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## La Palme d'Or restaurant, Chef Jean Imbert's new gourmet adventure, has just opened at the Hôtel Martinez



*Required photos credit: Bobby/ Design: Rémi Tessier Design*

**Cannes, Monday, May 20, 2024:** - What if it was the most natural, self-evident act in the world for Jean Imbert to decide to explore the magic of Cannes for himself? He has been a movie buff since he was a child, brought up on the silver screen and anthology films at home. More significantly, though, he has been involved in the Cannes Film Festival since his youth, coming to cook here at 16 years of age, working in the clamor of the back kitchens while sneaking unobtrusively into official screenings between meal services on the Croisette.

A year after taking the culinary helm at La Plage du Martinez and overseeing all the kitchens of the Hôtel Martinez, an iconic, world-renowned Croisette establishment, Chef Jean Imbert now opens the

doors to the hotel's gourmet restaurant, La Palme d'Or, the opportunity for him to pen a new page of his epicurean epic.

"I started working in Cannes when I was 16, cooking when I needed to and going to see movies when I could! So it seemed predestined that I'd open a restaurant here one day. And I wouldn't have done so anywhere other than the symbolic and emblematic site that is the Hôtel Martinez in Cannes."

*-- Jean Imbert*

There was no doubt about it for Jean Imbert – steeped in westerns, film noirs, the great gangster classics –, who found himself daydreaming about what might be happening on the first floor of the Hôtel Martinez, when the Festival jury gathered every year, behind closed doors, during the event. Be it a twist of fate or long-determined destiny, on May 13, the day before the Cannes Film Festival opened, the jury met, symbolically, at La Palme d'Or restaurant.

### **Cuisine born of sunshine and the sea.**

For this new adventure at La Palme d'Or, Jean Imbert was eager to do things simply and spontaneously. It would be gourmet cuisine, of course, but easy-going and instinctive, centered on fish served in its exquisite raw state or grilled over a wood fire, along with other delicacies from the Mediterranean.

A restaurant that celebrates a freer, sunnier ambiance, an experience truer to the real Riviera. The menu features à la carte dishes for guests to choose as they wish, and there is a tasting menu for more curious diners. Chef Jean Imbert has naturally put together a team of people who know the region and its secrets inside and out: Alexandre Elia, Executive Chef of the Hôtel Martinez, and Christophe Nannoni, Chef of La Palme d'Or. Such experience means he can confidently source his ingredients from a local ecosystem and fishermen proud to bring in fresh, flavorful catches from the waters between Théoule-sur-Mer, Menton, and Marseille, like John Dory, capon, and bonito.

"I want to serve gourmet, sea-sourced cuisine that is simple, relaxed, and straightforward, a way of paying tribute to the edible jewels of the Mediterranean – ingredients one would never find in Paris – and the specific skill and know-how of the region's fishermen."

*— Jean Imbert*

Jean Imbert composes a fresh and original score, a work performed by a youthful team and Restaurant Manager Mathieu Maisonobe. The culinary theme gives pride of place to fish, seafood, and other gems

from the sea, all caught and handpicked by local producers and fishermen. For the chef, serving in-season saltwater delicacies is a self-evident composition in the unique setting of the Hôtel Martinez, on a terrace with endless views of the Mediterranean and the Riviera's horizons.

For cocktails, the restaurant has a bar in solid teak, an updated homage to the *Christina O*, a legendary yacht from the 1940s, perfect for sipping refreshments at the counter.

For the sweet last movement, virtuoso Pastry Chef Loïc Voron is the artist, and Jean Imbert has chosen to offer dining-room service on a dessert cart, for a millefeuille prepared tableside, freshly made as guests look on. There are chocolate and berry soufflés, or even tempting frosted lemons with six citrus fruits, served natural, candied, and iced and selected with local small farmers.

### **The world of cinema as setting.**

For an immersion in moviemaking magic, La Palme d'Or restaurant has created a unique table experience, where all guests find themselves surrounded every dimension of the cinematic world.

Just imagine: a menu crafted to resemble a film script, produced on a typewriter, with handwritten notes; dishes presented like storyboards, the work of four designers who have explored the worlds of epics, westerns, and science fiction.

Or how about a coat-check receipt that looks like an old-fashioned movie ticket, and a dessert menu designed like a call sheet, that precious document mailed to actors and actresses nominated for a prize at the Cannes Film Festival. A masterstroke by the brilliant design team of Violaine & Jérémy.

In its new setting, La Palme d'Or has changed its look, taking you into an exceptional, timeless décor styled to resemble a vintage boat, with lacquered wood at every turn. In the center of the dining room stands "the big jury table," a tribute to the tables d'hôtes that Chef Jean Imbert so prizes, above which hovers the Palme d'Or reinterpreted as a monumental chandelier. To execute this transformation, Jean Imbert once again joined forces with designer Rémi Tessier – the genius behind the metamorphosis of the gourmet restaurant Jean Imbert au Plaza Athénée, as well as La Plage du Martinez unveiled in May 2023 —, alongside many French craftspeople and carpenters.

"I had envisioned the very special, glamorous atmosphere of vintage yacht interiors from the 1930s to the 1960s. The cuisine so wholly focused on seafood aligns perfectly with this vision. Jean and I

have long shared a passion for boats and the notion of timelessness is fundamental to our respective work, but always with an added twist that makes the place unique, just like the cuisine, but nevertheless rooted in the collective memory.” — *Rémi Tessier*.

### **A timeless experience.**

In the restaurant’s dining room, where all the staff are dressed in tailor-made ensembles by Aimé Léon Dore, Jean Imbert has also distributed (and hidden!) an astounding array of objects gathered over many months to form a cinematic cabinet of curiosities: old movie posters, relics, scripts with handwritten notes from silver-screen legends, even the boxing trunks worn by Robert De Niro in *Raging Bull*. For the décor, much of the tableware was also drawn from unusual sources and antique shops, but the historic local glassworks of La Verrerie de Biot also served as a seasoned supplier.

“We wanted this restaurant to provide guests with a moment when time stands still, a place where those who love the movie world can find themselves immersed in all that fascinates them, surrounded by original screenplays with handwritten notes from celebrated actors or directors, or legendary film props and accessories that took us months of time and travel to find.”

— *Jean Imbert*

To intensify this feeling of being transported to a parallel universe, being on a boat sailing into a dreamworld, the premises are dotted with portholes, providing fascinating glimpses throughout the restaurant of bottles from the wine cellar, posters of movies that won the Palme d’Or, even the chef’s kitchen and the wood fire over which the fish is cooked with such flavor. As though you had become Captain Nemo in *20,000 Leagues Under the Sea*, scrutinizing the seabed. Take note, too, that there is a secret room adjacent to the kitchen, a hideaway known as “Jean’s Cabin,” that holds a few place settings for an uncommonly enjoyable experience.

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Required credit: BOBY

## **GENERAL INFORMATION:**

### **Restaurant La Palme d'Or**

Hôtel Martinez  
73 boulevard de la Croisette -Cannes

Open Tuesday through Friday for dinner and Saturday for lunch and dinner.

**Information and Reservations:** +33(0)4 92 98 74 14 - [lapalmedor-restaurant.fr](mailto:lapalmedor-restaurant.fr)

### **About the Hôtel Martinez**

A hotel with a thrilling history that began when it first opened in the Roaring Twenties, a building of breathtaking Art Deco architecture, an unrivalled location on the celebrated Croisette in Cannes.

Welcome to the Hôtel Martinez, a peerless icon among the luxury hotels of the Côte d'Azur, with 410 rooms and suites, part of The Unbound Collection by Hyatt! Looking out onto the beautiful blues of the Mediterranean Sea, enjoy a serene breakfast in one of our spacious suites or rooms renovated by architect Pierre Yves Rochon. Savor a moment of pampered wellbeing at L'Oasis Spa du Martinez, a tranquil, verdant garden on the establishment's city side. After a dip in the deep blue pool and a refreshing fruit juice, relax in the hands of Carita experts as they perform your personalized spa treatment. Then amble over to La Plage du Martinez to watch the Riviera light play over the emblematic pontoon from the comfort of one of our legendary director's chairs, a nod from designer Rémi Tessier to the filmmaking world. To share delightful and delicious moments day and night, meet at Le Sud, the lobby-bar and restaurant, a versatile, easy-going establishment that is the true beating heart of the Hôtel Martinez. Last but not least: La Palme d'Or restaurant, which reopened in May 2024 with Chef Jean Imbert at the helm. This culinary master, appointed as head of the hotel's kitchens in 2023, brings his inimitable, inventive touch to every dining experience.

Event planning is also given top-drawer attention here, with 12 modular meeting rooms spanning a total surface area of 2,500m<sup>2</sup>, including the large "Le Festival" event space, equipped with immersive 360° Mapping technology that means conventions, conferences, and events can be hosted in any season.

Now more than ever, the renovated Hôtel Martinez stands proudly as an unrivalled French Riviera icon.

For all reservation requests, please contact +33(4)93 90 1234 or visit the hotel website at [hotel-martinez.com](http://hotel-martinez.com).

### **About The Unbound Collection by Hyatt**

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