



WALDORF ASTORIA®
VERSAILLES • TRIANON PALACE

PRESS KIT





TRIANON PALACE VERSAILLES MAKES ITS MARK

RENÉ SERGENT, ARCHITECT FOR THE ELITE

Commissioned by Gabriel Weill-Martignan, Trianon Palace Versailles opened on 1 May 1910. At the time, architect René Sergent (1865-1927) was a celebrity in his field. Having graduated with a degree in 1884 from the École Spéciale d'Architecture and subsequently won multiple awards, this baker's son from Clichy had a brilliant career.

His architectural portfolio features some impressive work. After fifteen years working for Ernest Sanson, a highly sought-after architect by private clients - one of the most significant being Boni de Castellane, for whom he built the legendary Palais Rose -, Sergent established his own company, becoming an expert and enthusiast of the classic works by Mansart and Gabriel, specializing in restoration projects.

His skills in adding modern elements of comfort to old buildings and his talent in construction led to him being called as far as London, where he designed the Rolls-Royce headquarters and the Savoy and Claridge's hotels. With his fame expanding, rich bourgeois and Parisian aristocrats began to fight for his services. His adventures led him all the way from New York to Buenos-Aires. The esteem for his company flourished and its clients included the Wandels, the Rothschilds, the Vanderbilts, Pierpont Morgan and American banker Alfred Heidelberg, for whom he built a town house in 1913 on the Avenue d'Iéna, which would later become the Buddhist Pantheon of the Guimet Museum.

Four years earlier, he had designed a hotel at the edge of the Champ de Mars for Jean-Philippe Worth, son of famous designer Charles Worth, as well as another town house on Avenue Matignon, which is now the headquarters of Christie's auction house.



*Municipal Archives Collection of Versailles
4 Fi 279 Versailles – Trianon Palace Versailles
Gate and façade of the hotel (1910)*

From 1912 to 1914, he worked on building a hotel for the wealthy banker Count Moïse de Camondo, in the style of an 18th century aristocratic residence, inspired by the Petit Trianon, on the Rue de Monceau. Bequeathed to the Arts Décoratifs in 1935, along with its fabulous collection of furniture, the building has been one of the most prestigious museums ever since. So, back to the Trianon. Highly influenced by Gabriel, Sergent increasingly used him as inspiration: in 1908, he designed a “Petit Trianon” style shop, built on 20 Place Vendôme for the Duveen brothers, who were renowned Parisian antique dealers.

Two years later, his drawings for a New York building were very clearly completely influenced by Versailles and Gabriel’s work. Built by American architect Horace Trumbauer on the corner of 5th Avenue and 56th Street, the building was unfortunately knocked down in 1953... However, his first sketches of Trianon Palace Versailles were the most heavily influenced of them all by his inspiration: The Grand Trianon. For Gabriel, everything was possible with a pencil. And his skills were remarkably fit for illustrating modern and hotel projects.

Three years of construction for a monumental building; six stories high, marked by its long 65m façade, speckled with 320 windows. On the inside, similar to the hall of the Royal Château of Compiègne, also designed by Gabriel, the gallery is punctuated by an impressive colonnade, with depth provided by ten domes. Following the Art Nouveau trend of the time, Sergent’s decoration abolished the heavy Belle-Époque style, all while carefully retaining the gold, marble and moulding details. A true statement of French style, opting for elegance over opulence, the result is harmonious, well- balanced, light, open wide to the surrounding gardens and most importantly, fully equipped with ultra-modern comforts.

For this is where René Sergent was in his element: In just a few years, he designed two exclusive London palaces, as well as the Grand Hotel in Rome and Villa Stéphanie in Baden-Baden. In actual fact, contrary to popular belief, Sergent only designed one hotel in France: Trianon Palace Versailles. In 1911, a year after the opening of the hotel in Versailles, René Sergent was awarded the Great Medal for Architecture for Private Clients by the Société centrale des Architectes.



*Municipal Archives Collection of Versailles
1 Fi 151 Trianon Palace Versailles – Western Façade (1914)*

FIONA THOMPSON, AN INSPIRED DESIGNER

In 2007, when ambitious and costly renovation works began, Trianon Palace Versailles had aesthetically been left pretty much untouched. Decorated and furnished according to the standards of the era and profession, the hotel echoed the style of the château next door. Acclaimed by high society and adored by the well-travelled café society, fashionable at the time of its opening, the Louis XV and Louis XVI styles, often merged, had become norm of luxury grand hotels.

An international standard of style and the first of its kind. For decades, Trianon Palace Versailles carefully maintained its looks, encouraged both by its prestigious royal surroundings and the tastes of its international clientèle, comforted by this respectable and very classic French style; however, this eventually began to age and look outdated, despite continuous renovation work - the last of which was done in a rather bleak, yellow and black palette. When Trianon Palace Versailles revealed its transformation in 2007, it was a real surprise. With the process used in 1910 by René Sergent to introduce modern comfort to a classic structure in mind, English designer Fiona Thompson followed in his footsteps, introducing a contemporary, plush, elegant and subtly coloured style to the original decoration of the hotel, where once dark wood, leather, velours, dull shades, lacquers and ironwork reigned. She paid particular attention to conserving and adorning what had given Trianon Palace Versailles its fame from the very beginning, such as the old marble, palatial and extremely comfortable bathrooms.

The trick was to take the numerous old, historic elements into consideration that were already present in the building and use them as the basis for refined decoration, conveying eloquent flair, reflecting the great French designs of the 1930s and 1950s.

Sparingly lavish, enhanced with soft and pretty colours, imposed by the lush settings of the surrounding gardens, new Trianon Palace Versailles does not forsake its heritage in any way. Even better: It is neatly blended with a classic, clear-cut and most definitely chic style. This spectacular, yet sober marriage is the work of English interior designer Fiona Thompson, Director of Design of the London agency Richmond International. The talent lies in the eclectic approach to styles and standards.

For Trianon Palace Versailles, this meant taking a close look at the history of the century-old hotel and coming up with a way to bring it into the 21st century, without making a parody or pastiche of the property. The magic is the stylish double-door gate: A typically Anglo-Saxon modern-classic model, with sassy glamour, swinging out as if opening for an eccentric emissary, comfortable anywhere in the wide world and the setter of trends.

In 2007, the very year it reopened, Trianon Palace Versailles was awarded the first prize for Best Interior Design, for its lobby and communal spaces, at the European Hotel Design Awards.



WALDORF ASTORIA VERSAILLES – TRIANON PALACE TO DAY : CHIC AND CONTEMPORARY

With Waldorf Astoria Versailles - Trianon Palace, Fiona Thompson signed up for a global contemporary design brief; from the lobby to the luxury La Vérande by Gordon Ramsay brasserie, from the reception to the terraces - the latest of which opened in 2012-, from the rooms and suites of the old building to those of the new Pavillon, from the fine dining Gordon Ramsay au Trianon restaurant to the Guerlain Spa, the entire establishment was treated with the same vigour and requirements in mind.

From the bi-chrome black/white marble patterns in the lobby to the Gallery - Botticino Classico, Belgian Black, Grigio Billiemi -, to the alcoves upholstered in white in the fine dining restaurant, the illustrious Murano glass created in Venice by Andromeda to the grey and olive green velvet furniture, enticing guests to sit for intimate conversations, from the provocative black glass in the reception to the refined flower and plant displays; each and every aspect was created in the spirit of a modern and sophisticated lifestyle, perfectly suited to these lounges and the reception brimming with history.

As for the Salon Clemenceau, extended by two vast terraces, it was restored to its former glory, with numerous windows draped with brocade, its four huge crystal chandeliers and its ancient gold details, kept just as they were in 1919. A plaque can be found commemorating its history...

As the bridges between the ground and upper floors, the beautiful palatial staircase and lifts upholstered with cream or textured leather lead up to the floors and the vast accommodation spaces split into eight categories. The Deluxe rooms and Junior and Deluxe suites extend under a wonderfully high ceiling, designed in an intimate, plush and mellow fashion.





The most popular rooms are, of course, those with a view over the Trianon gardens, in which “Marie-Antoinette’s sheep” peacefully graze. From a distance, they look like large balls of wool laid out across a green carpet...

Right up on the 6th floor, nestled under the roof, the Terrace Suites, created in 2007, are highly sought after, particularly amongst British clients. They are accessed by a private lift, or, for something a little more fun, a hidden staircase concealed at the bottom of the hall on the 5th floor. It’s like floating above the world; the direct view from above of the Château de Versailles is outstanding and gives these slope-ceiling, duplex rooms their unique charm. For something a little different, there’s the Versailles Suite, located on the 2nd floor, with its (p)residential furnishings spreading out across 150m². With blue-shaded walls, smoky grey velours and silver leather, the decoration of the dining room for 8 guests creates a stylish atmosphere; at an angle lies the bedroom, with its regal striped carpet, decorated in chamois shades and delicate almond velours.

All of the rooms at Waldorf Astoria Versailles - Trianon Palace share certain aspects in common: Original but non-functional black marble chimneys, modern, elegant ample furniture, fully-equipped wardrobes and bathrooms in their original dimensions and that echo the bi-chromatic black-and-white design scheme of the lobby and Gallery: White tiles, mottled grey mosaics, heated grey marble flooring. The showers, baths and sinks are generous, almost double-sized, with cross taps, as is typical of the “grand hotel” style.





WALDORF ASTORIA VERSAILLES – TRIANON PALACE : A CENTURY OF HISTORY

In France, 1909 and 1910 were marked by a whole host of political and artistic events. Internationally, thrones wavered and bearers. The world of the decorative arts was narrowly saved by the publication of the Futurist Manifesto in Le Figaro. Contrary to the metaphysic vision, futurism rejects the idea of being attached to the past and the museum culture, favouring speed, technology, the brutality of modern and urban life. One example amongst several impetuous statements: “a car is more beautiful than the Winged Victory of Samothrace”

For the famous Parisian architect René Sergent (see portrait), this proclamation had a ripple effect. Taking a total of three years, construction rapidly sped up in 1909. Opening on 1 May 1910, Trianon Palace Versailles became the first grand Parisian hotel outside the city. As the Belle Époque drew to a close, the café society moved in; Versailles became all the rage. After the first world war, the renowned American decorator Elsie de Wolfe rented a huge property, the Villa Trianon, which she strived to make a masterpiece of.

Being near to Paris, but completely immersed in the legendary Versailles world, Trianon Palace Versailles became a real hotspot destination, hosting many crowned heads, film celebrities and prominent individuals from the art world, such as Marcel Proust and Sarah Bernhardt. The international upper class became regulars, with some even permanently keeping staff and luggage on the premises.

For many Americans, the hotel became their base for their regular trips to the Old Continent. For many writers too, Trianon Palace Versailles offered the perfect balance between an agrestic retreat and while keeping in proximity of the capital.

The entire Parisian literary circle rushed over, quickly joined by people from the film industry, who loved the premises. Throughout the entire 20th century, staying at a room in Trianon Palace Versailles to write a film was a part of the mythology of the backstage works of the 7th Art. The late director Claude Chabrol spoke of it fondly in his memoirs, as well as the famous boulevard theatre author Pierre Barillet. Previously, in 1953, Sacha Guitry had also stayed during the filming of “Si Versailles m’était conté”. The film was a major success in the 53-54 season.

During the First World War, following the footsteps of its military history, Versailles became a garrison town once more, hosting the military staff of the French army. Artillery, cavalry, armoured divisions and, of course, many hospitals took over the scene. Trianon Palace Versailles was requisitioned and used as a hospital for British soldiers. In their breaks, military doctors and their patients strolled around the gardens of the château, which, due to lack of maintenance, had become a wild forest. Before the Armistice was even signed, in 1918, the lounges of Trianon Palace Versailles had been hosting numerous work meetings of the Higher Council of the Allied Forces, gathering military chiefs and allied politicians.



Municipal Archives Collection of Versailles

1 Fi 748 Versailles – Trianon Palace Versailles – Hotel transformed into an English hospital, then a meeting place for conferences of the allies (1914)



The choice of Versailles was both logistical, of course, as well as symbolic - it was here that the German Empire was declared in 1871 after defeating the French army in the war of 1870 -, Trianon Palace Versailles offered comfort and the perfect facilities for these official delegations, lead by Georges Clémenceau, American President Woodrow Wilson, British Prime Minister Lloyd George and Italian Prime Minister Vittorio Orlando. Indeed, over the course of two years, under the gold and marble columns of a ground floor lounge, the terms of the Treaty of Versailles were drafted, which was eventually signed on 28 June 1919 in the Hall of Mirrors of the Château de Versailles.

Paying tribute to this history, Trianon Palace Versailles baptised the reception lounge with the name Clemenceau. The inter-war years were busy with hectic socialite life. The entire Parisian high society from the art and political scene passed through Versailles, with Trianon Palace Versailles opening its doors to both informal and exclusive events. Guests included: Tennis player René Lacoste, Jean Cocteau, playwright Marcel Achard, who became a regular, as well as the Duke and Duchess of Windsor, who came to stay for their honeymoon.

During the Second World War, Trianon Palace Versailles was in the same boat as most other Parisian palaces; requisitioned by the Luftwaffe, who used the surrounding area as they deemed fit for their practices. With the liberation of France, the American army took their turn, taking over the premises. In 1946, Trianon Palace Versailles regained its splendour and status, returning to its glory as the favourite retreat of celebrities looking for a little privacy on their trips to Paris.

Marlene Dietrich was a great fan; Queen Elizabeth II was also said to have loved her stay in Versailles. The hotel actually served as an embassy hotel for numerous royal figures and Heads of State, invited to visit the Château de Versailles. Staying true to its artistic tradition, in full discretion, Trianon Palace Versailles welcomed singer Jacques Brel, author François Mauriac, as well as big names such as Jean Gabin, Tino Rossi, Jeanne Moreau, Jean-Claude Brialy...

Alternating between fleeting day escapes and long-term stays, celebrities enjoyed this exclusive retreat, with staff catering for their every need. However, there were rumours in Paris of leaked secrets from the Louis XVI style moulded-ceiling and furnished rooms. Paris-Match journalists were constantly present; they would come for the day, invited by Roger Vadim or by the munificent producer Raoul Lévy. In 1965, Woody Allen made a slight mockery of it all in his film What's New Pussycat? with the villainous and cheerful Chateau Chantelle.

In the late 1980s, the opening of the luxury Givenchy Spa, decorated by Hubert de Givenchy himself, brought Parisians back down the road to Trianon Palace Versailles, the decoration slightly reminiscent of the style in Last Year at Marienbad.

In 1990, Trianon Palace Versailles began massive renovation and expansion works, with the addition of the Pavillon building, as well as a new conference centre.



9 VERSAILLES. — Trianon-Palace. — La Salle à manger, transformée actuellement en lieu de réunion pour les préliminaires de la paix. — The dining-room now turned into a meeting place for the preliminaries of peace. — LL.



The Clemenceau lounge, restored identically with its many brocade draped windows, four massive chandeliers and ancient gold details as they were in 1919

WALDORF ASTORIA VERSAILLES – TRIANON PALACE SETS THE TABLE(S)

Waldorf Astoria Versailles - Trianon Palace offers guests 3 catering options: the Bar Galerie, the luxury brasserie La Véranda by Gordon Ramsay and the Michelin-starred gastronomic restaurant Gordon Ramsay au Trianon.

With five cosy alcoves, upholstered in white leather, in a room flooded with natural light and opening out to the gardens with its wild and lush settings, featuring an exclusive tranquil terrace, the Gordon Ramsay au Trianon restaurant, which can be set up and used for private purposes, is the culinary hotspot of the area. Guests can expect nothing less than immaculate steam-ironed napkins and top-class French cuisine. As an exclusive concept of the restaurant, the Table du Chef overlooks the Michelin-starred kitchens and provides the opportunity to enjoy dinner in a “unique” fashion, while admiring the talented and dynamic kitchen staff working at full steam.

The La Véranda by Gordon Ramsay brasserie also offers an outstanding view of the gardens. Discover delicious continental and contemporary cuisine, complemented by an excellent wine menu. At La Véranda by Gordon Ramsay, guests can also enjoy the generous breakfast buffet every morning.

This empirical and wise use of the premises and services works well with the hotel customs. More than that, it revived them by bringing together all key aspects. Enjoy a coffee here, lunch there. Have a drink there, dinner here.



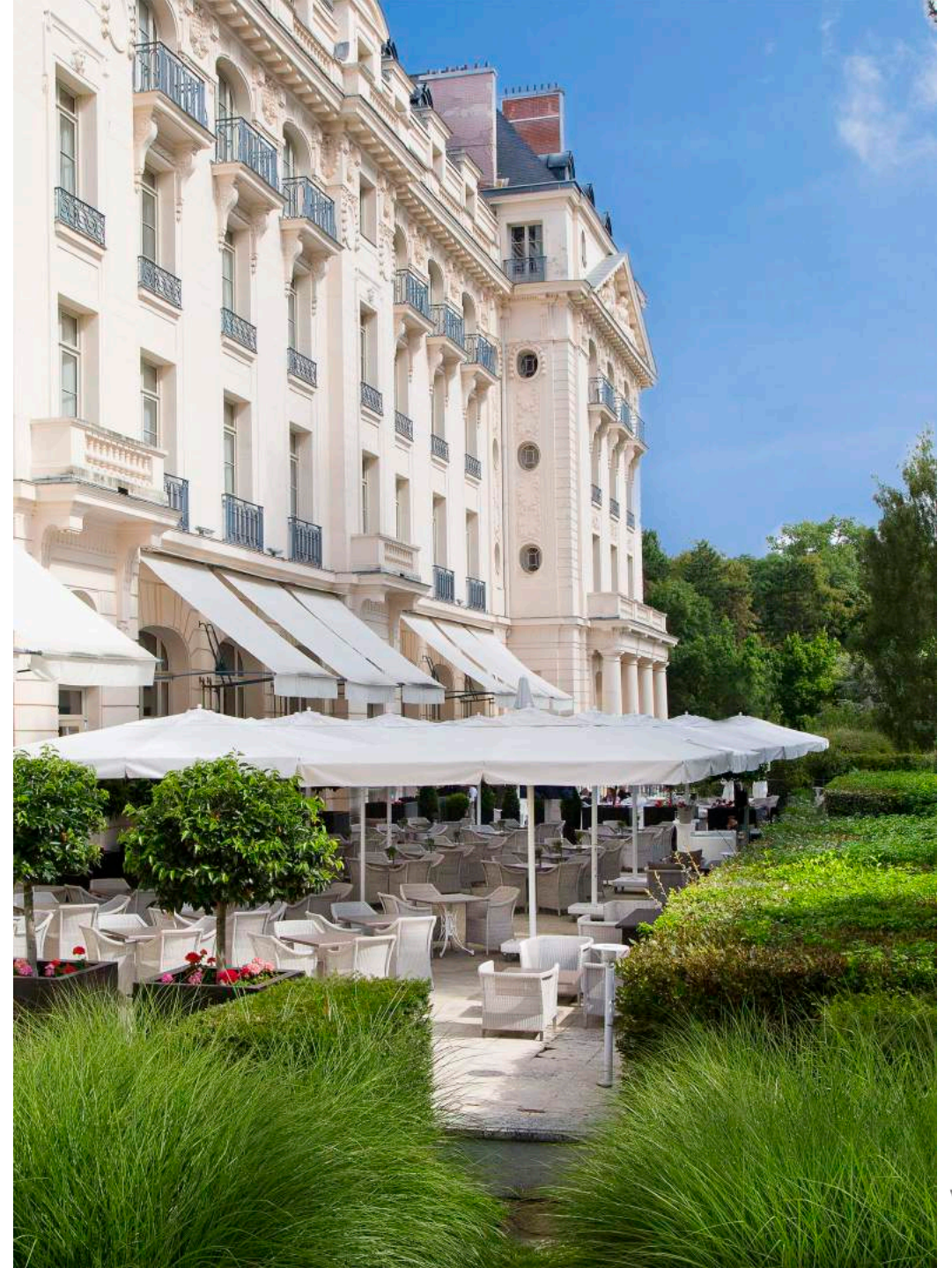


And we haven't even started on the Gallery.

As the backbone of Waldorf Astoria Versailles - Trianon Palace, this palatial vestibule, by architect René Sergent who was inspired by the Château Royal de Compiègne gallery, leads directly into the historic Salon Clemenceau and provides access to the Gordon Ramsay au Trianon, the bar and the La Véranda by Gordon Ramsay. Its decorated with delicate splendour and playing on contrasts and perspectives, dotted with velvet seats. A subtle scent of white tea floats in the air, specially created for the hotel atmosphere. Glorious natural light flood in during the day and turns subdued and soft as evening falls. An immense terrace stretches along the length of the Gallery outside, where, since summer 2012, an open-air area has been seating up to 70 guests.

The Gallery otherwise stays true to its original purpose: It serves as an elegant passageway for guests to admire and be admired, an informal and chic space in which the people of Versailles quickly developed habits, enjoying a cappuccino or a glass of champagne. All day long at the Bar Galerie, a snack menu with delicious bites to eat is available - foie gras, club sandwiches, burgers, croque-monsieur - and each afternoon a wonderful afternoon tea is prepared by the Pastry Chef: tea, chocolate, scones, frozen vacherins, macarons, etc...

Finally, laden with history - it was here that the final preparation stages of the Treaty of Versailles were held -, restored to its exact former glory and unique splendour, the Salon Clemenceau holds upmarket receptions, refined banquets and, on nice days, opens out to two huge terraces, one of which features a rotunda, often used for wedding receptions.







PRACTICAL INFORMATION:

Gordon Ramsay au Trianon

Open Tuesday to Saturday for
dinner from 7.30 p.m. to 10.00 p.m.

Tel: + 33 1 30 84 50 18

Tasting menu with 5 or 7 courses: €148 - €199

La Véranda by Gordon Ramsay

Open every day from 12.00 p.m. to 2.30 p.m.
and from 7 p.m. to 10.30 p.m.

Tel: + 33 1 30 84 55 55

3 course menu: €69 Children's menu: €25

Bar Galerie

Open every day from 10.30 a.m.
to midnight (to 1.00 a.m. on Friday and Saturday)
Snack menu served from 12.00 p.m. to 11.00 p.m.
Tea Time every day from 3.00 p.m. to 6.00 p.m.

FRÉDÉRIC LARQUEMIN: BREAKING NEW GROUND AT VERSAILLES

Former Head Chef at Alain Ducasse's restaurant at the Islamic Art Museum of Doha (Qatar). Frédéric Larquemin previously worked at the Louis XV in Monaco, the Dorchester in London and the Plaza Athénée in Paris. The graduate of the prestigious Ferrandi school met Gordon Ramsay in London in 2002 and worked with him for two years at Claridge's.

Frédéric Larquemin interprets contemporary cooking, fusing the great classics of French cuisine with flavours encountered during his experiences abroad. Living in Versailles himself, in the heart of the royal town, he tries to work with beautiful local produce. "I go to the markets and farms in the surrounding areas", he says with content. Frédéric Larquemin aims to "give Waldorf Astoria Versailles - Trianon Palace the cooking it deserves".

For Grégoire Salamin, General Manager of Waldorf Astoria Versailles - Trianon Palace, the addition of Frédéric Larquemin, a young chef from Normandy trained by Gordon Ramsay and Alain Ducasse, meets this historic Versailles hotel's desire to promote French lifestyle on both the local and international scene.





FRÉDÉRIC LARQUEMIN COOKING IN 7 QUESTIONS

Starters

Chef at the Gordon Ramsay au Trianon restaurant: Two legendary birds killed with one stone, are you proud?

Yes, of course. How could I not be? Waldorf Astoria Versailles - Trianon Palace is an incredible place, at the entrance of the estate of Louis XIV, standing tall like an ambassador of the 17th century. And the Versailles name is known across the world. Waldorf Astoria Versailles - Trianon Palace also flies the flag high for the French lifestyle. As for Gordon Ramsay, I am in full admiration of him. So, yes, I'm proud, yes, but I'm not scared. When you're scared, it means that you're not confident in your abilities. Yet with all these years spent working alongside Gordon Ramsay and Alain Ducasse, I feel ready to take on any challenge. I'm 35 years old, it's a good age, the time for a chef to fully express their style. To be supported, encouraged as I am by Grégoire Salamin, General Manager of Waldorf Astoria Versailles - Trianon Palace, really reassures me.

Why move back to France?

I wanted to return to France to use the wonderful local produce again, go to the markets, farms again, choose the ingredients myself. Doha-Rungis is 5000 kilometres away, it's a bit far...Now, the best producers are no further than 20 minutes away: I can't wait...These three years spent in Qatar have really taught me a lot. I practised and honed the methods I learnt from Gordon Ramsay and Alain Ducasse to ensure that everything that leaves the kitchen is fully fresh and perfect. Otherwise, it doesn't get served. And I was able to learn a lot more about spices. I didn't renounce anything, on the contrary, but I was very keen to be able to express myself more freely. When Waldorf Astoria Versailles - Trianon Palace approached me, I was ecstatic. I had been following all its news, development, Michelin stars, saying to myself that maybe one day...And that day has arrived!

Main course

Are you aiming for 2 stars?

I want to give Waldorf Astoria Versailles - Trianon Palace the cooking it deserves. It's essential for its image, its appeal. Sitting at a beautiful, Michelin-starred table in this exquisite lush setting of Waldorf Astoria Versailles - Trianon Palace; this is what entices the Parisian clientèle from the city, who can also make the most of the trip by popping to the Guerlain Spa. It's also important to Gordon Ramsay, consulting chef. Abroad, everyone in the world knows the name Gordon Ramsay. We also owe these two stars to him.

Do you owe everything to Gordon Ramsay?

A lot. A huge amount. He gave me a chance at Claridge's when I knew nothing, I spoke very poor English. He's a real leader, a man with incredible charisma, with natural authority. On my first day, he told me: "Frédéric, they don't call me Chef, call me Gordon". He didn't need a title...During those years at Claridge's, we worked hard, without keeping track of time, we were striving to win that 1st star and did everything to get it. I was the first commis and I can tell you now that I left floods of sweat in that kitchen, but each victory was so sweet...I'll never forget the energy that was in Gordon Ramsay's kitchen. It was a real lesson in organisation: everything was thought out, calculated, planned in order to ensure that each element served was as fresh as possible.. Everything was hyper precise. This precision, this obsession with the smallest detail, which can also be found with Ducasse, inspires me every day. And Gordon Ramsay was also extremely kind to me. In 2004, when I told him that I wanted to return to France, he refused to let me make the move alone. He looked after everything. And I found myself at none other than the Louis XV. Do you know many chefs like that?





Are you also an authoritative chef?

No. I direct, but I don't dictate. I don't get angry, but I like everything to happen as I want. I'm lucky to have a wonderful team of fifteen people, with some great professionals. I'm the conductor. Each person follows the same script: Contemporary cuisine based on the great classics, interpreted with a lot of freedom. Once you've mastered the basics, you're passionate, talented, what makes the difference is that extra touch of soul that only free spirits have.

Dessert

Tell us what makes you tick...

My favourite products? Suckling lamb, corn-fed poultry, turbot, morels...Which I use with a fine and gentle touch. I don't know if my cooking really reflects my personality, but I look for a balance between richness and delicacy. I'm originally from Normandy and the scents of fire-grilled tripe, creams and brioches, of everything my grandmothers use to make, have stayed ingrained in my childhood memories. However, my training in Mediterranean cooking allowed me to bring a gentle touch to my dishes. Here, at Waldorf Astoria Versailles - Trianon Palace, I have the opportunity to use a selection wonderful products, from Versailles and the surrounding area. I actually moved right to the centre of town with my wife and children. Every Sunday morning, there's an incredible market in Versailles, one of the best in France, attended by a wealth of top-quality artisans. Versailles, its worldwide renowned château, its market with local produce: Could you dream of a better place to be?

EDDIE BENGHANEM: A PASTRY CHEF THROUGH AND THROUGH

He grew up in the Parisian region and remembers his first taste of a “real” pastry being a chocolate éclair. Eddie Benghanem was six years old at the time and since then, he has never lost interest. The first real pastry he made was a strawberry tart, which his parents, restaurant owners, ate with delight. As a perfect playground, the restaurant quickly took him through the learning stages. Winning certificates. Mastering techniques. The young Eddie aced the petits fours, whizzed through the Viennese pastries and triumphed with his showcase pieces.

He took on a role for the military in Paris. His mission: To produce desserts for the Officers’ Mess. When he returned to normal life, Eddie Benghanem continued his education and began to study sugar work. High-class tea salons, desserts, weddings and banquets: his sugar-sweet career, with several awards from professional competitions under his belt, led him to the banks of the Seine, to Choisy-le-Roy and to becoming a Pastry Chef.

His next two steps led him to the Crillon, the Four Seasons George V and the Ritz: The first where he was responsible for creating the choice of desserts and presenting the desserts on plates for the hotel restaurant; the second, six years as a pastry chef.

After that, in 2008, he moved to Waldorf Astoria Versailles - Trianon Palace. His signature desserts: At the Gordon Ramsay au Trianon, his Roasted Apple with semi-salted caramel and passion fruit, hazelnut Sabayon ice cream. At La Véranda by Gordon Ramsay, the pastry chef invites us to discover his collection of simple classic desserts, with his chocolate mousse “as I like it” and his instant tiramisu.

Wearing black or white according to mood, Eddie Benghanem is an insatiable passionate creator, who occasionally bakes as well.





The profession has a large scope and he enjoys discovering new tricks of the trade. Leading a team of ten commis, separate to those in the kitchen, other than the à la carte desserts of La Véranda by Gordon Ramsay and of the Gordon Ramsay au Trianon, he carefully monitors the Viennese pastries for breakfast, the desserts served at the Bar Galerie and pastry selection for the weekends, room service, high tea, banquets, etc... The little marbled cake graciously presented in its black iced bags to all guests of the fine dining restaurant; that's him. The Easter eggs hidden as tradition; him again - He uses more than 300 kilos of raw Valrhona chocolate per year!

Admiring Jean-Paul Hévin and Pierre Hermé, for whom he has great respect, Eddie Benghanem also claims to hate sugar in pastry, a surprising paradox, but one which forces him to challenge all known recipes and reinvent each one, with completely new, creative and impressive results.



WALDORF ASTORIA VERSAILLES – TRIANON PALACE AND BEAUTY

Before it became fashionable or, more recently, obligatory of all luxury hotels, Waldorf Astoria Versailles - Trianon Palace was one of the first Parisian hotel establishments to have a spa.

The Waldorf Astoria Versailles - Trianon Palace Spa, which was completely decorated by Fiona Thompson, drawing inspiration from the Fountain of Youth, is in the wonderful hands of Guerlain; the unique expertise can be felt from the welcome reception to the care and treatments offered. The Spa Guerlain is also open at all times to clientèle outside the hotel, spreading its modern, sleek and luxurious elegance out over 2800 square metres, on three underground levels.

The spa reception is accessible directly from the rooms by a lift, neatly separated from the fitness rooms that are open 24h. The second underground floor features the 14 care and treatment rooms.

The Spa Guerlain offers a whole range of treatments for the face, body, hands and feet, provided by highly trained professionals. With options for both women and men and an assortment of specific or mixed treatments, the Guerlain treatment card offers many timeslots, generally lasting between 1 to 2 and a half hours, as required for the stunning Orchidée Impériale Prestige face treatment.





WALDORF ASTORIA VERSAILLES – TRIANON PALACE IN GOOD SHAPE

Open 24 hours a day and with free access for Waldorf Astoria Versailles - Trianon Palace's guests, who can access it directly by lift from their rooms through a separate entrance from the Spa Guerlain, the largest of the two fitness suites of the spa is on the 1st underground level.

Fully equipped with the latest gear, it of course features all our special facilities. The second, smaller suite, is on the 3rd underground level, near the swimming pool, steam room and sauna. It also has fixed opening hours - from 7.00 a.m. to 9.30 p.m., just as for all spa services. Built on this 3rd underground level, the indoor swimming pool is generously sized (18x10m) for swimming and its water is kept at a constant temperature of 30°C. The swimming pool, monitored by a lifeguard, can be accessed every day by Waldorf Astoria Versailles - Trianon Palace's guests. Other clientèle are granted access to the pool either via a Spa Guerlain treatment or a day ticket, including the swimming pool and fitness suits (70 Euro on weekdays; 80 Euro at the weekends or on public holidays).

On nice days, up to fifty guests can go out onto the high terrace to breathe in the fresh country air between treatments and health ablutions. Outside the gates, clients can make use of tennis courts and an attractive running track, designed and planned out by Runner's World. Golf players, of all proficiencies, will love the proximity of Le Golf National.





PRACTICAL INFORMATION:

Spa Guerlain

Open every day from 9.30 a.m. to 7.30 p.m.

24h access to the fitness suite

Access to the swimming pool, sauna and steam room
from 7.00 a.m. to 9.30 p.m.

Free access for hotel clients, clients of the spa
or for those with a day pass
including swimming pool and fitness suite use

70 Euro on weekdays
80 Euro at the weekend and on public holidays

WALDORF ASTORIA VERSAILLES – TRIANON PALACE : GROUNDS AND GARDEN

Built on convent grounds, Waldorf Astoria Versailles - Trianon Palace sits in the middle of a hectare of gardens, literally adjacent to those of the Château de Versailles. This hundred-year-old estate was restored at the same time as the hotel itself by the famous French landscaper Louis Benech. Subsequently, the gardens were redesigned, stretching vast lawns along the East and West, forming lush unity with those of the Château premises. Only boxwood hedges mark out the natural borders. Bound about merrily like the sheep on the other side! Expanding both the length of the outskirts of the royal premises and the urban town, Waldorf Astoria Versailles - Trianon Palace grounds found their place, creating a link between Versailles-château and Versailles-town.

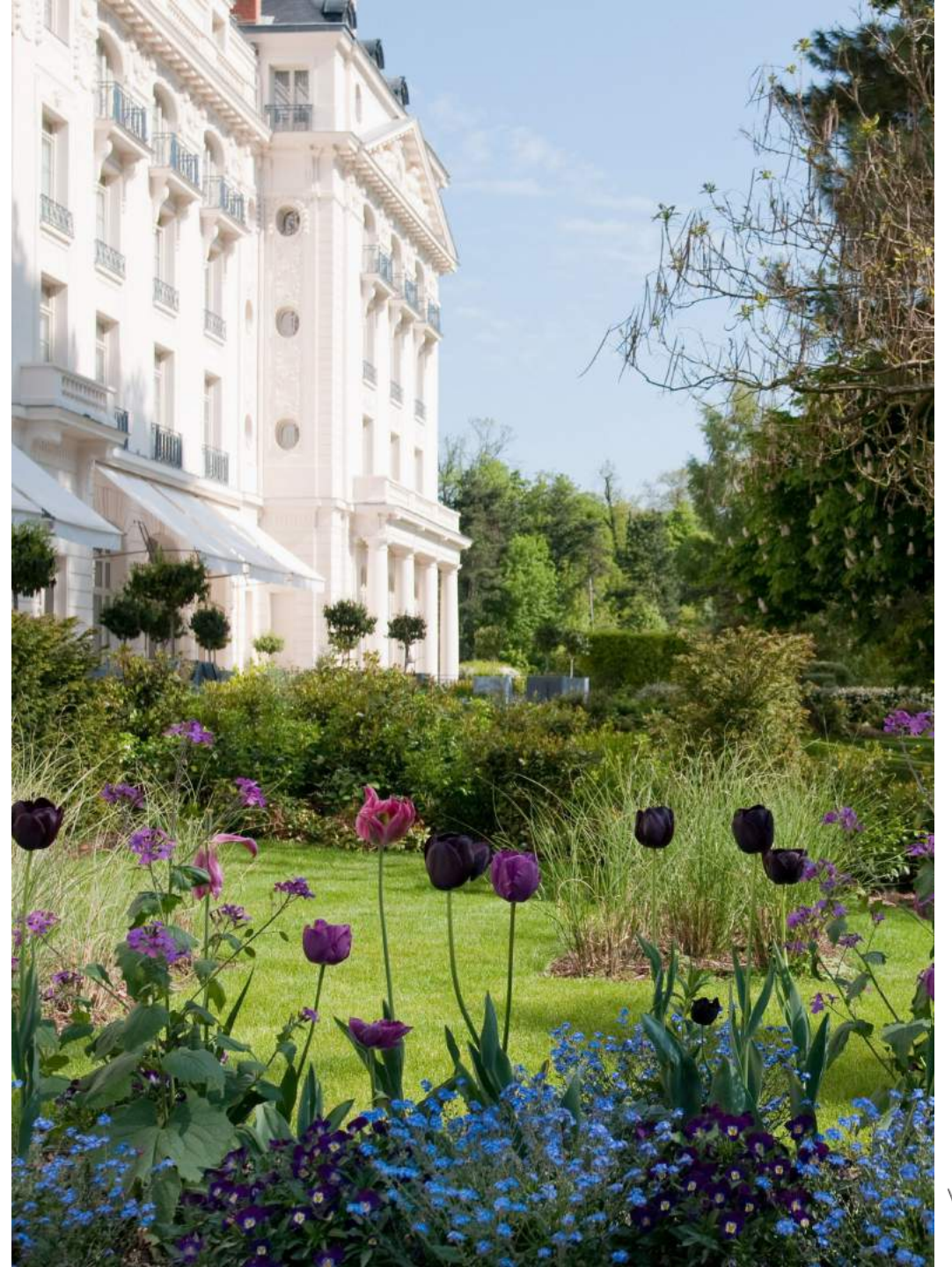
Lime tree alleys and sandstone paving link everything together. Beyond the Boulevard de la Reine gates lie other grounds open to visitors and guests. A redesigned and reorganised garden, optimising the paths and comfort. A garden filled with weeping beech, black pine and cedar trees, the unique essence of which provided the name for this new alley leading from the historic building to the new pavilion, the façade of which serves as a natural background for plants carefully chosen for privacy. Between white limestone gravel and velvet lawns, Waldorf Astoria Versailles - Trianon Palace grounds end with a beautiful Rose Garden. It is designed and planted to create a unique experience, to wander through, discover and be inspired by the grand and sumptuous environment, making it all the more precious in its simplicity of sculptured bushes; Waldorf Astoria Versailles - Trianon Palace gardens is the ideal place to stroll and wander through on beautiful days. During sacred festivities such as Easter and Christmas, the grounds are also used for games, providing family fun during these traditional times.



LOUIS BENECH, A GREEN FINGERED GREAT MAN

We all know it: law can lead to many things. With his degree in hand, after studying the Civil Code long and hard, Louis Benech decided to dig for his dream and went off to look after the Hillier tree nursery in Great Britain. And it was the right move. Swapping the Bar and Civil Code for plants and flowers, he started from scratch as an apprentice gardener. That was back in the 1980s. The trees have now grown and since, Louis Benech has created, designed and planted more than three hundred gardens for both public and private clients, in Paris and across the world. From Korea to Panama, to Morocco and Brazil. Established in the charming 19th arrondissement of the capital, his agency calls him a “landscape artist” is proud to present his achievements: The Pavlovsk rose garden in Saint-Petersburg, the garden of the Achellion Imperial Estate in Corfu, the Rothschild Foundation garden in Paris, the Château de Chaumont-sur-Loire garden and the private gardens of shoe designer Christian Louboutin or Princess Caroline of Monaco. His other clients can be found at the top of the CAC40 listings and residing in the Elysée Palace.

Propelled in his career by his collaboration with Pascal Cribier and François Roubaud for the restoration of the Tuileries gardens, Benech is a highly distinguished member of a whole plethora of English and French horticultural societies and national boards for parks and gardens. This agrestic and well-grounded dandy conveys his dreams of seasonal gardens. He loves perennial blooms and plants, fusing them with the historic and architectural settings, and his lush and poetic vision reap the rewards. It's not only the Académie Française that decide who gets to wear green...



WALDORF ASTORIA VERSAILLES – TRIANON PALACE ...

..IN DATES

1905 : Enactment of the law separating church and state, instigated by socialist party member Aristide Briand.

1906 : Expulsion of the Capuchin Congregation of the Versailles convent, neighbouring the Château de Versailles grounds.

1907 : Former convent site is acquired by business man Gabriel Weill-Martignan and works begin.

1909 : Led by architect René Sergent, the construction works for a luxury hotel, the first in Versailles, began its final stages.

1910 : Trianon Palace Versailles opened on 1 May.

1914 : The hotel was converted into a military hospital by the allied English army.

1917 : The first meetings of the Higher Council of the Allied Forces saw the preparation of peace treaties.

1919 : The conditions of the Treaty of Versailles and Treaty of Trianon were drafted, prepared in the lounge of Trianon Palace Versailles, which would later be baptised under Clemenceau's name.

1939-1944 : The hotel was requisitioned by the occupying forces. The Luftwaffe set up on the premises.

1944-1945: The allied American army took their turn to occupy the premises.

1946 : Official reopening to private clients.

1950-1990 : Trianon Palace Versailles became the favourite retreat of Parisian writers and journalists.

1990 : Trianon Palace Versailles was bought by the Leo Palace 21 company

2007 : The Hilton group was bought by the Blackstone group.

2008 : Works restoring and redecorating the hotel were completed.

2008 : Trianon Palace Versailles is awarded the first prize for Best Interior Design at the European Hotel Design Awards.

2008 (March) : Gordon Ramsay au Trianon fine dining restaurant opens.

2009 (January) : Trianon Palace Versailles joins the prestigious Waldorf Astoria Hotels & Resorts brand.

2014 : Waldorf Astoria Versailles - Trianon Palace is bought by Michel Ohayon, president of the Financière Immobilière Bordelaise (FIB)

2015 : 2015 Lebey de la Gastronomie best dessert prize is awarded to Eddie Benghanem for his candied coconut pineapple and Tahiti vanilla and passion fruit Sabayon ice cream.

2016 : Prix Passion Beaux Arts Trianon Palace prize is established.

2017 : Frédéric Larquemin becomes the new head chef.

2020 : The property hosts Miss France's beauty pageant for a full week



..AND IN NUMBERS

1, Boulevard de la Reine, address of Waldorf Astoria Versailles - Trianon Palace in Versailles

1 Michelin star awarded to the Gordon Ramsay au Trianon fine dining restaurant

2 gyms

2 tennis courts

3 hectares of gardens, bordering the Château de Versailles premises

4 stars for the Pavillon du Trianon

5 stars for the Trianon Palace

10 domes adorning the gallery ceiling, decorated with silver foil

10.30am – 12.00am : daily opening hours of the Bar Galerie

14 care and treatments rooms at the Spa Guerlain

3-6 pm : afternoon tea, served each day in the gallery

19 conference and seminar rooms

20 km : distance between Paris and Versailles

24h/24 : room service and access to the fitness Suite 1

30, : the water temperature of the indoor pool (18x10m) open from 7am to 9pm

150 m² : the size of the Versailles Suite located on the 2nd floor

199 rooms in 8 different options : 100 rooms including 22 suites in the Palace building and 99 rooms in the Pavillon

250 employees, 60 working in the kitchen and 55 in the dining hall

300 kilograms per year of raw chocolate used for pastries

1,280 dishes served per week, including 280 in the evenings in the Michelin-star Gordon Ramsay au Trianon, and 1000 at La Véranda

40,000 macarons made per year

80,000 breads baked and served per year

2,800m² : surface area of the Spa Guerlain on the 3rd floor





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#LiveUnforgettable #TrueWaldorfService