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BARRIÈRE

5/07/2018

Le Boudoir at the Hôtel Barrière Le Majestic Cannes

The Hôtel Barrière Le Majestic Cannes's pop-up restaurant, Le Boudoir, will be open until 2 September, serving unique house cocktails and even dinner from 9pm to 2am. This delightful summer venue offers a culinary voyage around the world with its combination of tastes and flavours in a lively atmosphere with a backdrop of relaxed music.

Summer is a time for travel and new discoveries, for taking a break and sharing new experiences with others, for enjoying long conversations over delicious meals created from new and exciting flavours. It's also a time for heading off on a long trip abroad – or for delighting in a sense of getting away from it all by visiting the cosy Le Boudoir, the Majestic's new venue [#leboudoirmajestic] and *the* place to be seen in Cannes this summer.

International flavours and an exotic ambience

From 7pm to 2am, to a backdrop of relaxed music, guests can visit Le Boudoir to sip a pre- or post-dinner cocktail created by Head Barman Emanuele Balestra, or, for those looking for a bite to eat, to sample one of the snack-style dishes served up by chef Pierrick Cizeron, whose concept of "Ethnic Food" combines perfectly with the different international cocktails on the menu. The decor here is striking, with an elegant, hushed ambience and a chic, relaxed feel which blends so well with our hundred-year-old palace-hotel, and a glass-fronted veranda opening on to an oasis of greenery, making an evening in Cannes seem even more beautiful and mysterious.



OPENING
THURSDAY, JULY 5TH

le boudoir
MAJESTIC

Bar
&
Ethnic Food

OPEN
EVERY DAY
FROM
7 PM TO 2 AM

PRESS CONTACTS

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Photo downloads: www.lucienbarriere-photo.com

www.groupebarriere.com



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Pierrick Cizeron takes his guests on a journey from the Atlantic to the Mediterranean via the Sea of Japan, with a selection of dishes which are perfect for sharing, such as *king prawns in kadaif pastry with tonkatsu sauce, sea bream ceviche, sweet potato, avocado and buckwheat, broad bean falafel with tarator sauce, and black cod glazed with miso and ginger pickles.*

Flavours from around the world...

... and aromas from our very own garden

To discover the full range of our chef's talents, make sure you order one of his two combo dishes, showcasing a fusion of sweet and savoury flavours. Le Boudoir is also perfect for those looking for lighter fare thanks to his delicious six-dish option: *guacamole, sea bass sashimi, latino sole goujonettes, duck dumplings, chicken yakitori and raspberry vacherin.* Alternatively, why not order the Master Piece with its 12-dish combination of flavours: *guacamole, sea bream ceviche, king prawn maki, tofu French fries, black cod glazed with miso, Chimichurri beef kebab, chicken yakitori, crispy duck dumping, chocolate fondant, raspberry vacherin and a selection of seasonal fresh fruits.*

Meanwhile, Emanuele Balestra continues to amaze us with his alchemy, combining meticulously selected plants, fruits and spirits to create signature cocktails that have made his name and elevated him to the status of one of the world's greatest barmen. For Le Boudoir, he has been working tirelessly in his laboratory-workshop to develop new bitters and concoct new infusions in his quest for unique inventions and his own special take on the world's most famous classic cocktails.

Make sure you taste the *Bloody Boudoir*, a mix of vodka, tomato juice, homemade citron bitters, Worcester sauce, celery salt and the famous Helichrysum Immortelle extract from Italy, grown in the Majestic's very own aromatic garden; as well as the *Boudoir Spritz*, a combination of champagne, Provence rosé wine, Saint-Germain liqueur, Aperol, Perrier and rose geranium from the Majestic's garden.

A visit to #leboudoirmajestic – a veritable journey around the world!

Information & Reservations:

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