

In House Editor

CRILLON LE BRAVE REOPENS WITH ENHANCED CULINARY.

FEATURED, TRAVEL, LIFESTYLE

Crillon le Brave, a Provençal gem from Maisons Pariente, begins a new season as soon as the weather warms up once more. The popular 5-star retreat will reopen on April 7 with new gourmet and gastronomic experiences and strange things to do. In the midst of a Provençal village-hotel, Crillon le Brave encourages guests to unwind and enjoy the art of taking things slowly with new menus, a special wine and gastronomy package, and a new Sunday Kid's Club. Visitors can stroll through the village's lanes, relax by the pool, and savour delectably flavorful cuisine. This five-star hotel is the ideal location for a post-pandemic home-away-from-home vacation for those looking to experience the area's rich culture and enjoy a peaceful French escape.

The gastronomic restaurant La Madeleine at Crillon Le Brave has 20 seats inside and on its terrace, both of which offer breathtaking mountain views. Adrien Brunet builds on local connections and finds while keeping technical skill at the centre of the final product. A lamb fillet with rosemary and smoked aubergine millefeuille is also on the menu, as well as pigeon with a delicate lavender rub and cherries from the Ventoux region. Oysters can also be served hot or cold with an aniseed-flavoured potato. The madeleine, named after the nearby mountain pass, is the culmination of the gustatory prowess, a journey of flavours. The chef offers both an appetiser and a dark chocolate version of this sweet treat that is made using historical moulds.



Adrien Brunet, Executive Chef of the Hôtel Crillon le Brave summarises his approach to cooking: "The essence of a recipe is not to transform the product, but to accompany it, to sublimate it in its noblest form: its original taste."

For the 2023 season, La Table du Ventoux, which has a beautiful view from its terrace, has made its lunch menu friendlier. Visitors will find small, sharing dishes with a Provençal flair on the menu. This is a way to promote extended lunches between "Sunday lunch" and "holiday meal," where late comers are also welcome, among families, tribes, and friends. The sharing menus are offered from noon to five o'clock. Returning to a more traditional bistro menu for dinner, Chef Adrien Brunet showcases the best of the South of France, including melon from Cavaillon, green asparagus from Mazan, pissaladière, and other vegetable dishes. Barbecues made with lamb from the Alpilles and pork from the Ventoux region would take centre stage. The hotel's two restaurants, La Madeleine and La Table du Ventoux, both follow an eco-friendly philosophy, as evidenced by the Ecotable Label they each received in September 2022. Adrien has been in charge of their kitchens since March 2021.

Every Sunday brunch at Crillon Le Brave now includes a Kid's Club, which is new for this season and gives parents the chance to enjoy brunch in peace. The hotel has a children's club where kids can play while their parents eat homemade paté croûte, smoked trout from Isle sur la Sorgue, or Provence almond soufflé. The activity leaders give them a wide range of things to do there that encourage creativity and fun.



The spa at Crillon le Brave is housed in the 18th-century vaulted stone stables. It's a quiet, intimate atmosphere that's perfect for detaching, recharging, and unwinding. The spa's three treatment rooms, one of which is a double, combine gentle and efficient methods aimed at enhancing general wellbeing. Tata Harper offers holistic treatment methods that are completely customised to meet the needs of each client. For the first time this season, Crillon Le Brave and AIME have collaborated to develop a menu of beverages made with fresh mint, rosemary, thyme, lavender, elderberry, and other herbs. Visitors can also learn about the hydrolyzed marine collagen and plant milk-based Aime Beauty Drinks, tailored to help you look after yourself.

Due to its exceptional terroir, Provence is well known for its wine. The hotel's visitors are spoiled for choice because there are so many world-famous appellations nearby, including Côtes du Rhône AOP Ventoux, Châteauneuf-du-Pape, Beaumes-de-Venise, Gigondas, and Vacqueyras. As a result, Crillon Le Brave is excited to offer the package "Between wine and gastronomy," which includes two nights' accommodation, a buffet breakfast, a three-course dinner with wine and food pairings at La Table du Ventoux, and a tour of the Domaine Château Pesquié, an AOC Ventoux vineyard, which includes a picnic and a stroll along the winegrowers' path as well as a visit to the cellars. Additionally, Crillon Le Brave, which carries the Vignobles & Découvertes label, will hold workshops centred on regional and local wines.



The mediaeval hamlet of Crillon-le-Brave is one of the highlights of this picturesque Provencal area. It is perched on the Dentelles de Montmirail on one side and the foothills of Mont Ventoux on the other. The distinctive setting enables visitors to go on walks or excursions in quest of fresh experiences and to see Provence from various angles. Additionally to bicycles, the hotel now has TROTRX all-terrain electronic scooters so guests can explore the neighbourhood without harming the environment. The hotel's butler service also provides a variety of activities, such as hot air balloon rides, picnics in the garrigue, and visits to lavender distilleries and local markets.

For family gatherings, weddings, or important business occasions, Crillon Le Brave allows for the privatisation of specific houses or areas of the estate with an eye towards creating custom solutions. Additionally, with the assurance of providing a calming environment that is sensitive to its surroundings, away from the bustle of the city but close to a region with significant added value.

At Crillon Le Brave, guests will experience refined service. The committed staff members, from the baggage handlers to the chambermaids, pay close attention to detail, anticipate the needs or desires of the customers, and listen intently. Both the traveler's comfort and peace of mind are given top priority. a sense of propriety that blends hospitality and propriety perfectly.

Discover more: [Crillon Le Brave](#)



IN HOUSE EDITOR

IMPERIUM brings together some of the world's most fascinating brands and assets. Each Edition of IMPERIUM, we present the finest products and services the luxury market has to offer in an easy-to-read manner. Over the last decade, we have presented our clients with over \$87 billion worth of assets.

