



HOTEL & SPA

CRILLON LE BRAVE

PROVENCE

HOTEL CRILLON LE BRAVE

Appoints Thomas Lesage as New Chef of La Table du Ventoux

Hotel Crillon le Brave, located in the eponymous village of Vaucluse, announces the appointment of Thomas Lesage as the new Chef of La Table du Ventoux. Introduced to the codes of French gastronomy by Chef Adrien Brunet, with whom he worked for three years, he is now taking over the reins in the kitchen while preserving the culinary heritage handed down.

The source of inspiration for his cuisine lies in his passion for nature and local ingredients, which inspire him to reinvent Provençal tradition by highlighting local produce.



A TASTE FOR AUTHENTICITY

From an early age, Thomas Lesage grew up in a culinary environment in his father's hotel-restaurant, where he quickly learned to cook to help his parents. His grandparents also influenced him: one organized large family meals, the other favoured natural products from fishing, hunting, and harvesting. He started working in the family restaurant at the age of 12 and went on to attend catering college at the age of 14.

His philosophy, inherited from his family and perpetuated with his siblings, is based on the joy of gathering around a table. He finds that cooking provides the framework for his personal development and believes that anyone with a passion for this demanding profession can quickly reveal their talent.



Chef Thomas Lesage also draws his inspiration from the diverse culinary cultures he has discovered on his travels, particularly in Latin America. For him, travel is all about meeting people, discovering cultures, and getting to know oneself better. Thanks to these diverse inspirations, Chef Thomas Lesage brings out the best in raw seasonal produce in his cooking.

He also feels a deep need to connect with the earth, with nature, and its riches. At the Hotel Crillon le Brave, all he must do to find inspiration is look around. For him, this exceptional site offers the perfect balance between high standards and freedom to experiment.

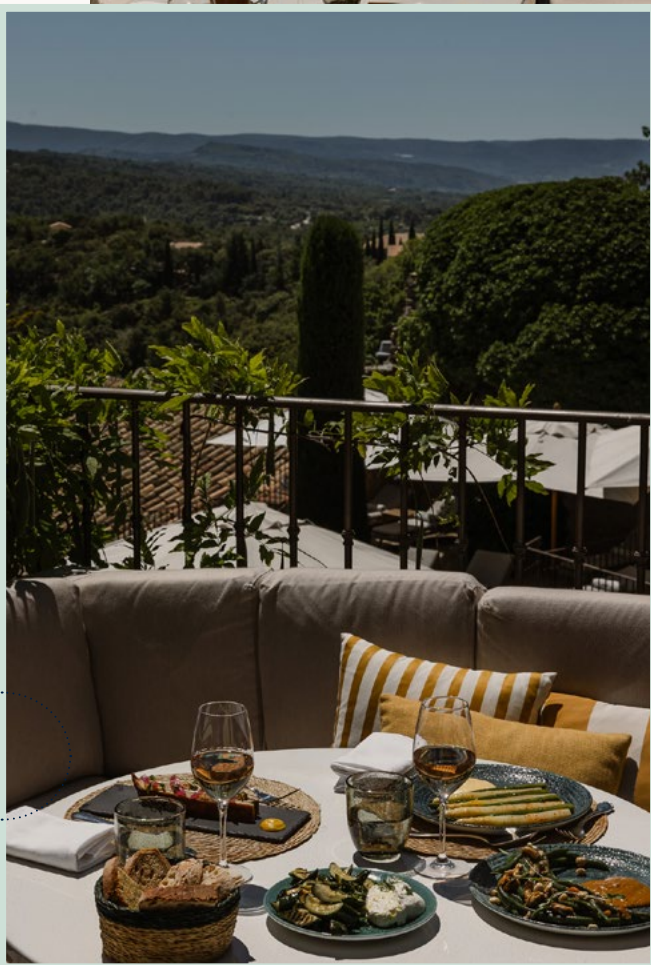
Chef Thomas Lesage embodies a culinary philosophy that combines respect for nature with innovation. His cuisine is conceived as a tribute to the richness of the cultures he has explored, making each dish an authentic and creative expression of local riches.



LA TABLE DU VENTOUX, SAVOURING THE BEST OF PROVENCE ON MONT VENTOUX



The restaurant's panoramic terrace offers breathtaking views over the valley and vineyards. Each dish on the à la carte menu is an authentic reflection of the flavours of the region as the seasons change. The finest local produce is selected from the region's best craftsmen to complement the Chef's culinary creations



The menu, which is regularly updated, gives pride of place to locally sourced seasonal produce. From white asparagus from Mazan to the famous Provençal pissaladière, from seafood delicacies such as shellfish en persillade to local specialties like panisse de Provence, each dish is a tribute to the quality of the ingredients. Fish such as sea bream marinated in citrus fruits or Mediterranean tuna mi-cuit, as well as meat such as Sisteron lamb or farmhouse pork chop with rosemary, are magnificently prepared in the Provençal style.

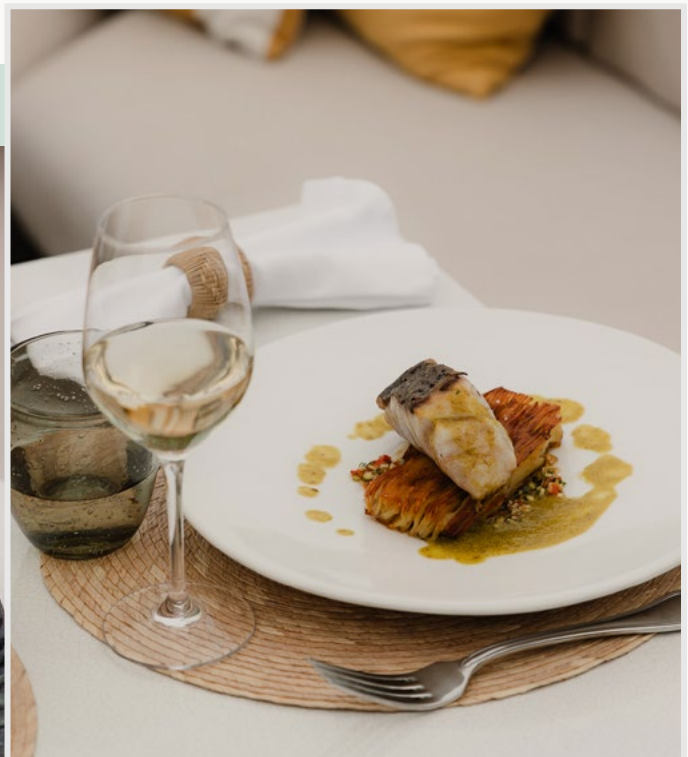
A MUST FOR A GOURMET BREAK

At **lunchtime**, La Table du Ventoux offers convivial cuisine that's an invitation to share from midday to 3pm. The menu features local produce carefully prepared by Chef Thomas Lesage. The promise for guests is to take their time and savour the moment while enjoying the atmosphere of large tables with family or friends.

Throughout the day, a **snack menu** offers simple, delicious dishes such as fresh pasta, smash burgers, croque-monsieur, a choice of cheeses or salads, as well as sweet desserts including a tasty tarte tatin with vanilla cream.

When it's time for **Sunday brunch**, La Table du Ventoux is the place to be in the village of Crillon le Brave. The generous buffet is packed with sweet and savoury dishes, including plenty to share such as focaccia, marinated meats and fish grilled on the outdoor plancha, fresh salads, regional cheeses, and a dessert buffet. Two services are available at 11:30am and 1:30pm.

At **dinnertime**, La Table du Ventoux offers a more traditional culinary experience, highlighting the authentic flavours of Provence. From 7pm to 9pm, the menu features risotto from the Camargue, skrei confit with thyme flower, rock octopus with embers, and cannelloni with courgette flowers, vegetables, and fresh Ventoux goat's cheese. The barbecues and planchas also feature regional specialties such as Alpilles lamb and Ventoux pig.



A COMMITTED TABLE

La Table du Ventoux is giving concrete form to its commitment to eco-responsibility, an approach initiated by Maisons Pariente. This involves adopting virtuous practices, prioritizing local and seasonal products, sourcing from short distribution channels, and optimizing waste management in collaboration with Ventoux Composte. La Table du Ventoux is also involved in the association 'Des Enfants et des Arbres,' which aims to raise awareness of organic farming among children. But that's not all: the restaurant is also proud to be certified Accueil Vélo, offering services and facilities tailored to cyclists. In this way, La Table du Ventoux is making environmental protection a central part of its culinary identity.



About Maisons Pariente

Maisons Pariente is a contemporary family collection of 5-star hotels, founded by Patrick Pariente and his two daughters, Leslie Kouhana and Kimberley Cohen. Situated in extraordinary locations, the hotels are conceived as elegant private homes, revealing a singular, arty personality in perfect symbiosis with their surroundings. The collection invites you to experience simple, warm hotel luxury, the Maisons Pariente spirit. The Collection addresses four hotels: Lou Pinet in Saint-Tropez, Crillon le Brave in Provence, Le Coucou in Méribel, and Le Grand Mazarin in Paris.

INFORMATIONS

HOTEL CRILLON LE BRAVE *****

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