

SUPPER

HOTEL FOOD & DRINK



INIALA HARBOUR HOUSE – MALTA • JUN TANAKA • THE PENINSULA BOUTIQUE & CAFÉ – HONG KONG

Lou Pape

Hôtel Crillon le Brave

PROVENCE

One of three properties within the Maisons Pariente collection, Crillon Le Brave is located within Provence's golden triangle; a hideaway made for soaking up the sun and sipping on cocktails such as the Lou Pape, an elixir whose apricot flavour profile pays tribute to the region.

"Lou Pape means grandfather in local dialect. My grandpa has always been a Suze drinker and I wanted to pay a tribute to him by creating a drink synonymous with his tastes that was also in line with the hotel's atmosphere and surroundings," explains Julien Andrieu, Crillon Le Brave's Bar Manager. "The apricot is an interesting regional product to mix and cognac is, unfortunately, a spirit less popular in France, so I wanted to bring it back."

Making a reappearance on the drinks list just in time for the summer season, the cocktail features Suze, a famed French aperitif flavoured with gentian root. "The main flavours are the bitterness from the Suze, the sweetness of the apricot, the strength of the cognac and a light quinine taste brought by the tonic, enhanced by a pinch of fleur de sel," says Andrieu.

He concludes: "Lou Pape is served in rustic yet elegant glassware to remember my grandfather's profile, and is garnished with a shaped orange zest bringing a citrus nose, a rosemary branch and an aroma matching well with apricot."



Lou Pape

Hôtel Crillon le Brave

PROVENCE

One of three properties within the Maisons Pariente collection, Crillon Le Brave is located within Provence's golden triangle; a hideaway made for soaking up the sun and sipping on cocktails such as the Lou Pape, an elixir whose apricot flavour profile pays tribute to the region.

"Lou Pape means grandfather in local dialect. My grandpa has always been a Suze drinker and I wanted to pay a tribute to him by creating a drink synonymous with his tastes that was also in line with the hotel's atmosphere and surroundings," explains Julien Andrieu, Crillon Le Brave's Bar Manager. "The apricot is an interesting regional product to mix and cognac is, unfortunately, a spirit less popular in France, so I wanted to bring it back."

Making a reappearance on the drinks list just in time for the summer season, the cocktail features Suze, a famed French aperitif flavoured with gentian root. "The main flavours are the bitterness from the Suze, the sweetness of the apricot, the strength of the cognac and a light quinine taste brought by the tonic, enhanced by a pinch of fleur de sel," says Andrieu.

He concludes: "Lou Pape is served in rustic yet elegant glassware to remember my grandfather's profile, and is garnished with a shaped orange zest bringing a citrus nose, a rosemary branch and an aroma matching well with apricot."