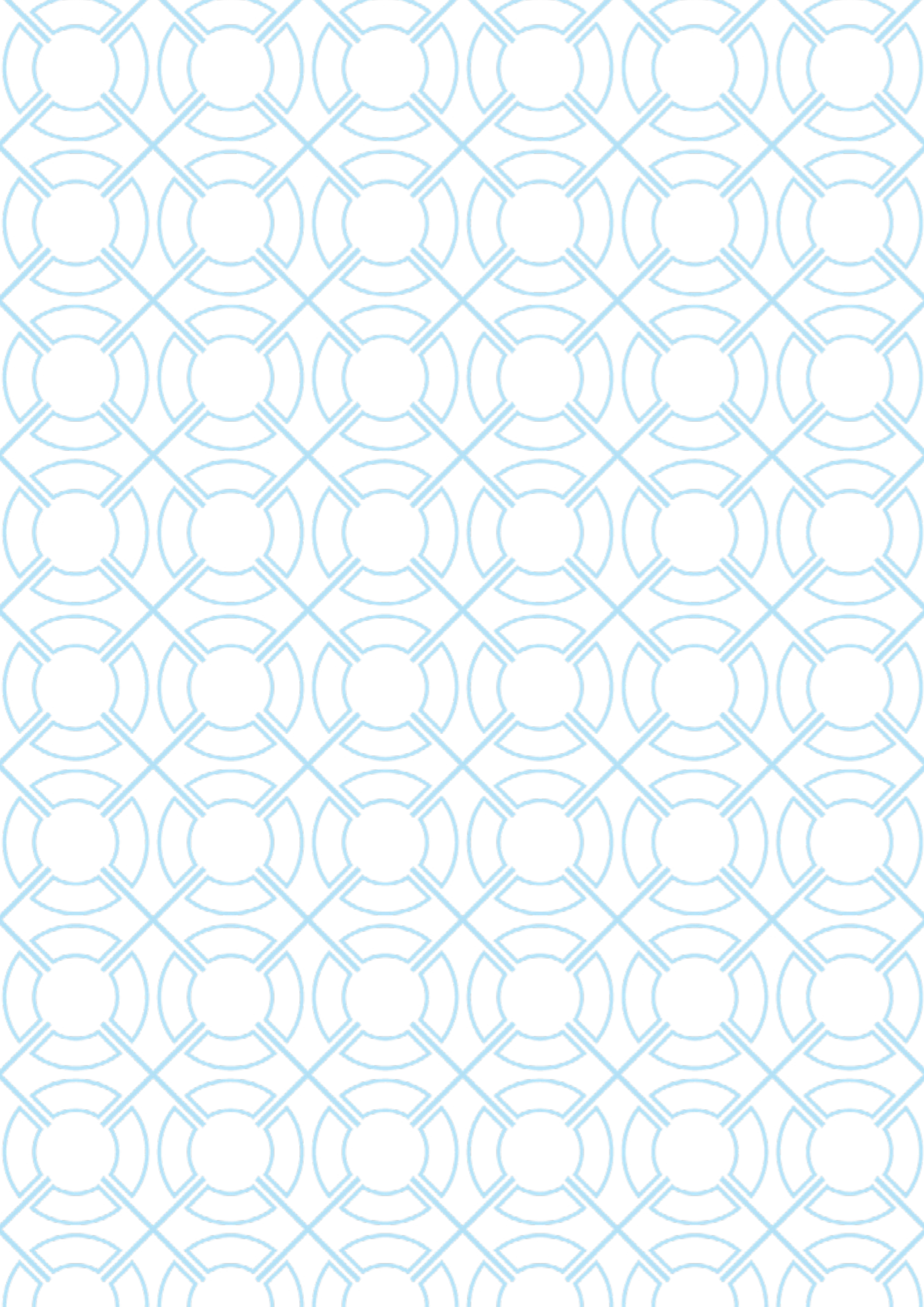


PRESS
INFORMATION
2023



HOTEL DU CAP-EDEN-ROC
CAP D'ANTIBES





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LOCATION



The Hotel du Cap Eden Roc is without doubt one of Europe's most exquisite properties. Situated at the furthest tip of Cap d'Antibes in a park of 22.5 acres, the superb Napoleon III building is a legendary haven. This temple form the 18th century is located between Cannes and Nice, the old fortified town of Antibes and the lively neighbourhood of Juan-les-Pins.

Its pinewood with its fragrance and a romantic rose-garden flanks a majestic alley leading to the Eden-Roc Pavilion, built on a terrace above the sea: its spectacular infinity pool is, in itself, a living record of indelible memories.

Ideally situated at the heart of the Côte d'Azur, only 20 minutes from the Nice International Airport, 15 minutes from Cannes, the Hotel du Cap-Eden-Roc enjoys easy access to all these towns by sea, thanks to its private landing stage.

The surroundings

By car or boat, the entire Mediterranean coast unfurls from Saint-Tropez to San Remo and the Riviera from the Hotel du Cap-Eden-Roc.

Following in the footsteps of great artists, we find among many others the Rosary Chapel decorated by Matisse in Vence, Museums dedicated to Picasso (Antibes), Fernand Léger (Biot), Chagall and Matisse (Nice) the legendary village of Saint-Paul-de-Vence, its art-galleries and the Maeght Foundation, Vence with its artists' studios, Grasse, capital of the perfume industry, Biot and its glass factory Vallauris and its ceramics, Eze Village and its medieval eagle's nest...

Cultural discoveries but also wine tastings, as well as a variety of culinary specialities inspired by different areas.





MEMORIES 150 YEARS OF HISTORY



The origins of the timeless legend of the Riviera...

Its story dates back to 1863 with Hyppolite de Villemessant, French journalist and founder of *Le Figaro*. He decided to create a peaceful oasis where artists and writers could relax and ease the pressure brought on by the constant demands of their creativity. His idea was to create a coastal safe haven for these intellectuals to enjoy for as long as they wished, with the creation of the *Villa Soleil*. However, Hyppolite De Villemessant lacked the financial means necessary to complete the project. Over the same period, Count Paul de Fersen, former colonel of the Russian imperial decided to create in 1863, a society of united property owners which assembled the hundreds of small properties on the Cap d'Antibes. He continued to enrich his property portfolio and was determined to provide easier access to the cape through the development of a road network. During this period, Englishman James Close purchased 17,000 square meters of land on the headland with plans to build a large villa along with another thirty luxury abodes. However, in 1865, both Fersen and Close fell victim to the great scourge that was tuberculosis.

Count Paul de Fersen's brother-in-law, Alexis de Pletscheyeff, former captain of the Russian imperial army, then decided to look after Fersen's widow and children and continue the project, finally completing in 1870 the magnificent Napoleon III style building known as the *Grand Hotel du Cap*. Its official inauguration was held on 26 February 1870.

In 1887, a young hotelier from Piémont, Antoine Sella, fell in love with the hotel. It would take Sella two years to fully renovate the establishment. In January 1889, the *Grand Hotel du Cap* opened its doors.

By 1900, the *Grand Hotel du Cap* began attracting upscale guests. Antoine Sella, as manager of the establishment at the time, had big plans for the hotel, with a clear vision of luxury which required significant funds. That is when Lord Onslow, a member of British high society and hotel guest, provided the funds Antoine Sella needed to improve the hotel services in 1903. During this period, residents of Cannes and Nice were accustomed to visiting the Villa Nelly Roc gardens, with this horse-drawn carriage ride being a common weekly occurrence for the inhabitants of the region. This inspired André Sella to pursue, in 1914, his brilliant idea to build on the shore of the Mediterranean, extending the massive main corridor of the *Grand Hotel du Cap*, an annex used as a teahouse.



1969: Rudolf-August and Maja Oetker

In 1964, as Rudolf-August and Maja Oetker sailed along the Mediterranean, they passed a beautiful mansion in Cap d'Antibes, this being of course the *Grand Hotel du Cap*. It was love at first sight.

Five years later, Mr. von Boch, owner of the company Villeroy & Boch and avid guest of the hotel, advised his friend, Rudolf-August Oetker, that the establishment was for sale and talked him into purchasing the exceptional hotel. André Sella wanted to sell the property to someone who shared the same culture and who would carry on the family tradition and preserve the spirit of the hotel. Upon returning from a trip to Argentina in 1969, Maja and Rudolf-August Oetker met with André Sella. Instantly, a relationship of trust, respect and appreciation blossomed between the two men, who shared a common philosophy and shared values. That same year, Mr. Rudolf-August Oetker would take possession of the precious gem. This change in ownership thus marked the dawn of a new era for the *Grand Hotel du Cap*. It would take several years to complete the necessary restorations to render the space compatible with modern expectations of comfort. In 1987, the *Grand Hotel du Cap* became the *Hotel du Cap-Eden-Roc*.

Every year, a new area of the property is being renovated to the delight of its guests and to maintain its elegance and beauty over time.

On this note, Managing Director, Philippe Perd, states, “the reputation of this legendary establishment was formed thanks to the competence and know-how of these unparalleled hoteliers whom I like to call, the *artisans of paradise*. I would like to thank them all for their dedication, commitment and the passion they bring to the job. They set the bar for “excellence in service” with renowned international talent. Together, we will write a new chapter in the history of *Hotel du Cap-Eden-Roc*. I am grateful to our guests who, through their loyalty and devotion, helped to gradually build the reputation of this palace. As Villemessant once said: “I think they felt and continue to feel at home”.”





ACCOMODATION



Successive renovations

Since the arrival of Philippe Perd in 2005, the Hotel du Cap-Eden-Roc has been treated to successive renovations every winter.

With hotel premises comprised of the main Napoleon III building, the Hotel du Cap, the Eden-Roc Pavilion and “Les Deux Fontaines” residence, the establishment today offers 111 units of accommodation including three villas. Overseen by Countess Bergit Gräfin Douglas of MM-Design Frankfurt, the renovations are being performed in the Eden-Roc Pavilion, the Hotel du Cap main building and “Les Deux Fontaines” residence, bringing a new aesthetic and updated features to the suites in all of the hotel’s common locations.

An ambitious project to modernise the establishment and to expand the hotel’s suites.

Hotel du Cap Main Building and Les Deux Fontaines Residence

Two paintings by New York based contemporary artist Landon Metz animate the central hallway in the main building with their expressive use of colour and shape. Stately and traditional in nature, the main building’s four new One-Bedroom Suites will blend details dating back to the hotel’s opening in 1870 - towering ceilings, crown moulding, period chandeliers, Louis XV furniture - with contemporary additions that create a distinguished harmony between past and present. In a hushed palette of cream and sky blue, the Suites will feature custom details such as a mahogany table by Maison Tallarda and carpet by Pinto, in addition to a coffee table in bronze and limestone by Alberto Giacometti.

In the adjacent Les Deux Fontaines Residence, four Double Rooms are being converted into two 60-square-metre Junior Suites, offering guests added comfort for their summer stay with newly refreshed and bright interiors.

Eden-Roc Pavilion

Upon retreating to Eden-Roc Pavilion’s sea-facing Junior Suites, guests will pass by a series of flower paintings by Andy Warhol in the hallway.

All 31 Junior Suites are being fully refreshed with the creative input from British interior designer Francis Sultana, and Countess Bergit Gräfin Douglas has ensured that eighty percent of the suites’ decorative elements were sourced in Europe, with most coming from France.

Each boasting a direct view of the Mediterranean Sea and the Lérins Islands, the Junior Suites feature natural materials such as cotton, linen and wool in a palette of vibrant blues, pristine whites and shades of green echoing the contrast of sea, sky and the hotel’s verdant gardens.



Eden-Roc Suite

Completely renovated in 2022 by the talented designer Bergit Gräfin Douglas, MM-Design in Frankfurt, the Eden-Roc Suite has a new design in Mediterranean colors, embellished by a breathtaking view of the Lérins Islands which invites you to meditate.

The Pavilion's sensational, 100-square-metre Eden-Roc Suite is reimagined as a seaside penthouse apartment in soft tones of white, cream and sea blue. The tranquil bedroom features a four-poster bed facing the floor-to-ceiling windows overlooking the Mediterranean, while the living room invites guests to make themselves at home with the comfort of a large wrap-around sofa, a writing desk, a dining table and a well curated library. The suite's indoors open seamlessly onto an expansive teak terrace that doubles the overall living space to 200 square metres and includes a graceful pergola and a whirlpool bath to enjoy an invigorating soak with views of the hypnotic blue sea.

The Eden-Roc Suite is a truly glamorous space, ideal for hosting a private dinner.





Villa Sainte-Anne

Perched at the tip of Cap d'Antibes, Villa Sainte-Anne is an exceptional retreat originally built in the early 20th century in the Italian Renaissance style.

The villa's 337m² layout extends over four floors, surrounded by a 2100m² private Tuscan garden that showcases breathtaking views of the Mediterranean and the Juan-les-Pins Bay. The height of timeless luxury, this stunning home features five separate bedrooms with en-suite bathrooms, an expansive living room (39m²) and a dining room (22m²) for exceptional moments. A private pool, a fitness room and spa including shower, sauna and hammam offer a complete wellness experience under the same roof.

The exclusive villa belonged to the hotel's founder, Antoine Sella, from 1916 to 1921 before it was sold to private owners. In 2019, Hotel du Cap-Eden-Roc acquired the property to renovate from top to bottom and create an exclusive new offering: a hideaway steeped in history and refined art de vivre.

Villa Eleana

In 2010 was undertaken the construction of the new villa of the Hotel du Cap-Eden-Roc, the Villa Eleana.

Combining the services of a luxury hotel to the advantages of a private property this sumptuous house, built on two floors, having its own pool, 3 bedrooms and bathrooms, a kitchen with a chef on request, a living room, a butler at disposal, electrical car as well as a magnificent garden of citrus and olive trees.

A luxury villa for a dream stay with the comfort of a quality service.

Villa Les Cèdres

Right in the middle of the park, the very lovely Villa Les Cèdres offers a vast lounge, 3 bedrooms, 3 bathrooms, a kitchen and a beautiful sheltered terrace. A fully equipped kitchen is available with the possibility to get a full quality service from the hotel. Large terrace and outside whirlpool bath for well-being moments. The Villa has been entirely restored in 2012 and again renovated in 2017.



GASTRONOMY



Gastronomic innovation rewarded with one Michelin star

In 2019, the Chefs at Hotel du Cap-Eden-Roc work hand-in-hand to develop a contemporary approach to Mediterranean and Provençal cuisine for the hotel's different restaurants: the Eden-Roc restaurant, the Louroc restaurant and the Eden-Roc Grill.

Less than one year after opening, the new gastronomic restaurant Louroc has earned its first Michelin star, a star retained in 2023. Sébastien Broda, Executive Head Chef, and Lilian Bonnefoi, Head Pastry Chef, lean on their shared values and approaches to cooking to create an exceptional gastronomy for the iconic address. In the dining room, Jeremy Heuline, F&B Manager, and Jeremy Berthon, Restaurant Manager and Head Sommelier, set the tone with their experience and familiarity with the hotel, but also their desire to push the boundaries of perfection for their guests.

The culinary renewal is echoed by the work of renowned architect and designer, Patricia Anastassiadis, through freshly designed spaces that create a relaxed atmosphere of timeless elegance. The renovation does not erase the hotel's history, but amplifies it, paying homage to the legacy of glamour through opulent materials and refined colors.

Together, they merge their talent to write a new chapter in the history of our legendary Palace.





Eden-Roc restaurant - Refined

From breakfast to lunch, Eden-Roc's generous buffets open the day with whole, seasonal ingredients sourced from the best local producers.

At breakfast, a vast array of traditional French pastries as well as balanced and healthy options form the delicious spread. At lunch, the Mediterranean offering is crafted exclusively from seasonal products and includes the legendary starter buffet, a cart of fresh, locally caught fish, a selection of grilled meats and homemade desserts.

All in a decor of contemporary freshness suggested by the architect Patricia Anastassiadis who was inspired by the idea of rocks meeting the sea.

Louroc restaurant - One Michelin star

Louroc restaurant suggests a menu that expresses an authentic dialog between the Mediterranean and Provence for the hotel's gastronomic restaurant. The two territories meld in a cuisine that is close to nature, drawn directly from the source. Our Chefs have created a bespoke dining experience in close collaboration with local artisans and working hand-in-hand with the region's best producers, glorifying their refined ingredients in every dish. Their culinary creativity reveals the authenticity of rare products and is guided by the endless pursuit of extraordinary flavor. Louroc promises an unforgettable dinner with sunset views over the Mediterranean. The architect Patricia Anastassiadis suggested a refreshed look which has been achieved with the introduction of contemporary bespoke furniture realized especially for this project. She has also created a color palette that showcases the ocean blue and coral tones – this last one in particular would reflect the colors of sunset that represent the beauty of the passing of time.

A hard work rewarded by one Michelin Star for the first time in January 2021, renewed in 2023. The Louroc restaurant is open only for dinner.

Eden-Roc Grill - Taste and refinement

Imagined as a contemporary brasserie, Eden-Roc Grill offers an eclectic menu for lunch and dinner, blending international classics, exotic creations and local Mediterranean specialties. An all-new fish bar completes the relaxed eatery.

In a breezy and buoyant atmosphere, the architect Patricia Anastassiadis has enhanced the natural elegance of the location. The Eden-Roc Grill features now nautical tones (blue and red) that are a classical reference to the style of the French Riviera.



Giovanni's - Al fresco Italian restaurant

Tucked into the property's gardens, beneath a canopy of maritime pines, the new restaurant will welcome resident guests for exceptional Italian cuisine imagined by Executive Chef Sebastien Broda, Sicilian chef Marco Tringale in collaboration with 2-time World Pizza Champion, Jeremy Viale.

Hotel du Cap-Eden-Roc is pleased to announce the latest addition to the property's renowned gastronomic offering with Giovanni's, an outdoor-only Italian restaurant, opened May 27. Located in a verdant grove adjacent to the hotel's mythical seaside cabanas, Giovanni's is an intimate, 60-cover restaurant inviting resident guests every evening to savour authentic flavours from Italy in elegant outdoor décor by interior designer Patricia Anastassiadis and architect Luc Svetchine.

The setting

Beneath a pergola wrapped in creeping vines, the tables are situated around a central fountain, creating a relaxed atmosphere reminiscent of an Italian piazza. In the open-air kitchen, the pizzaiolo composes each creation to order before cooking it to perfection in the pizza oven.

The colour palette has been selected to blend into the surrounding nature, with the white of the lava stone tables joining soft tones of green on the Italian handcrafted wicker chairs by Maison Bonacina. The plates are by Popolo, an artisanal French ceramics producer based in Sicily, and are signed 'Giovanni's'. The name was chosen for the restaurant by the hotel's Managing Director, Philippe Perd, in honour of one of the property's most veteran team members, Giovanni Rizzi, who has dedicated his career to Hotel du Cap-Eden-Roc for 47 years and is beloved by guests for his warmth and effortless hospitality.

After sunset, when the night sky emerges, the restaurant's carefully conceived lighting illuminates in a subdued manner so as not to compete with the brilliance of the stars and moon above.

The menu

Executive Chef Sebastien Broda, Chef Marco Tringali from Sicily and Consultant Chef Jeremy Viale (2-time World Pizza Champion and 3-time French title winner) have created a menu of emblematic Italian dishes intended for sharing. Traditional antipasti include burrata, Sicilian artichokes and the grilled and marinated vegetables. Signature primi specials will be pasta Occhio di Lupo with San Marzano tomatoes and Perugine sausages, as well as vegetarian pizza with pesto and courgette flowers. For large appetites, the secondi dishes include the chef's osso bucco, Saint-Pierre filet from Ligure, violet artichokes, tomatoes, capres and basil or the Giovanni's giant king prawns, eggplant caponatina.

The sweet tooth has every reason to smile at the dessert menu that offers rum baba served by the ladleful, tiramisu to share or the ultimate pleasure: Giovanni's cup, a shareable portion of fleur de lait ice cream with an array of delicious toppings to indulge in.





Patricia Anastassiadis

The legendary Hotel du Cap-Eden-Roc has evolved carrying stories, memories and anecdotes of the personalities that visited throughout the decades. With this in mind, the famous Brazilian architect, Patricia Anastassiadis, has been commissioned to come up with a design concept for the three main dining areas including the piano-bar La Rotonde, the Eden-Roc Restaurant for lunch, the Louroc restaurant for dinner and the Eden-Roc Grill, that would respect the history of the hotel property. Anastassiadis' primary focus was to provide a fresh and contemporary look for the dining areas by creating a continuation in the dialogue started by previous architects and interior designers. Each one of them have left an indelible mark within the property which is still visible so many years later.

“The shades of blue and green that respectively recall the color of the ocean and the flora of the French Riviera are imprinted in my memories ever since my childhood. Together with my family I have visited a destination in the French coast near the Hotel du Cap-Eden-Roc because my uncle used to live not far from Cap d’Antibes. This is why, for me, this project is all about memory and its many layers. It is a tribute to the intellectual abundance of the hotel’s history that is as representative as the architecture of the building itself. With this project, we are developing the archeology of today by digging into the recollections of a vivid past that is still present in every single corner of the property.

For the new design of La Rotonde, we have been inspired by the original oval-shaped room and therefore selected curved and sinuous pieces of furniture to highlight that there are no sharp angles in nature. We wanted to create an organic flow in the passage from the bar to the outside areas by playing with shapes, textures, and colors, especially with those green tones inspired by the path towards the sea. The Eden-Roc Restaurant is set in an idyllic area, facing the grandeur of the Mediterranean and the Lérins Islands. We were inspired by the idea of rocks meeting the sea. This restaurant brings out the reminiscences of the hotel’s historic rendez-vous. Many notable guests sat at these tables as it has been the place of legendary encounters. Our project does not erase the past but acknowledges it and explores it further. We have maintained the original arches as a nod to the tradition but proposed a refreshed look which has been achieved with the introduction of contemporary bespoke furniture realized especially for this project. We have also created a color palette that showcases the ocean blue and coral tones – this last one in particular would reflect the colors of sunset that represent the beauty of the passing of time. Finally, the Eden-Roc Grill features nautical tones (blue and red) that are a classical reference to the style of the French Riviera. The dining areas of the Grill are connected through the pool and welcome a breezy and buoyant atmosphere while keeping the natural elegance of the location - one of the aspects that fascinate me the most about this project. It has been an honor for me to be invited to contribute to such an important milestone in the history of the hotel’s design and architecture and truly enchanting to work on a project that provides us with affectionate stories that still resonate within the property. I took time during my many visits to Cap d’Antibes to listen to its sound, enjoy the silence and sink in its essence. Our redesigned areas are nothing but a conversation between past and present in this place with remarkable heritage.”



Eden-Roc Bar - On the rocks

Offering a bar-lounge atmosphere in the extension of the Eden-Roc Grill, the Eden-Roc Bar overlooks the sea and the legendary swimming pool of the Hotel du Cap-Eden-Roc.

This is the perfect place to enjoy an aperitif before lunch, a cocktail before dinner, or to refresh with a drink in the afternoon.

Eden-Roc Pool Bar - Complete relaxation

Overlooking the swimming pool's esplanade, the Eden-Roc Pool Bar is facing the Mediterranean in front of Lérins Islands.

To sip a cocktail, a glass of rosé, or to taste a flavourful coffee, this bar is the perfect place to meet.

La Rotonde - Historical piano-bar

Overlooking the Eden-Roc Pavilion, the famous piano-bar La Rotonde comes to you more elegant than ever and plays the cocktail menu in a warm and refined atmosphere while listening to the delicate piano notes.

For the new design of this space, the architect Patricia Anastassiadis has been inspired by the original oval-shaped room and therefore selected curved and sinuous pieces of furniture to highlight that there are no sharp angles in nature. She wanted to create an organic flow in the passage from the bar to the outside areas by playing with shapes, textures, and colors, especially with those green tones inspired by the path towards the sea.

Eden-Roc Lounge - Overlooking the sea

Nestled in the heart of a sumptuous panoramic terrace, this charming and refined setting has been completely renovated this season 2022 by talented Brazilian designer Patricia Anastassiadis with contemporary and cosy furnitures.

Eden-Roc Lounge invites you to enjoy a timeless interlude, in a glamorous and festive atmosphere. At sunset or underneath the starry sky, savour our exceptional wines, spirits, and our signature cocktails crafted with passion by our mixologists with fresh fruits and aromatic plants from our beautiful region.

Bar Bellini - Between tradition and modernity

Settled in the chic, refined atmosphere of Bar Bellini, overlooking the sweep of the "Grande Allée" down to the glittering sea, it is easy to meditate on the history of this legendary property. Let's enjoy the house cocktail specialty "Le Bellini" or the selection of "home-made" rum infusions for a well-being moment.





Eden-Roc Gin

Developed in celebration of the Palace hotel's legendary joie de vivre, the elegant Eden-Roc Gin is inspired by the magic of the location and the natural beauty of the maritime pine forest. The essences and botanicals that give this spirit its distinctive character are sourced primarily from the gardens at Hotel du Cap-Eden-Roc and its surrounding area.

A delicate blend of citrus fruit and pinecone extract creates Eden-Roc Gin's unique flavour notes, balancing bright freshness with a floral finish in a family of aromas that echoes the sweet timbre of life in this corner of paradise. Offering a badge of authenticity, the gin is crafted by the Distillerie de Monaco, the Principality's one and only distillery, using traditional artisanal techniques to create this one-of-a-kind fusion.

To mark the occasion, Anthony Garnier, Eden-Roc Lounge supervisor, has taken inspiration from the hotel's lush botanical environment to create a new cocktail entitled, « Taste of the Roc », the drink of choice to accompany dreamy evenings on Cap d'Antibes this 2022 season.

Ingredients:

- 6 cl Eden-Roc Gin
- 2.25 cl lemon juice
- 1.25 cl pine simple syrup
- 10 basil leaves
- Orange blossom water foam



Juice & Ice Cream Bar - Refreshing flavours

Located in the shadow of Alep pines, this is the perfect place to enjoy and taste delicious ice creams and sorbets, adorned with tasty decorations made of caramelized dried fruits or our best chocolates.

The bar offers also an irresistible menu of refreshing fruit or vegetable juices to appreciate on the outskirts of the Mediterranean Sea.

The Chocolate Factory - Delicious delicacies

After more than ten years in his own chocolate factory, Lilian Bonnefoi and his entire brigade will ensure for this season the “homemade” production of chocolates of the Hotel du Cap-Eden-Roc.

New creations will be added to the delicious chocolate and fruits bar, caramel, hazelnuts and the different delights of our menu card.

Created for both restaurants and in-room-service prestigious boxes of chocolate are created according to your desires. They can be sold as well.

Invited to visit the chocolate and pastry factory, this will be the occasion for the lovers of chocolate to discover the wrapper with our Pastry Chef Lilian Bonnefoi.





SEMINAR & BANQUETING



Iles de Lérins Meeting Room

In the prolongation of the Eden-Roc Grill and the swimming pool, the meeting room *Iles de Lérins*, 259 m², lends itself to the organization of private receptions, weddings, birthdays, conferences or seminars.

The meeting room can be divided in three independent sections, perfect for all types of events.

Basking in natural daylight, with the Lérins Islands directly in its sights and a superb terrace above the sea, this location also benefits from blackout drapes for private screenings, audio-visual equipment offering spearhead technology, and Wi-Fi connections.

Iles de Lérins Meeting Room Terrace

It is also possible to privatise all of the facilities offered by the Eden-Roc Pavilion, swimming pool, Eden-Roc Grill, terraces, *Iles de Lérins* meeting room for the organization of extraordinary events.

Likewise, the Hotel du Cap-Eden-Roc can be privatised for exclusive use.

LEISURE & ACTIVITIES



Swimming Pool

Carved out of the rocks in 1914, the heated seawater infinity swimming pool overlooking the Mediterranean is without a doubt one of the most emblematic venues of the whole property.

Under the gentle rays of the sun, our head pool attendant suggests swimming lessons while our waiters will gladly compose cocktails filled with summer freshness available at the Eden-Roc Pool Bar.

Cabanas

Offering rustic charm and secluded privacy, the thirty-three seafront cabanas provide a tranquil retreat from the outside world. Surrounded by pristine wilderness and the serenity of nature's own music, let's find an incomparable escape.

Our dedicated team of Gérard, Christophe and Giovanni ensures a perfect stay and also serves delectable lunches featuring all the enchanting flavours of Southern France.

Water sports

Enjoy a wide range of water sports activities and spend an exciting few hours in or on the sea experiencing water skiing, jet skiing, fishing, sailing, scuba diving and more.

Tennis

Nestled in an intimate setting next to the rose garden, five clay tennis courts are available for the tennis lovers.

A team of top level coaches is available to improve technique or to keep up to speed with a challenging game.

“Aquariva Super” made for Eden-Roc

Escape aboard the “Aquariva Super” made for Eden-Roc for a day to Saint-Tropez, a visit of Lérins Islands, or an afternoon shopping in Monaco.

Inspired by the French Riviera and tailor-made on the Eden-Roc theme, this boat is exclusively dedicated to you.

Enjoy magical moments for unforgettable memories.





DIOR SPA EDEN-ROC



Dior and the Hotel du Cap-Eden-Roc reveal the new Dior Spa Eden-Roc when the property reopens on April 14th 2023.

United by a shared spirit and a shared vision of discreet and authentic luxury, the two Houses are, in this way, celebrating their long-standing ties. Embodying the wonderful Mediterranean lifestyle, this mythical luxury hotel meets the inimitable Parisian elegance of Dior this spring, as well as its unique philosophy of beauty and well-being. Together, the two Houses are opening a new chapter in their shared history, written over time.

First, there is this love of nature and flowers, then, after having selected this setting for several advertising campaigns, Dior made the Hotel du Cap-Eden-Roc a special destination by dedicating an eponymous perfume to it.

In this paradisiacal setting where time stands still, Dior created a multi-faceted spa nestling in the lush, protected vegetation of the hotel grounds, that combines extreme refinement with warm simplicity.

DIOR SPA EDEN-ROC



In the shade of the immense Aleppo pines, the Dior Spa Eden-Roc opens onto a reception room in pale shades of sand, inspired by the rocks from which the estate rises. A boutique also houses the Collection Privée Christian Dior perfumes, including, naturally, the emblematic Eden-Roc fragrance, as well as the most precious skincare lines.

The understated, quiet luxury of this décor also extends to the Spa's three individual treatment rooms and its double treatment room, set on a private patio. In an onyx affusion shower room, House well-being experts provide hydrotherapy treatments using different jets.

The Spa space also houses an ice fountain, to stimulate and boost blood circulation after a session in the sauna or the hammam, which are set to the left and right of this refreshing cascade.

Lastly, a dedicated Iyashi Dôme treatment room offers infra-therapy to meet detoxing and slimming needs. Inspired by traditional Japanese treatments, the Dôme deeply and naturally rebalances the body for a return to harmony and overall meaningful living. By diffusing a gentle heat through the entire body using far-infrared light waves, it enables the organism to detox, to regenerate more quickly and also provides an efficient slimming effect.

So that everyone can fully enjoy these moments of well-being, Dior has also made these rituals available in the heart of nature. In the grounds, facing the hundredyear-old rose garden dedicated to Queen Elizabeth II, a gazebo has been transformed into a double treatment room, sheltered from the eyes of passers-by. Further on, a historical cabana, which has been redecorated striped fabric and toile de Jouy in shades of sage green and white, has been transformed into a cosy treatment cocoon for one.

Drawing on its holistic vision of beauty and well-being, Dior designed the Dioriginels Rituals, four new customizable signature treatments for the Dior Spa Eden-Roc.

Dior is unveiling an exceptional partnership with Hydrafacial, through the new "Dior Powered by Hydrafacial" facial treatment, and for the first time, Dior is creating six Wellness treatments named "Bouquets", in a nod to the Dior Gardens. Exceptional parentheses to come back to yourself, recharge your batteries, rebalance your energies and thus find harmony in a unique setting offered by the Hotel du Cap-Eden-Roc.

Moments of well-being that lastingly sublimate the body as much as they radiate the inner light, for a total rebirth under the French Riviera sunshine.





BOUTIQUE



Oetker Collection boutique - “Capturing exquisite memories”

The Oetker Collection boutique offers an exquisitely curated range of products that embodies the essence, the memory and the emotion of your stay in our property.

PRIVATE LIMOUSINE SERVICE



The Hotel du Cap-Eden-Roc's luxury limousine service is at your disposal. Our drivers are very familiar with the destination should you require any topline information.

As soon as your plane lands at Nice International Airport or Cannes-Mandelieu Airport, you can enjoy a personalized welcome and a "Meet & Greet" service in a private limousine with a dedicated driver, on prior reservation and according to the current rates.





SUSTAINABLE DEVELOPMENT



Partnership

Global warming is a major issue for the Hôtel du Cap-Eden-Roc, which is mobilizing to limit its greenhouse gas emissions. For this purpose, the hotel is in partnership with the national forests Office and the Provence-Alpes-Côte d'Azur Region in a reforestation project in the National Forest of the Maures. Our guests can participate in this project by making a minimum donation of 100 euros at check-out.

The hotel goes into partnership with the «Campus vert d'Azur» Antibes high school to plant new Mediterranean plants that will consume less water and bring more biodiversity in the park.

Our beehives

Our park welcomes four beehives. They will produce delicious honey that can be discovered at the breakfast at the Eden-Roc restaurant and in the cakes made by our pastry's artisans.

ARTISANS OF PARADISE



Philippe Perd **Managing Director**

In 1989, Philippe Perd joined the Savoy group, embarking on his training in reception management at the Connaught Hotel in London. In 1998, he accepted to be Assistant Manager at the Hotel de Crillon in Paris. The following year, he was promoted to Manager. He left the Hotel de Crillon in 2001 to run the Château Saint-Martin & Spa on the hills above Vence, as General Manager, until October 2005.

Philippe Perd has been General Manager of the legendary Hotel du Cap-Eden-Roc since 2005 and has overseen two other Oetker Collection pearls: Château Saint-Martin & Spa at Vence since 2001 and L'Apogée Courchevel since its opening in 2013. Philippe Perd successfully completed an executive leadership advanced management program and Inchbald School in London with a Certificate in Interior Design, he was appointed Senior Vice President Operations and Project Development for Oetker Collection in 2013 and Chief Project Development Officer in 2015. In addition to his role managing the project department, he was named Chief Development Officer in September 2020. Philippe Perd represents Oetker Collection as Co-Managing Director while keeping his property-related responsibilities for Hotel du Cap-Eden-Roc, Château Saint-Martin & Spa and L'Apogée Courchevel.





Sophie Volant **Hotel Manager**

Sophie Volant graduated from the Paul Bocuse Institute's School of Culinary Arts and Hospitality in Lyon in 1998. After two first experiences at the Hotel du Palais in Biarritz and the Oberoi in Bali, Indonesia, she joined the Hôtel de Crillon in Paris in 1999 as a Receptionist. She continued her career at the Grand Floridian Resort Spa, Walt Disney World, in Orlando, Florida, supporting accommodation operations for nearly two years.

Based on her experience, Ms. Volant joined the team at the New York Palace Hotel, where she stayed for six years. In 2001, she started as Assistant Reception Manager and reached the position of Deputy Head of Front Services. She continued her career in the "Groups & Conferences" department as manager in 2003 becoming Deputy Director the following year. In 2005, she was appointed sales manager for the exclusive part of the hotel, "The Towers".

After eight years in the United States, in 2007 Sophie Volant went to England and joined the Mason Rose team in London as a Sales Manager, where she represented some of the world's most beautiful hotels, including the Oetker Collection, on the English and Irish markets.

In 2008, Hotel du Cap-Eden-Roc Managing Director Philippe Perd hired her as Sales Director of the legendary palace and its sister hotel, Château Saint-Martin & Spa in Vence. She was Regional Sales and Marketing Director for these two Oetker Collection hotels between 2012 and 2019 as well as for a newcomer, L'Apogée Courchevel, in 2013. In July 2019, Sophie Volant became Resident Manager of the Hotel du Cap-Eden-Roc and Hotel Manager in 2023 to carry on the tradition of excellence and quality of service that make it one of the jewels of the international hotel industry.



Thierry Demolliens Resident Manager

“Be convinced to be convincing” is the motto of Thierry Demolliens.

Thierry Demolliens graduated with his BTS Hotel and Catering diploma in 1997 and completed his first work experience at Hotel Barrière L’Hermitage in La Baule, Loire-Atlantique. This was the scene of his decisive encounter with Patrick Cousin, Manager of the gourmet restaurant, who inspired him to launch his career in the service sector.

In 1997, Thierry Demolliens began his professional career in the French Riviera as *maître d’hôtel* for Sofitel Le Méditerranée in Cannes. He then became *maître d’hôtel* and front of house manager at Le Napoléon gourmet restaurant in 2003, at the eponymous Hotel-Restaurant in La Turbie. In 2004, he participated in the opening of Four Seasons Terre Blanche, a 300-hectare resort located in Tourrettes in the Var department and continued his professional development by becoming manager of hotel Terre Blanche’s four restaurants in early 2012, then head of catering in 2016. During his 14 years at this 5-star establishment (it was taken into independent management at the end of 2012 and affiliated with Leading Hotel of the World), he crossed paths with Jean-Denis Rieubland, former head chef at the gourmet restaurant and *Meilleur Ouvrier de France* 2007. He encouraged Thierry Demolliens to enter the competition the same year, in the hotel, service and table art category. Thierry Demolliens thus obtained the title *Meilleur Ouvrier de France* “Maître d’Hôtel, Maître du Service, et des Arts de la table” during the final held at Hotel Royal in Evian-les-Bains in March 2017.

Following this experience, Thierry Demolliens joined the judging panel for the annual contest to find the *Best Apprentices of France*. He is also involved in work with schools and service demonstrations such as L’Etoile de Mougins. He is a member of the associations “MOF Côte d’Azur” and “Ô Service des Talents de Demain”, as well as “L’équipe de France de la Gastronomie et des Maîtres du Service”, which organises charity galas every year.

In 2018, Thierry Demolliens joined the Hotel du Cap-Eden-Roc as Food & Beverage Manager. In 2023, he becomes Resident Manager of the palace.





Sébastien Broda

Executive Head Chef at the Hotel du Cap-Eden-Roc

Head Chef at both the Eden-Roc restaurant and the one-Michelin-starred Louroc restaurant

Originally from Briey in the Meurthe-et-Moselle department in the Grand-Est region of France, Sébastien Broda followed a vocational sandwich course at the Faculté des Métiers in Cannes from 1996 to 1997, obtaining his Vocational Studies Certificate (BEP - Brevet d'Etudes Professionnelles) and his Vocational Proficiency Certificate (CAP - Certificat d'Aptitude Professionnelle) in Food Preparation. When his parents had to move to the French Riviera for work, the whole family found themselves relocating to the south, where the relaxed way of life and sun-drenched days soon won Broda's heart, inspiring him to spend almost his entire career working in the French Riviera.

It was during a school outing to a hospitality college in Ottage in north-east France that Sébastien Broda, then aged just 14, first fell in love with cooking. A spark deep within him was instantly ignited, and he could already picture himself running the kitchens of a major establishment.

"I've always wanted to be a Chef. It is the culmination of 28 years' experience and hard work."
- Sébastien Broda.

During his studies, he continued to indulge his passion for cooking by joining the Royal Antibes Hotel, where he worked as an apprentice in the restaurant, Le Dauphin, from 1994 to 1996. His determination was the key that then opened the doors to some of the greatest Michelin-starred establishments in the south of France. In 1996, he joined the Hôtel Martinez in Cannes under the management of Christian Willer, followed by L'Amandier in Mougins, under the management of Roger Vergé, and then Le Carlton in Cannes, where he worked as a commis chef from 1997 to 1999. It was, however, on joining the one-Michelin-starred restaurant Lou Cigalon that he was to make one of the most memorable encounters of his career, working as 1st assistant to Chef Alain Parodi, a generous chef he notably credits with instilling him with a passion for produce. In 2008, Broda was appointed manager and Chef of Le Jarrier in Biot, earning the restaurant its first Michelin star. He also earned a Michelin star for the Grand Hôtel in Cannes, which he joined in 2009 as Executive Head Chef. In 2018, he rose to the challenge of helping set up and open the Chais Monnet Hotel & Spa in Cognac in south-west France, taking on the role of Executive Head Chef.

Then in 2020, Arnaud Poëtte, Executive Head Chef at the Hotel du Cap-Eden-Roc, invited him to join the 5-star establishment's kitchens. *"It was the pinnacle of my whole career. I'd finally got where I wanted to be!"*, exclaims Sébastien Broda. The two men shared the self-same values, including a love of the trade, a passion for produce, a sense of respect and a desire to share and pass on their expertise. Which is precisely why Poëtte invited Broda to step into his shoes on retiring in late 2021.

Since arriving at the Hotel du Cap-Eden-Roc in January 2020, Sébastien Broda and all the Chefs of the property work hand-in-hand to make the food at this iconic establishment truly sing, united by common values and a shared passion for outstanding cuisine. In January 2021, just one year after Broda's arrival at the highly illustrious venue, the Louroc restaurant was awarded its first Michelin star. Broda currently heads up a team of 80, including pastry chefs and bakers: *"Sharing my experiences and helping my team develop and grow is really important to me"* he explains.

In 2022, Sébastien Broda was appointed Executive Head Chef of the Hotel du Cap-Eden-Roc and Head Chef of both the Eden-Roc restaurant and the Louroc restaurant. He is keen to continue helping this splendid establishment grow by ensuring it shines brightly around the world.



Christophe Marc **Head Chef at the Eden-Roc Grill**

Christophe Marc began his culinary career in 1985 with an apprenticeship at Hotel-Restaurant d'Albret in Nérac, southwest France. Two years later, he joined the kitchen staff at the Michelin starred Restaurant du Rivage in the Loire Valley town of Gien.

Attracted by the beauty and gastronomy of the Riviera region, Marc decided to relocate to Menton in 1988. There, he was brought on as Assistant Chef and later promoted to Head Chef at the family restaurant Le Nautic. For the summer season of 2002, Marc became Head Chef at Le Napoléon, and then joined Mirazur as Sous-chef under the guidance and mentorship of Jacques Chibois, two-Michelin-starred chef at La Bastide Saint-Anotine, whom Marc had the pleasure of meeting at a workshop given by Chibois in Grasse. In 2004, Marc took over the reins as Head Chef at Les Trois Dauphins, in Menton, where he was charged with the mission to design a new menu with an emphasis on organic and local ingredients. The challenge ignited his passion for working closely with regional terroir. This newfound affinity led Marc to create the 'high end beach dining' concept in 2009 as Head Chef at Vista Palace in Roquebrune-Cap-Martin. In 2014, Christophe Marc decided to pack his bags and move to Cap d'Antibes to join the team at Hotel du Cap-Eden-Roc, where he now serves as Head Chef at Eden-Roc Grill, the iconic Palace's contemporary brasserie.





Lilian Bonnefoi Pastry Chef

Lilian Bonnefoi awarded with Passion Dessert distinction 2022 by the Michelin Guide.

At the age of 9, Lilian Bonnefoi was already helping his uncle to embellish the tables of the Troisgros Brothers! Born in Roanne, he grew up in the cradle of high gastronomy. Often scolded for being an “enfant terrible” not too keen to get down to his studies, he found his vocation as a teenager by opting for a CAP qualification in pastry-making that showed him to be dedicated, creative and determined.

After pocketing his “brevet de maîtrise”, he joined the Troisgros kitchen brigade in 1990 as “chef de partie”, then “sous-chef pâtissier” up until 1992. This unique experience opened his eyes to the outside world, he travelled as far as the United States and served as a springboard enabling him to become manager of the pastry-making service at the prestigious Hôtel Guanahany at Saint-Barthélemy. His meeting with Arnaud Poëtte, Executive Chef at Hotel du Cap-Eden-Roc, in 1995 marked a turning point in his career and the start of a relationship based on real complicity.

Consecrated at the age of 38 as Best Pastry Chef on the Côte d’Azur, in January 2008, Lilian Bonnefoi has a gift for always pushing back established limits to sublimate sugar like a sculptor, combine matter and colours like a poet, invent new accords and awaken gustatory souvenirs from our childhood days.

Lilian Bonnefoi promotes the art of pastry-making in its entirety through events, encounters, courses abroad, inspired by wizards such as Gaston Lenôtre, Pierre Hermé or, closer to his style, Christophe Michalak, Head Pastry Chef at the Plaza Athénée (3 Michelin stars) and Stéphane Klein, unrivalled master in the art of sugar, for whom he wrote the preface for the book “Voyage en sucre d’art”. Despite his heavy responsibilities at the Hotel du Cap-Eden-Roc where he directs a team of 14 pastry-makers, 1 chocolatier and 3 bakers, Lilian Bonnefoi is an adept of free figuration and an incredible source of ideas as he proves it by opening his own boutiques in Antibes, in 2015 and 2018.

Last March 2022, it is the consecration when he gets awarded with the “Passion Dessert 2022” prize by Michelin Guide, celebrating his creations but also his sustainable commitment at the Hotel du Cap-Eden-Roc. Indeed, Pastry Chef Lilian Bonnefoi has always been strongly engaged in providing qualitative and fresh seasonal products on its table by working closely with local producers.



Jérémy Heuline Food & Beverage Manager

Having obtained a Technical Baccalaureate in Hospitality and a BTS in Hospitality and Catering from the Lycée Paul Augier in Nice, Jérémy Heuline pursued his education at the ESSEC Business School in Paris, graduating with an MBA in hospitality management. His studies and vocational training became his passport to travel the world, notably taking him to Spain where he worked at the Paradores; to Chicago, where he joined the Sofitel Chicago Water Tower as Assistant Manager of the restaurant and bar; to Reunion Island, where he was appointed Assistant Manager of the restaurant at the Grand Hôtel du Lagon; and to Dubai, where he held the position of restaurant manager at the Intercontinental DFC. Jérémy says that his most notable achievement prior to joining the Hotel du Cap-Eden-Roc was being involved in opening the Mandarin Oriental Paris in 2011, working alongside leading French chef Thierry Marx. He spent six years at that highly renowned address, working his way up through the ranks to be appointed restaurant manager at Le Camélia by Thierry Marx, and then deputy catering manager for both restaurants, one of which held two Michelin stars, as well as for the hotel's bar, room service and banqueting service. Having acquired a wealth of experience in Paris, Jérémy then decided to return to the French Riviera. He was initially appointed catering manager at the Hôtel Belles Rives in Juan-les-Pins before proceeding to join the Hotel du Cap-Eden-Roc in 2019 as front of house manager for the Eden-Roc restaurant and the one-Michelin-starred Louroc restaurant, a position he holds to this day. In 2023, he oversees the restaurants and the bars of this legendary establishment as Food & Beverage Manager.

His love of tourism was initially sparked by his parents. His mother worked as an HR director in the hospitality industry, whilst his father was the catering manager for the international passenger and freight airport in Nice. Once Jérémy had embarked on his studies at the hospitality college in Nice, it didn't take long for his passion for catering to grow. Despite his enthusiasm for practical kitchen-based tasks, Jérémy couldn't help but find himself drawn to front of house roles with their emphasis on customer interaction. As he explains himself: "From my very first work placement with the room service team at the Le Majestic Hotel in Cannes to my most recent position as restaurant manager, I've never wanted to do, or even dreamed of doing, anything else." Working as part of a team and interacting with customers is what excites him most in his day-to-day role: "No two days are the same." Jérémy sees his front of house role as being the final link between the chef and the customer. He relentlessly explains to his staff that when the chef hands them his plates, his creations, he is handing them the privilege of becoming his arms and his voice for customers: "It's not simply a case of serving a plate of food, it's having the ability to convey everything the chef aspires to express through his dishes." Jérémy sees this as a huge responsibility, and one he has always taken extremely seriously. The ultimate reward? "I love seeing someone's face light up when a dish really hits the spot and you can feel the emotion around the table." Jérémy chose to work in luxury hospitality for the dedication, diligence, excellence and creativity it demands. They are values and qualities to which he has always been drawn, and which he himself shares: "Having to constantly adapt and reevaluate your approach when dealing with international guests is exceedingly rewarding on both a professional and personal level."





Jérémy Berthon
Restaurant Manager at the Eden-Roc restaurant and Louroc restaurant and Wine Director

After earning his vocational diploma and a BEP in catering and services in 2009 from the Lycée Hôtelier in Saint-Chamond, Jérémy Berthon continued his apprenticeship and graduated with honors in Sommellerie at the Tain l'Hermitage Hotel School in the Drôme in 2011, finishing with the "Sommelier International" distinction, demonstrating his extensive knowledge of world wines.

He started his professional career in 2010 with a sommelier internship in the prestigious three Michelin star restaurant, Le Louis XV in Monaco. Between 2011 and 2014, he continued his training and career as a Sommelier in renowned establishments such as Château de la Messardière and Cheval Blanc Courchevel in the restaurant Le 1947. He was Head Sommelier of La Réserve Ramatuelle-Hotel and Spa in 2015 and 2016 and participated in the opening of the Four Seasons Hotel Megève in November 2017 as Assistant Head Sommelier.

His passion for wine has been passed down to him from his experiences with Sébastien Labe, Head Sommelier at the Cheval Blanc Courchevel, or Damien Azemar, Head Sommelier at the Four Seasons Megève, as well as Pascal Bouchet, one of his teachers at the Tain Lycée Hôtelier Hermitage: "They left a strong mark on my career. These gentlemen have distinguished knowledge in the field, and I'm grateful for the knowledge they passed on to me. They also expressed their passion for wine, the desire to share, and to work in luxury, in the most beautiful palaces and restaurants in the world."

Jérémy Berthon started his experience at the Hotel du Cap-Eden-Roc in the summer seasons of 2012 and 2013 as Sommelier, then Assistant Chef Sommelier in 2017, to finally Head Sommelier this season at the legendary palace: "It's an honor to share my passion as a sommelier at such a legendary establishment with an exceptional clientele. It's truly a pleasure to take care of the guests and interact them; their refined wine culture gives us a deeper connection." Today, he oversees a team of five and becomes Restaurant Manager at the Eden-Roc and Louroc restaurants and Head Sommelier in 2023.

AWARDS & DISTINCTIONS



2023

Forbes Travel Guide 2023 - Hotel du Cap-Eden-Roc obtains the 5-star travel rating by Forbes Travel Guide 2023, among the best hotels, resorts, spas and restaurants around the world.

Elite Traveler - Hotel du Cap-Eden-Roc rewarded as Best Suite among the 100 Worldwide Suites in the category «Top Historic Suites».

2022

World Luxury Restaurant Awards - 2022 World Luxury Restaurant Awards.

2021

Condé Nast Traveller - Hotel du Cap-Eden-Roc has been ranked #2 in the “The Top 20 Hotels in France and Monaco” category by the Condé Nast Traveller Readers’ Choice Awards 2021.

Travellers Choice Awards - Eden-Roc restaurant is part of the TOP 10 of the “Best restaurants around the world”.

The World’s Greatest places - Hotel Du Cap-Eden-Roc has been named one of TIME’s 2021 World’s Greatest Places in the world.

Travel & Leisure - Hotel du Cap-Eden-Roc is among the 500 best hotels in the world in the selection of the US magazine “Travel & Leisure 2021”.

Michelin Guide - Hotel du Cap-Eden-Roc is awarded one Michelin star for its gastronomic restaurant, Louroc.



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The collection includes L'Apogée Courchevel, Le Bristol Paris, Brenners Park-Hotel & Spa in Baden-Baden, Hôtel du Cap-Eden-Roc in Antibes, Château Saint-Martin & Spa in Vence, The Lanesborough in London, Eden Rock-St Barths, Jumby Bay Island in Antigua, Palácio Tangará in São Paulo, The Woodward in Geneva, Hotel La Palma in Capri, The Vineta Hotel in Palm Beach, and more than 150 private villas around the globe.

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