

## Jean Imbert Chef of the Hôtel Martinez in Cannes



*Photo credit: BOBY - Design credit: Remi Tessier Design*

**Cannes, 24 May 2023** - Driven by his two passions, gastronomy and cinema, Chef Jean Imbert has realized one of his childhood dreams by taking command of the Hotel Martinez's kitchens. He revealed his first project, La Plage du Martinez, on 16 May 2023 to coincide with the opening of the 76th Cannes Film Festival.

To mark the occasion, La Plage du Martinez got a makeover. From the menu to the plate, Chef Jean Imbert created every detail with his team of graphic designers, Violaine and Jérémy. They put their signature on a film poster that serves as the menu.

For the decor and furniture, it is the designer Rémi Tessier who gives his signature touch, imagining Director's Chairs with the names of actors and directors that the chef admires... Martin Scorsese, Grace Kelly, Cary Grant, and Audrey Hepburn top the list. The dining room and arbored terrace have a breezy, yachting spirit with navy blue, to recall the Mediterranean, and warm terracotta.

The Chef's menu features traditional cuisine and sharing plates, with strong influences from the Mediterranean and the French Riviera, with a highlight on fresh, seasonal products from local producers. To begin, the starters include: *vitello'focaccia*, *pineapple tomato & local condiments*, *jean's avocado arugula salad with lemon* and *grilled octopus vegetables skewer*.

The meal continues with dishes cooked over an open fire: *lamb chops rosemary baked potatoes*, *poultry 'à la diable'* *violin zucchini*... or roasted in the oven: *'vivi baisos' style stuffed red mullet* or *riviera sea bream like at SDO*. For a sweet finish, the menu features a large

selection of desserts, including *my grandma's cherry clafoutis, pistachio & morello mille feuille, frosted melon, 'calisson' ice cream, and iced tiramisu.*

A smaller menu is also proposed for the seaside area where new elegant sun beds take center stage.

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To download the portrait of Chef Jean Imbert, obligatory photo credit: @BOBY

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To view the opening hours and the menus

### **About Jean Imbert :**

On 3 May 2023, Jean Imbert became the chef of the Hôtel Martinez in Cannes. At the helm of the Plaza Athénée since June 2021, succeeding Alain Ducasse, Chef Jean Imbert managed to spring a surprise by winning his first star for the restaurant "Jean Imbert au Plaza Athénée" after just 9 weeks in operation. In March 2022 he became the first chef of the historic Christian Dior boutique at 30 Avenue Montaigne. His journey did not end there, as he became the Chef of the legendary Venice Simplon-Orient-Express in April 2022 and of the legendary Le Brando hotel, nestled in the heart of the Tetiaroa atoll, in February 2023. Jean Imbert also heads up the Hôtel Cheval Blanc St-Barth. Imbert created the ToShare concept, which he developed with his friend Pharrell Williams. He was voted Chef of the Year in 2021 by Quotidien magazine, and in 2019 by GQ magazine. He is considered one of the 50 most influential French people in the world by Vanity Fair. The youngest graduate of the Institut Paul Bocuse, he is also known as the iconic winner of the TV show Top Chef in 2012.

### **About the Hôtel Martinez:**

Opened in 1929, the Hôtel Martinez, part of The Unbound Collection by Hyatt, embodies the Riviera of the Roaring Twenties. The Art Deco style characterises this iconic Côte d'Azur venue, with its various guest areas recreating the perfect harmony between a generous natural environment and a Mediterranean art of living. Its rooms and suites pay homage to the world of yachting and its Penthouse Apartments pay tribute to the 7th Art. Its friendly, carefree atmosphere and joie de vivre make the Hôtel Martinez a must on the Croisette and the address for celebrities from all walks of life.

*For information and reservations, contact +33(0)493 90 1234 or visit the [hotel-martinez.com](https://www.hotel-martinez.com) website.*

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