

AN OUTSTANDING LOCATION
FOR AN OUTSTANDING HOTEL



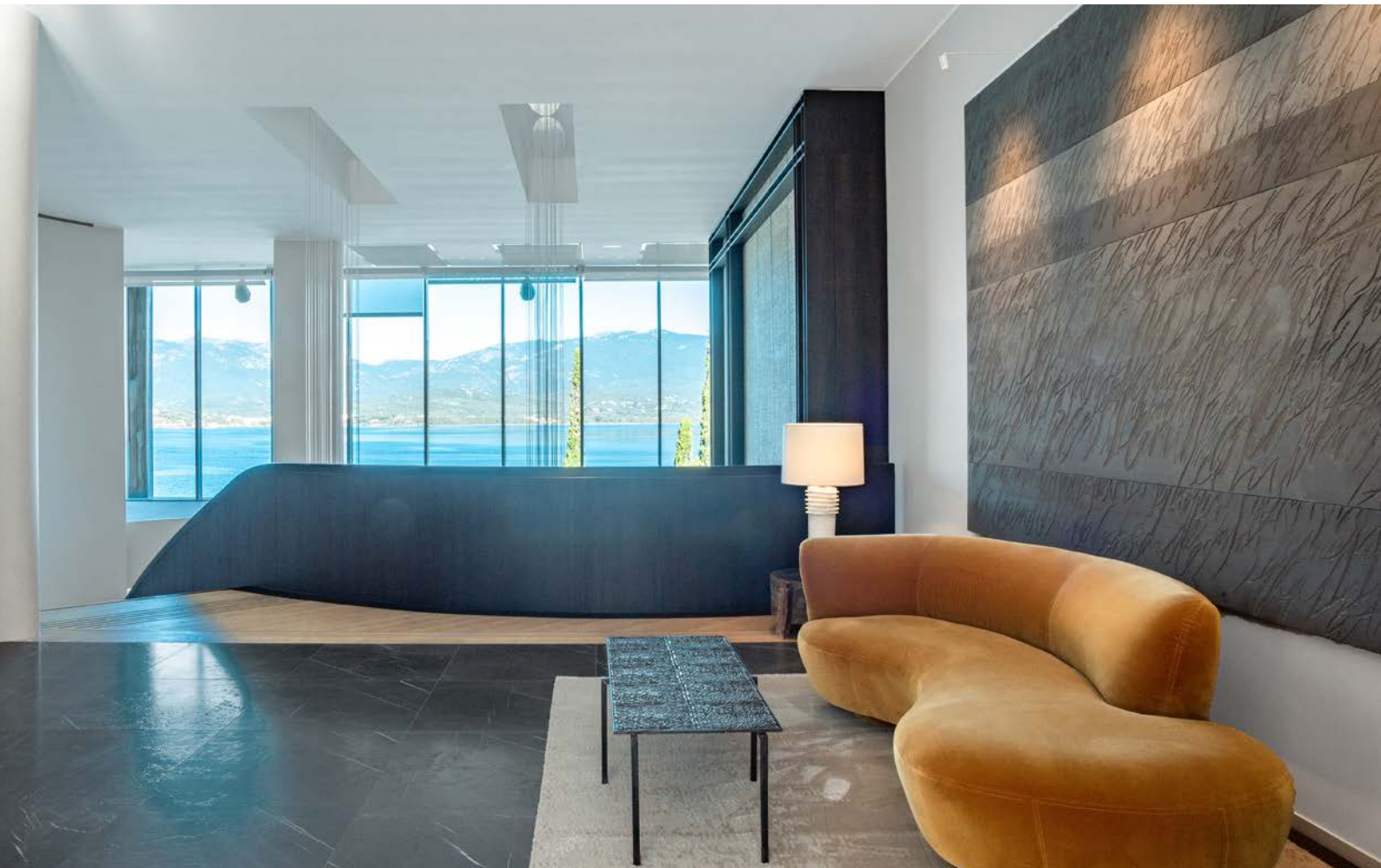
CASADELMAR

5-STAR HOTEL & 2-MICHELIN STAR RESTAURANT
PORTO VECCHIO, SOUTHERN CORSICA

«THERE,
ALL IS
ORDER
AND BEAUTY,
LUXURY, PEACE AND PLEASURE»*

Located in the Gulf of Porto Vecchio, in the heart of almost three hectares of gardens shaded by olive trees and umbrella pines, Hotel Casadelmar is an ode to nature, magically melting into the landscape. It is a dream spot right by the sea, minutes from the town centre and the most beautiful beaches of southern Corsica. The pool overlooking the bay blends into the deep blue Mediterranean. Guests can enjoy innovative Mediterranean cuisine by Italian chef Fabio Bragagnolo and relax in the luxurious spa, whose wellness rituals by British skincare and spa specialists ESPA benefit both body and mind.

* *L'invitation au voyage. Charles Baudelaire*



TALENTS & COMPÉTENCES

- 2004 Hotel opens
- 2005 Awarded first Michelin star
- 2007 Hotel is expanded
- 2009 Awarded second Michelin star
- 2014 Spa renovation
- 2019 Renovation of interior & creation of signature scent
- 2020 Becomes member of Les Grandes Tables du Monde international restaurant association

Casadelmar opened in 2004 with the aim of showcasing the best Corsica has to offer. To meet the challenge, the hotel has brought together some of the most talented professionals in the business, each internationally recognised for their talent and expertise.

Architect and interior designer JEAN-FRANÇOIS BODIN and landscape designer JEAN MUS worked closely together to highlight the sensual beauty of the exterior.

General manager GIAN-LUCA BERTILACCIO was fully involved in the hotel design and concept, and directs an outstanding team.

Italian chef FABIO BRAGAGNOLO creates cuisine that reflects the spirit of the location and lives up to Casadelmar's incomparable natural surroundings.



UNDERSTATED LUXURY

The minimalist wood and glass architecture, refined decor and spectacular views throughout create an atmosphere of calm and comfort. The 34 elegant rooms and suites and the luxurious private villa boast magnificent terraces with panoramic sea views.

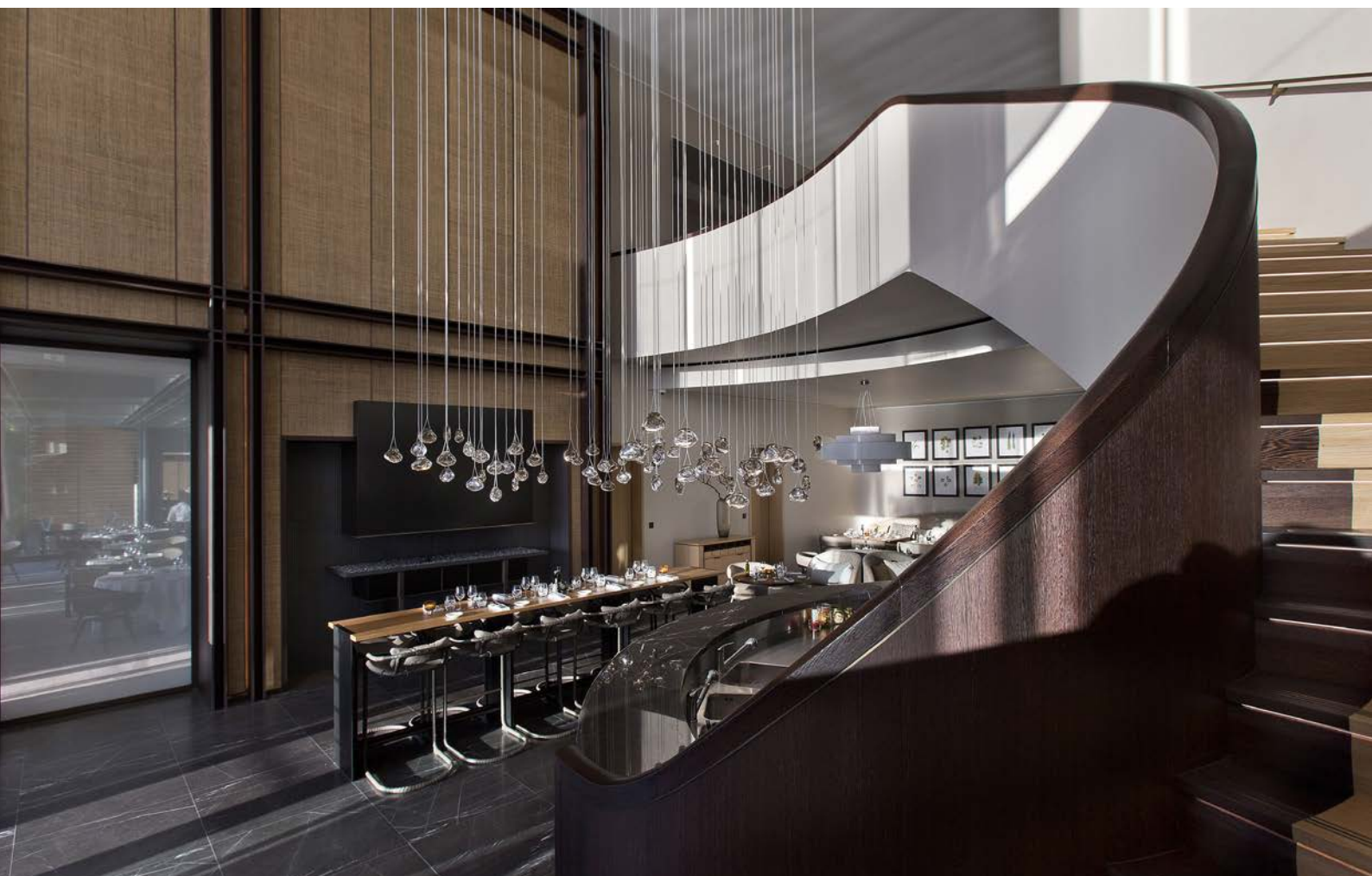
The water of the large outdoor pool blends in with the blue of the Gulf of Porto Vecchio. Designed by renowned landscape architect Jean Mus, the Mediterranean gardens form a precious backdrop that sets the scene for a constant dialogue between flora and fauna. Ancient olive trees, Florence cypresses, umbrella pines, rockroses, myrtle bushes and everlasting flowers provide light and shade as guests stroll through the vegetation.



CASADELMAR: DESIGN AT THE HEART OF NATURE

Casadelmar gives pride of place to the sea by integrating it into the heart of its aesthetic from the moment guests arrive. In the reception area, natural materials in muted tones – leather, stone and wood – create a sense of tranquility. The signature scent, “Maquis Vert”, evokes a sunlit duel between the aromatic resin of the mastic tree and the warm, spicy scent of everlasting flowers. In the lobby, a mezzanine overlooks the bar. As you lean on the dark wood balustrade, you can take time to contemplate the Gulf of Porto Vecchio and the ballet of boats that continually sail across the water. The sea also resonates in the furnishings, such as the bronze coffee table designed by Jean Grisoni, whose patterns evoke the lapping of the waves.

On the left, the staircase in light oak and wenge wood curves its way slowly and sensuously to the bar. The long high-top table at the centre beckons you to sit down on one of the grey leather bar stools and enjoy a cocktail under the subdued Medusa suspended lights. Beneath the mezzanine, a long counter with beige leather upholstered seats provides a comfortable place for private conversations. Above, an herbarium subtly pays tribute to the scents of the Corsican maquis shrubland.



ELEGANCE AND BREATHTAKING VIEWS

At Casadelmar, the sea belongs to everyone. It is a paradise regained where guests come to recharge their batteries, just like the salamanders that appear here and there, mythical, mischievous creatures who can withstand the sun's rays without burning.

All rooms and suites open onto magnificent terraces with commanding panoramic views of the bay. Architect and interior decorator Jean-François Bodin designed the furniture and positioned the beds to face the sea. Light wood, white walls and grey Bateig stone floors create a bright, airy feel that sets the tone for each space, filtered and diffused by softly coloured hangings.



PRECIOUS INTIMACY

Hidden in the gardens, the private villa overlooks the bay and offers complete privacy. Like the hotel, its contemporary design is in perfect harmony with the natural surroundings. The villa boasts three elegant suites: one ground floor suite (150m²) with two bedrooms and two bathrooms, a 150-m² terrace and an 18-m private heated pool; and two first floor suites (75m² and 61m²), each with 20-m² terraces. The villa offers all the services of the hotel and can be fully privatised on request.



INTIMATE ATMOSPHERE & A TERRACE UNDER THE STARS

Opposite the bar, an imposing panel covered with raffia adorns the fireplace and announces the intimate restaurant. Soft, intermittent lighting adds to the calm ambiance, and two booths offer a more private dining experience.

In the spring and summer, guests are served outside on the panoramic terrace.

The décor provides the perfect setting for Casadelmar's 2-Michelin-starred chef, Fabio Bragagnolo, to take diners on an unforgettable gourmet journey around the Mediterranean.



THE FINEST INGREDIENTS IN CORSICA AND ITALY

This unique location informs the cuisine with specific characteristics. The 2-Michelin-starred Casadelmar restaurant offers an unparalleled experience driven by chef Fabio Bragagnolo's delicate, meticulously-prepared cuisine, inspired by the shores of the Mediterranean. As a committed "locavore", Bragagnolo prefers to work with ingredients sourced from Corsica and the Mediterranean, only allowing himself to go further afield if the quest for excellence justifies it. The menu reflects his light, contemporary style of cooking, enhanced by the different textures and sauces he continually invents. Fabio's secret is, "above all else, to try to respect the ingredients to bring out their quintessential quality".

In 2020, Casadelmar restaurant joined LES GRANDES TABLES DU MONDE, a prestigious international community of award-winning restaurants.



FABIO BRAGAGNOLO



Born in northern Italy (Pordenone), Fabio is a baker's son who has been passionate about cooking from an early age. Having worked in a number of top international restaurants, he arrived in France in 1999 to take up the position of sous-chef at Carpaccio in the Royal Monceau in Paris, which he believes is the gastronomic capital of the world. He then moved to Porto Vecchio, Corsica, to open the Casadelmar restaurant, where he joined chef Davide Bisetto as sous-chef and rapidly made his mark. Hard-working and humble, with a sophisticated sense of taste and an expert's flair for creativity, he was the natural choice to take over as head chef in 2014. The following year he was awarded a second Michelin star in recognition of his exceptional talent and savoir-faire.

Sample menu: Cannelloni de denti with crab, caviar, fresh vegetables
Corsican citron / Ravioli with quail, brocciu, spinach and morels / Line-caught sea bass in a vegetable charcoal crust with sucrine lettuce, chanterelles and razor clams / Cap Corse langoustine with Clementine oil sorbet / Corsican veal "Osso Buco" style



CLAUDIO PEZZETTI



Originally from Padua, Italy, Claudio Pezzetti joined Casadelmar when it opened, and his career as a pastry chef has developed with the restaurant. The creations he has produced over the years demonstrate a perfect mastery of his art. Like his close colleague Fabio Bragagnolo, Claudio focuses on Mediterranean and Corsican ingredients such as brocciu and mascarpone cheese, or amaretto and limoncello liqueurs, to create desserts that are daring, light and elegant.

Sample dessert menu: Cervione hazelnuts with lemon and chestnut honey / Fine chocolate medley with cacao nepita sorbet / Granny Smith apple and tarragon sphere..



MULTI-FACETED CUISINE

The Grill and Lounge Bar offers a gourmet menu with an international flavour, which diners can enjoy while admiring the stunning views of the bay of Porto Vecchio from the interior or beneath the wisteria-covered pergolas. Dishes include ceviché, Black Angus steak, bobun salad, sesame and buckwheat flour lasagne, aubergines and brocciu, and spaghetti with langoustines, capers and ginger.

The famous Sunday brunch (except 15 June to 15 September) is a lavish gourmet buffet featuring outstanding products, and has become a popular event for locals and visitors alike.



NATURE & SERENITY

Decorated with dark wood, Japanese textiles and Medici marble, Casadelmar's wellness space was designed as a calming retreat from the exuberant natural surroundings and sunlit world outside, an intimate cocoon where guests can relax and unwind. The spa offers a wide range of natural treatments and traditional therapies based on the rituals developed by British skincare and spa specialists ESPA, which provide long-lasting benefits for body and mind. ESPA products are carefully created with meticulous attention to textures and fragrances, and combine active ingredients (essential oils, marine extracts and botanicals) derived from natural sources. Treatments are tailored to the specific needs of guests.

The spa also offers a special treatment made with essential oils from Corsican shrubs grown in Casadelmar's own herb garden, such as everlasting flowers, lavender, sage, rosemary and thyme depending on the season.



MEETINGS, INCENTIVES, WEDDINGS, ANNIVERSARIES

Located less than two hours from Europe's major cities, in the heart of the Mare Nostrum region with its pristine beaches, mountains and rivers, Casadelmar is the perfect choice for professional or private events. The hotel can be completely privatised and offers two fully equipped function rooms (25m² and 75m²) with panoramic views of the Gulf of Porto Vecchia. Our Concierge service is also available to organise complementary activities for your guests.



THE CASADELMAR SPIRIT ON THE BEACH

Located a short distance from Casadelmar (5 minutes by boat, weather permitting), La Plage Casadelmar boasts terraces that overlook the white sandy cove on the Benedettu peninsula. The bar and grill restaurant is located by the sea.

Italian chef Francesco Triscornia offers a Mediterranean menu with an Italian accent that changes according to what's fresh at the market. The simple cuisine, served by the sea, includes dishes such as fish carpaccio, fresh sun-drenched vegetables, and the famous spaghetti with seafood and linguini with clams, along with grilled lobster, fish medley, black pork and prime rib.





CASADELMAR

5-STAR HOTEL AND RESTAURANT *****

Owner: Jean-Noël Marcellesi

General manager: Gian Luca Bertilaccio

Chef: Fabio Bragagnolo

Restaurant manager: Andrew Kirkby

Spa manager: Séverine Catherim

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ROOMS

34 rooms and suites from 36 to 120m²,
all with panoramic terrace

RESTAURANT

Two Michelin stars

Four Gault Millau toques

Gourmet cuisine and panoramic terrace

50 seats

Buffet breakfast served in restaurant

SERVICES

- 24/7 room service
- 24/7 concierge service
- Meeting room
- Heated pool in the heart of the Mediterranean gardens, beach and private jetty
- Spa and fitness centre, steam room, massages, beauty and skincare treatments
- Hairdresser, laundry service, shop
- Disabled access
- Lift
- WiFi

KEY FIGURES

Almost three hectares of gardens

Average meal (à la carte) gourmet restaurant: €180

Average meal (à la carte) grill: €60

Room rates starting from €490

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[Les Grandes Tables du Monde](#) &
[Cercle des Grandes Maisons Corses](#)

GETTING THERE

Figari international airport: 25km

Commercial port of Porto Vecchio: 5km

Private jetty and helipad

PRESS CONTACT

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