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Press release

Cheval Blanc St-Barth Isle de France
names

JEAN IMBERT

as chef at the restaurant



LA CASE



Cheval Blanc is happy to welcome the chef Jean Imbert to Saint-Barthelemy for the resort's forthcoming reopening in December this year.

The chef Jean Imbert envisions La Case restaurant as a place where the island lifestyle meets the richness of Caribbean flavours. At the heart of Cheval Blanc St-Barth Isle de France, the culinary star is creating a cuisine that takes full advantage of the unique local bounty in harmony with the easy-going grace of the island.

Generosity, elegance, spontaneity, joie de vivre, and the quest for quality: These shared values unite Jean Imbert and Cheval Blanc and give this partnership an ideal

foundation. With the guidance of the Cheval Blanc team, Jean Imbert has composed a menu inspired by the Caribbean islands. The spices of the region bring forth the flavours of the meat, while locally cultivated herbs sweetly enhance each vegetable dish. The responsibly harvested fish, meanwhile, is enjoyed raw, elevated to perfection by the acidity of its dressings. Caribbean fruits and chocolate from the surrounding islands form the delectable core of the dessert menu.

With an authentic cuisine, La Case exemplifies the mastery and the savoir-faire of Jean Imbert, who will be drawing from his collection of techniques and seasonings in order to share, to savour, to ➤➔





make a true art of dining. “The authenticity of the island struck me right away. I would love to reframe the Caribbean spirit at the heart of La Case, without diminishing the values of sharing and of excellence that we share with Cheval Blanc,” said Jean Imbert. The exotic spirit extends beyond the menu to the table, where the chef has designed an exclusive collection of tableware for Dior. “What an honour to serve as a link between the two magnificent houses that are Cheval Blanc and Dior.”

Under the direction of Jacques Grange, the designer behind the

décor at Cheval Blanc St-Barth Isle de France, La Case has a new look. He gave it a welcoming ambience while embracing a scheme of contrasts, creating a true refuge above the sea, on the beach of the Flamands. Thanks to the power of the ocean and the fragrant beauty of the surrounding plant life, Cheval Blanc St-Barth Isle de France is a veritable seaside paradise. The restaurant’s décor reflects the same seamless expression of the spirit of the island, as if La Case exists outside of time – as modern as possible but always preserving a simplicity that transcends the passing years.



ABOUT

CHEVAL BLANC ST-BARTH ISLE DE FRANCE

Cheval Blanc St-Barth Isle de France, the first Palace outside of Metropolitan France, is the third Maison to join the Cheval Blanc portfolio in 2014. Located on Baie des Flamands – one of the island’s finest beaches - it will eventually be home to 61 rooms, suites and villas offering breathtaking panoramic ocean views, or leading onto lush tropical gardens. La Case is a popular restaurant on Saint-Barthelemy; and the stylish poolside The White Bar serve a variety of locally-inspired French dishes with culinary influences in a relaxed atmosphere. Exclusive Guerlain rituals can be enjoyed at the Cheval Blanc Spa, nestled in the heart of the Maison’s tropical gardens.

The interior decor by Jacques Grange encapsulates all the charm of seaside homes with the specific Caribbean spirit. The Cheval Blanc team offers a highly personalised Art de Recevoir service, continuously ensuring guests are surprised and delighted with unique customised experiences.

Cheval Blanc St-Barth Isle de France | Baie des Flamands |
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JEAN IMBERT

Jean Imbert brings with him a luminous record of success. Trained at the Bocuse Institute, the precocious chef opened his first Parisian restaurant, l'Acajou, in 2004, at the age of 22.

Currently, he directs several restaurants: in Miami, Swan, which he opened with Pharell Williams and David Grutman, and in Paris, les Bols de Jean, B.B by Jean Imbert, and most recently Mamie by Jean Imbert.

LVMH HOTEL MANAGEMENT

Developed by LVMH Hotel Management, Cheval Blanc is a brand of exceptional Maisons. The first one, Cheval Blanc Courchevel, opened in 2006 in Courchevel, followed by Cheval Blanc Randheli, which opened in the Maldives in autumn 2013. The brand has continued its development with the opening of Cheval Blanc St-Barth Isle de France in the French West Indies in October 2014 and has announced future projects, namely in London and within La Samaritaine in Paris. La Résidence de la Pinède bought in 2016 joined the collection as Cheval Blanc St-Tropez in May 2019.

LVMH Hotel Management also runs the White 1921 Courchevel and the White 1921 Saint-Tropez.

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