



THE CONNAUGHT



H el ene Darroze at The Connaught moves from Mayfair to Provence this Summer as the team takes up residency at Villa La Coste.

This Summer the gastronomic team from restaurant H el ene Darroze at The Connaught will take up residency at Villa la Coste in the heart of Provence, bringing a little Mayfair magic to the hotel.

Chef H el ene Darroze, who holds two Michelin stars at The Connaught, will create a Provence inspired menu for lunch and dinner, using regional produce and seasonal ingredients sourced from the Villa La Coste vegetable garden. The menu will, of course, include some of her signature dishes, “Retour d’Hano i”, a shellfish consomm e with gamberoni from San Remo, “Ajo blanco gazpacho” with anchovies from Collioure, her confit duck foie gras from les Landes, inspired by the celebrated “Calisson d’Aix” and the iconic Armagnac baba using her own family’s Darroze Armagnac.

Villa La Coste’s vegetable garden, cared for by the domaine’s gardener in unison with the Chef is tucked between organic vineyards, olive groves and lavender fields. It lies in the shadow of Frank Gehry’s spectacular music pavilion which hosts concerts over the Summer months. The hotel, located 10 miles north of Aix-en-Provence, sits discretely in the midst of the famous

biodynamic vineyard Chateau la Coste, an internationally renowned destination for art, architecture and natural beauty.

The area is familiar territory for H  l  ne, who recently opened her new restaurant ‘Marsan’ in Paris, as her first experience of professional kitchen life was at Alain Ducasse’s Louis XV restaurant along the coast in Monaco. Commenting on the Summer pop-up H  l  ne said ‘I am delighted to return, with my team from The Connaught, to an area I have long loved. The outstanding art, wine and fresh produce of Chateau La Coste has inspired me to create what I feel is a true Summer menu to reflect the joy and flavours of Provence.’

The menus from H  l  ne Darroze at The Connaught will be served in The Louison restaurant, named after Louise Bourgeois, whose sculpture ‘The Couple’ graces the room and on the terrace of Le Salon. There will be an A La Carte menu served at lunch and dinner as well as A Tasting Menu served for dinner, priced at 155 euros. H  l  ne Darroze at The Connaught runs from the 29th of July until the 1st of September 2019 while the restaurant in London is closed for a full refurbishment and modernisation from 14th July – mid-September 2019. An Overnight Experience will also be available. It will include an overnight stay, a chilled bottle of Chateau la Coste Rose, a signed copy of H  l  ne Darroze’s book, and an Art Tour and Wine cellar tour. Prices from 1250  , subject to availability.

For reservations call +33 (0) 4 42 50 50 00 or email Contact@villalacoste.com

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ABOUT THE CONNAUGHT

In the heart of London's Mayfair, The Connaught, part of Maybourne Hotel Group, blends contemporary style, classic English character and impeccable service to create the ultimate in sophistication. Rooms and suites to suit every mood, exquisite cuisine from H el ene Darroze and Jean-Georges Vongerichten, the charm of The Connaught and Coburg Bars, and Europe's first Aman Spa make this the perfect place to rest, relax and dine in style.

ABOUT VILLA LA COSTE

Villa La Coste is located within Domaine Chateau La Coste, halfway between the historic city of Aix en Provence and the famous Luberon National Park. The hotel is an intimate and unique location of 28 Villas Suites, 10 of which have private pools. Nestled discretely in a preserved vineyard setting of 200 hectares, the site offers a destination dedicated to wine, art, architecture and well-being.