



BYBLOS

SAINT-TROPEZ  
since 1967



HOTEL BYBLOS APPOINTS  
NICOLA CANUTI  
AS EXECUTIVE CHEF

**Hotel Byblos Saint-Tropez** is delighted to announce the appointment of **Nicola Canuti** as Executive Chef. In his new role, Canuti will oversee all F&B outlets as well as in-room dining, including popular cocktail destination le **'B' Lounge**, Italian trattoria **Cucina**, beach club **Byblos Beach Ramatuelle**, and the hotel's latest addition, restaurant **Arcadia** which will relaunch when the hotel reopens on **May 10, 2021**.

Born and raised in Italy, Nicola Canuti gained over 9 years of experience working under Alain Ducasse's multiple properties from London to Paris, through Firenze. Canuti relocated to Tunisia to launch Spoon Carthage in 2003 as Executive Chef, prior to embarking on a journey around Asia working with many luxury properties including Raffles Singapore, InterContinental Hong Kong and Shangri-La Manila.

Over the years, the Tropezian palace has constantly been at the forefront of St Tropez' culinary scene. Reflecting both the hotel's location and Chef Canuti's origins, the gastronomic concept will be heavily influenced by the Mediterranean; with Canuti taking inspiration from the

treasures of the French and Italian rivieras, and working with local producers from the Côte d'Azur region. Each menu will feature dishes that accentuate the ingredients' original taste, celebrating natural flavours and aromas.

A great believer in sustainability with the utmost respect for nature and the seasons, Canuti will plant his own seasonal fruits, vegetables and herbs in the hotel's very own vegetable garden. He will also create juices using the produce on site. For those guests who are eager to learn more on planting vegetables and cooking in general, a tour and visit of the garden with Chef Canuti can be organised and booked at reception.

Working across completely different outlets, from a traditional trattoria and a beach club, to a celebrated Saint-Tropez bar lounge and a brand new restaurant, Chef Canuti's objective will be to embrace each outlet's unique identity whilst highlighting their common denominator – that of a renowned family-owned 'Palace':

**CUCINA:** Chef will draw on his native country's best kept secrets for this Italian trattoria overseen by Alain Ducasse. Located within a warm, contemporary setting amongst olive trees, guests can enjoy the very best of Italian cuisine within a cosy atmosphere. Open for dinner only, from 8pm to midnight, Mondays to Sundays

**BYBLOS BEACH RAMATUELLE:** Chef will propose a Mediterranean-inspired culinary experience that is adapted to different moments of the day and always in tune with the season. He will enhance the menu with fish, shellfish and vegetable dishes, drawing inspiration from the sea. Byblos Beach is open for lunch from midday to 5pm, Mondays to Sundays. The beach itself is open from 10am to 6pm in low season and from 10am and 8pm in high season.

**ARCADIA:** The hotel's latest restaurant, located by the pool, will open for lunch and dinner. Using local and seasonal produce including tomatoes, white truffle and aubergine, Canuti will create an authentic gastronomic experience, inspired by the Mediterranean. Once the sun sets, Arcadia will offer a stylish, chic ambience overlooking the hotel's main square with lights illuminating the pool and the famous facades. For larger groups, guests can opt for the chef's table right by the kitchen and in the heart of the action. For couples, there is the option to book the secret table...

**LE 'B' LOUNGE:** named one of the most popular bars on the French Riviera, Le B will introduce tapas and light bites including the Pinza, a lighter and healthier alternative to the traditional pizza.

**Commenting on his appointment, Chef Canuti says:** *'I am truly honoured to have been appointed Executive Chef of such a prestigious and iconic hotel. The most important part of working in such a renowned establishment is to not only continue delivering what guests expect from a luxury hotel, but to go beyond their expectations. What makes five star hotels stand out nowadays, is delivering quality, sustainable menus, paired with exceptional service within a relaxed, convivial atmosphere, whilst remaining loyal to the brand. It's basically sophisticated gastronomy that is also essentially simple to enjoy – the very essence of luxury.'*

**General Manager Christophe Chauvin also comments:** *'We are delighted to welcome Nicola Canuti within our team. His experience, energy and passion for what he does are in line with Byblos' values. After a year of confinement, we want to welcome our international guests back with new offerings, in keeping with all the elements that make Byblos so special.'*

#### **Notes to editors:**

Steeped in history and founded on love for French actress Brigitte Bardot, Lebanese businessman Jean-Prosper Gay-Para built the Byblos in 1967. He sold it to French businessman Sylvain Floirat that same year, and it has stayed within the same family ever since. Four generations on, it is still an iconic destination on the French Riviera.

Built as a village within a village, Hotel Byblos features 90 rooms and suites, including three Byblos Confidential apartments and the Missoni Suite, a pool at the heart of the property with its bar le B, a spa by Sisley, two

fitness centres, Italian trattoria Cucina overseen by Alain Ducasse which launched in 2019, a vegetable garden, Byblos Beach Ramatuelle located 10 mins drive from the property, Les Caves du Roy nightclub, and the latest addition - restaurant Arcadia which will relaunch in May 2021.

Byblos has acquired mythical status thanks to its remarkable history, the passion of its owners – the Chevanne family – its loyal staff, its amazing guests and its prestigious partners. It is part of luxury hotel group Groupe Floirat which also includes La Réserve St Jean de Luz in the French Basque Country, and Les Manoirs de Tourgéville in Normandy.

**Hotel Byblos and all F&B outlets will reopen on May 10, 2021.**  
Bookings can be made online via **Byblos.com**

For further press information and images, please contact  
Victoria Henson / +44(0)207 244 1941 / victoria.h@peretti.com  
Alicia Davis / +44 (0) 20 7244 1946 / alicia.d@peretti.com

Hotel Byblos • 20 avenue Paul Signac, 83990 Saint-Tropez  
+33 (0)4 945 668 00 • saint-tropez@byblos.com • www.byblos.com



ByblosSaintTropez