



AT BYBLOS

OPENING APRIL 17 TH 2013



IN PRAISE OF SIMPLICITY BETWEEN LAND AND SEA... RIVIERA SPIRIT BY ALAIN DUCASSE

SO SWEET RIVEA

From April to October, Saint-Tropez enjoys an unprecedented culinary parenthesis. Somewhere between the azure blue sea and a yearning for the Riviera, on the impulse of Antoine Chevanne – CEO of the Floirat group, the new restaurant of the Hotel Byblos marks forever the pleasure of simple things and sunny flavours.

Spoon at Byblos is replaced by Rivea at Byblos Saint-Tropez. An establishment drenched in sun, just like Alain Ducasse so loves. For 25 years, his quest for the right produce has revealed all the strength and richness of Mediterranean cuisine. It is this freshness and immediacy that he wishes to impart, in a festive and refined manner, to the brand-new table at the Hotel Byblos.

Rivea at Byblos Saint-Tropez radiates with the joy of sharing fresh, simple and healthy produce. A repertoire of essential flavours meandering from Provence to the County of Nice, from Liguria to the Piedmont, stopping by the Principality of Monaco.

INFINITELY BYBLOS

“We have moved forward together for over 10 years and our complementarities are a real strength for Rivea”

Antoine Chevanne

More than just a hotel, more than a table, jealously guarding its secrets, Hotel Byblos is a beacon of light to Saint-Tropez nights with the charm of its glamour years. Veritable refuge where good taste is highlighted with a subtle taste of Provence revisited, the hotel, with its 41 rooms and 50 suites, all uniquely decorated by Mireille Chevanne, President of Byblos, is a haven where time is of no consequence. The muted rhythm of delicate comfort envelops an international clientele and extends naturally by the colourful, contemporary and elegant tempo of the restaurant.

Innovating, continuously surprising, enriching the complicit ties that bond Alain Ducasse's cuisine to the soul of Byblos, are all objectives that prolong with strength an extraordinary adventure. Proof, if needed, that creation, elegance and relaxation are not antagonistic, Restaurant Rivea at Byblos as desired by Antoine Chevanne and Alain Ducasse clearly relates that friendship is nourished with sun and authenticity, shared around a sincere table... Close to the Place des Lices, with only the sweetness of life as heritage, each moment is special. An attentive staff, precise movements, a vibrant and warm decor, discreet professionalism... **as many delicate pleasures addressed to a returning clientele, to the point of feeling expected and finally, a friend.**

Thus the summer rolls on luxuriating in the delights of Saint-Tropez, around simple and precious culinary moments in the quiet peace of the gardens, shaded by centenary plane trees.





FAITHFULLY ALAIN DUCASSE

“Eliminate the effect
to dedicate oneself to depth”

Alain Ducasse.

For 25 years, in the exceptional setting of his restaurant Le Louis XV in Monaco, Alain Ducasse, a craftsman of flavours, strives to reveal the taste of the essential sourced in the Mediterranean region, between inland Nice and Liguria.

Rivea at Byblos Saint-Tropez sings of another facet of this delicious and inspired Mediterranean land.

Going forward to meet regional traditions and gastronomic knowledge, the restaurant is a jubilant expression of a privileged relationship with nature.

Memories of a land turned towards the sea and the morning dew, this abundant and generous nature invites itself to the market in the early morning, expressing itself with flair through the talented hands of chef Vincent Maillard and his team.

Local fishing, bush grains, pearls from the vegetable garden, sweet and tart citrus... worked with accuracy to make up a stimulating menu attached to restore their primary history to the produce. A mental terroir at the level of an eternally curious spirit, that Alain Ducasse defines with passion.

ON THE MENU, FOR THE DURATION OF THE SUMMER AND FABULOUSLY DISTRIBUTED

Hors d'œuvre, traditional cold meat cuts A happy way to enter into the meal

Surrounded by delightful appetisers to be shared: a tribute to Riviera cuisine with a *Caponata of vegetables from the south*, an abundant selection from the greengrocer with *Raw and cooked green asparagus*, some *Tigelles*, *country porc belly with delicious basil flavours* inherited from the legendary pesto, a simple *Tomato bread*, *lardo di Colonnata* where the produce is king... From the sea, using sustainable fishing methods, taste buds are inspired by *Rock octopus salad*, *Comfit sardines in basil*, *Finely sliced Marinated gilthead...*

By selections of three, five or more if desired, the appetisers, to be shared, combine finely sliced traditionally cured meats, entrusted to the immutable red Berkel, standing proudly on the marble counter between the kitchen and the ham cellar. With M. et L. Spigaroli's precious *Culatello*, a divine *San Daniele*, the traditional *Bresaola* produced by Pernigotti salumificio for four generations, a *lardo di Colonnata that deliciously melts in your mouth...*

The chef's *Pizzette*, either tomato-mozzarella or riquette Parmesan, and a golden and olive oil scented Liguria *Focaccia* complete a generous and olfactory first course. The trilogy “*regionalism, expertise, craftsmanship*”, combined with research conducted on the simplicity of flavours, opens the ball to a relaxed table where the best of Provence and the Riviera's converge into one.



Salads Edible art

A need for freshness after a day in the sun?
A Heart of romaine salad with shellfish, or a Tomato-burrata cremosissima. And as an American style movie star – despite being from Nice- *the Salad Rivea.* Making a discerned appearance on the menu, it is as expressive as a concentrate of summer fun. Generous and crisp, it is a tribute to life as it is picked early morning in the gardens of the peninsula. Colourful, completely botanical, it gathers together in one big bowl both fresh and comfit tomatoes, fennel, peppers marinated in oil, spring onions, radish, cucumber, olives, mesclun... and evolves as the summer months drift by with fresh vegetable shavings, subtle courgette flower tempura, fried or finely grated artichokes... *“It was essential to create an aerated, living salad, that each guest can season to their personal taste, while sourcing in nature a selection of seasonal produce”*... and to add a zest of imagination.

Fish and shellfish Big blue on the horizon

Between a *swordfish filet*, panisses; *Gamberoni* and *sautéed vegetables*; *line-caught sea bass*, *violin courgette and flowers*... my heart sways. And because the sea is prodigal, today will be a *John Dory as we love it on the Riviera.* Baked in the oven for two people, cooked with Mediterranean products – lemons, tomatoes, basil, dried fennel wood and a generous drizzle of olive oil – all the flavours permeate the natural braising that are recuperated to retrieve a slight aniseed flavour. This is also Rivea.
An exceptional product of local fishing, simply prepared, to live a healthy and delicious summer in serenity.

Pasta & vegetables For little cravings or big appetites.

The Cookpot of vegetables from our farmers offers over a base of melted white onions, morel or chanterelle mushrooms: it depends... then the seasonal cut vegetables: fennel, radish, carrots, celery, courgette... and a few apple quarters. This Alain Ducasse emblematic dish, served in its white porcelain dish – in the layered fashion of Provençal peasant tian – vegetables presented in a corolla. This comfit cuisine of intact flavours is synonymous with the taste of faultless market produce, and the desire to touch on the essential.
“There is no question to force the hand of nature” says Vincent Maillard, executive chef at Rivea at Byblos.
“It is she who naturally combines freshness of the moment to gourmet pleasure”.

In the purest tradition of simple craftsman-like gestures, the recipe for *Potato gnocchi/sage/Parmesan* is a tug of war between Italian and Provençal heritage. Lightly dredged in flour, rolled under a fork, cooked on the moment and immediately scented with sage leaf, a short rabbit jus, delicately blended together with Parmesan... and all the magic of a rustic and mastered kitchen comes flooding back to memory. Regal association of land and sea, large plates of pasta, generous and piping hot, diffuse scents of the open sea: *tender wheat lobster pasta bolo* and *artisanal pasta with clams in a Pasta pot.*



Meats & poultry Always in good company

It takes a great deal of care and rigour to master a *Farm veal, asparagus, morel mushroom; Rack and saddle of lamb, aubergine; a Spit roasted duck with beetroot and fondant parsnips...* And if by chance you see, from the corner of your eye the open kitchen reveal a *Golden poultry, fresh vegetable cocotte*, the spit promises a yellow corn fed Landes chicken, soft and juicy, and childhood memories come flooding back. In this cast iron cocotte, vegetables are more than ever ennobled. Cooked in olive oil, spring onions, asparagus, and artichokes, all simply golden. They express the immediacy and expertise of a healthy and sincere cuisine.

Cheese or Dessert? In Saint-Tropez, do as you may

Matured in chestnut leaves and tied up with natural raffia string, the farm Banon is a deliciously creamy cheese made exclusively of unpasteurised whole fat goats milk. The ambassador of regional cheeses, it is evocative of Haute Provence woodland, land of pastoral activity where free-range goats are raised in small herds.

With the sorbets and ice creams that accompany the summer season, a *Coupe cappuccino, a Citrus Tian, Zuccotto to share...* the dessert menu plays on the mix of flavours that lead us to pleasure. Served in the centre of the table, the Zuccotto's chocolate dome is made to be shared by many. Delve into the softness of the biscuit imbibed with Amaretto syrup, covered with unsweetened Chantilly cream with caramelised dried fruit... What a delight! Add to this a lightly sweetened hazelnut mousse and a cream of mythical Piedmont Gianduja, and then cover it entirely with chocolate topping decorated with a few hazelnuts. Sheer ecstasy for any purist for whom « *there is no pleasure without chocolate!*»

The terraced citrus groves of the Menton region invite the lemon to express all its talent in one single dessert: the *Lemon shortcrust, Limoncello sorbet*.

In the same spirit as a lemon tart, a pure butter short crust welcomes a lemon and passion fruit cream in all simplicity, covered with a thin layer of clear lemon jelly. A few pieces and zests of candied lemon, the light crunch of three small meringues, yet again lemon flavoured, and in a fresh grand finale, the association of a sorbet and a marmalade... lemon, naturally!

But what would Saint-Tropez be, without its famous Tarte Tropezienne? A most desired object, the *Tropezienne tart our way, jus aux zestes* will certainly become a Rivea at Byblos signature dish.

A pastry anticipated like a childhood friend. Made for ten to twelve people, it is presented on a table, round and solar, before being cut. Three layers of soft brioche imbibed with a light orange flower syrup, two layers of cream also flavoured with orange flower and a fine layer of bitter orange marmalade alternating between the cream to bring a touch of freshness. The tropézienne, decorated with a crisp topping and served with a carafe of zest juice... in a creative and timeless fashion, Rivea at Byblos has managed to appropriate the famous recipe to itself.





An audacious wine list For the enjoyment of all and to match every style

Saint-Tropez is eternally evocative of sea, sun and nights that stretch into the early hours of morning.

Without excluding champagnes, dry, blancs de blancs, rosés and great vintages, delicate Moscati, Prosecco and other Spumanti which accompany with finesse all festive moments, Rivea at Byblos wine list delivers a typically Riviera style message. A selection of Franco-Italian wines naturally celebrating Provence wines and evocative of landscapes of vineyards, stretching into the horizon.

Between the deep South-East of France and the extreme Northern point of Italy, a map of taste is drawn, one that allows certain digressions to go forth towards certain essential estates. Because with its two hundred and fifty labels, the wine list respects Mediterranean shores while adapting to the desires and specification of a Tropezien clientele.

An intrepid and harmonious menu that leads from discovery to discovery, freely navigating from the Aix-en-Provence hillside vineyards to the Hills of Nice, passing through Piedmont, Tuscany or Sardinia to ultimately savour this intimate fusion between the land and men. And it is indeed this notion of the Land and the Sea secretly intertwined that bonds together the table of Rivea at Byblos and the cuisine of Alain Ducasse.

Paired with the sampling of a beautifully presented high-end rosé, 2013 trend leans towards sharing moments of pleasure that permits a touch of sophistication. With freshness and vivacity, with hints of black current, onion-skin, rosewood or coral, these highly expressive rosés, freed from their image of simply thirst quenching wines, now have the ability to substitute the reds or whites.

WARMTH OF DESIGN

“A concept adapted to the idea of a transversal cuisine, open to the Riviera’s culinary cultures.”

Antonio Citterio and Patricia Viel

The combination of French and Italian cultures that are expressed in the kitchen are found in the interior and exteriors of the restaurant, created by architects Antonio Citterio and Patricia Viel Partners.

A Mediterranean culture where all rests on the evidence of warm exchanges.

“Our encounter with Alain Ducasse dates back to a common project in Saint Petersburg in 2011. From our Milan agency, projects have multiplied throughout the world, but the pleasure to work together once again and for the mythical Byblos hotel was a high point. In the sense of a village scene, we pictured Rivea at Byblos as a project with personal dimensions; a sort of private dining room to meet up with friends and friends of friends. Antonio Citterio drew each element, be it the furniture or fabric, on one obvious idea. The terrace is the most attractive area of the restaurant; it was therefore necessary to create an effective continuation of the terrace and the kitchen, by delimiting another focal point inside the restaurant. Creating an open kitchen, seeing the freshness of the raw materials, the movements of the kitchen staff in the heat of the action, supporting the designs and the choice of materials are all ways to extend the notion of sharing, so close to Alain Ducasse’s heart”



A sober and comfortable conception, harmonies that replace Rivea at Byblos Saint-Tropez decorations at the very heart of a maritime and solar Provence. An actual village inside a village, restructuring of the table at Byblos rests on a continuous inside-outside visual bond. Bringing the wood from the terrace inside, thus prolonging an identical floor contributes to this sense of harmony. Treat the façade like an elegant metal greenhouse, repeated in the dining room and bar to emphasise the spirit of a winter garden. Literally floating on the bar, a Ingo Maurer creation - "Larmes de pêcheur" - casts his nets capturing a cascade of Swarovsky crystal drops.

The slightly retro décor provided by the furniture created by Antonio Citterio, meet with coral, terra cotta and aubergine bayadère textiles, specially created for Rivea. Oversized, irregularly stripped booths created by B & B Italia, bright and contrasting tones blend with the warm lighting in the room and to the large lanterns designed by Antonio Citterio, which punctuate the terrace and reveal all the magic of a dinner in the garden. Protagonists of the terraced evenings which linger on under the large trees, the plane tree- trunks are dressed in patinated copper to resemble plant pots.

In the tonic and graphic open kitchen, alternating black and white chequered tiles, unfolds a partition where everything is played on the moment. Lava-stone cooking areas, an immense evacuation hood, and stainless steel tones blended with white Carrare marble. For Antonio Citterio and Patricia Viel it was an evocation of a great professional culinary tradition and by strong visual choices, the way to dissociate from the chromatic scale of the dining room.

In this vibrant and refined atmosphere, the arts of the table are soberly tinted in simple shades of blue and white.

To meet the needs of a fresh, simple, legible cuisine, with dominating values of sharing and friendliness, the arts of the table emphasise a maritime tempo where the spirit of holidays and friendly actions are expressed. On the white clothed tables, elegance is prevalent. A touch of colour with the white, grey, mauve and blue toned enamelled Jars plates. Voluntarily playing a contemporary and rustic partition, this convivial table is far from formal. A combination of little bowls for starters, white porcelain triangular Colombina plates designed by Alessi, large Jars bowl for salads, charming woods planks to serve the pizzette and traditional charcuterie at the centre of the table. Coastal blue cocottes by Le Creuset, pen a gestural choreography in pastel blue for the service of Fresh Provence Vegetables. Inherited from Italy, in the manner of a trattoria, the traditional bottle of olive oil is inherent at the centre of the white tablecloth. Une And'Olio extra virgin Tuscan oil, with green highlights, fruity and bursting with flavour. In the same trend, a cheese grater and an Alessi Pasta pot invest the table to beckon towards a large plate of pasta. Throughout service, white plates and the white porcelain Pillivuyt bread plates echo the graphic stamp of the Rivea logo.

The discreet design of the slightly grey Aino Aalto water glasses for iitala will quench any thirst; large dessert bowls from Biot Verrerie (Biot glass) reminisce the bubbled and hand blown creation, so loved by fans of the Sixties. When comes time for coffee, mythical shores evoke the memory of happy days with Taitu' coffee cups, decorated with images of coral and fish, designed by Emilio Bergami.



IN SAINT-TROPEZ

Exactly under the sun, Hôtel Byblos approaches the shores of a new world. Rivea at Byblos Saint-Tropez welcomes and retains both regular customers and passing guests to enjoy the simple pleasures of hospitality...spiced up by that soft indoor music, so specific to fine tables.

... A curious and demanding, light and generous table, where tasting, nibbling, sharing, is drawn from harmony's source, living in the South in a snapshot, taking the time to dream.

RIVEA AT BYBLOS SAINT-TROPEZ

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