



# Château de la Messardière

Hotel & Spa ★★★★★ Saint-Tropez

PALACE

- press release -

2019 SEASON,

## CHEFS AT HOTEL CHÂTEAU DE LA MESSARDIÈRE

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*"Fine cuisine is an art that requires patience, generosity and an understanding of ingredients,  
which we invite you to discover and share..."*

*Jean-Michel Le Béon, Executive Chef*



Jean-Michel Le Béon, who arrived in the autumn of 2018, was a natural choice to take the reins of the kitchens at the two restaurants at this exquisite five-star property: "L'Acacia", the gourmet restaurant in a contemporary setting, and "A Ciel Ouvert", the more relaxed restaurant near the swimming pool.

Jean-Michel Le Béon, a native of Brittany, honed his craft in southern France. After training at the Nice School of Hospitality, he worked in the most prestigious restaurants to develop his delicate, refined and delicious cuisine. He added to his experience at Château de Taulane in La Martre, La Villa Mauresque in Saint Raphaël and Chez Bruno in Lorgues. Diners have enjoyed his culinary approach, which is heavily influenced by the Mediterranean, featuring the flavours of Provence and Italy with the occasional Oriental flourish.

Driven by a commitment to the environment, Jean-Michel Le Béon favours short supply chains and cultivates relationships with a group of carefully chosen growers. His dinner menu will feature many delights from the sea, including skin-on sea bass and seared John Dory, as well as pigeon two ways and certified Camargue bull, to name but a few of his concoctions. The vegan menu will be especially enticing thanks to the diversity of plant ingredients and refined flavours. Remember that Saint-Tropez Tourisme is aiming to become France's top vegan destination! At noon, dishes such as "light and fresh crab", "beef tagliata" and "risotto al verde with vegan parmesan" will tempt diners. His wealth of experience and ever-changing inspirations will delight Epicureans at either of the irresistible dining destinations at CHÂTEAU DE LA MESSARDIÈRE.



**Alexia Fresia,  
a passion for desserts**

*"In a nod to Provence and to my childhood memories, my desserts aim to be comforting and infinitely delectable, while surprising you with their simplicity and lightness," Alexia Fresia, Pastry Chef*

A true Ramatuelle native, Alexia Fresia is a young pastry talent who delights the taste buds of guests and diners at Château de la Messardière. She puts a new spin on old pastry classics while developing her finesse and dessert presentation technique.

This spring, the accomplished pastry chef and her team are serving up a selection of seasonal treats such as "seasonal strawberries in delicate meringue shells", "poached and raw rhubarb" and the unmissable "Manjari chocolate soufflée tart".

The lunch menu will continue to offer beloved desserts, including "Paris-St.Tropez/hazelnut-milk chocolate crisp" and "pavlova with seasonal

fruits". All of these incredible desserts are perfect ways to end a meal.



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