latest challenge, however, is to recreate rich Mediterranean flavours with a touch of magic, and with the sole intention of bringing joy to others at two of the most selective restaurants in the world.

Lamaison's dishes are like him—generous, high-quality, refined and daring. Using only the best seasonal products, Lamaison's food embodies intuition and invention with top-notch taste and first-class flavour.

Lamaison has been happily sharing his love of fine dining and expertise for over 30 years. He plans to bring discipline, creativity, boldness, attention to detail and an ongoing pursuit of excellence to his new team.

As a bastion of prestige and authenticity, the Château de la Messardière will be the perfect canvas for Chef Alain Lamaison's creative artistry.



Château de la Messardière

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