

# Two Michelin stars

FOR THE RESTAURANT  
OF LA RÉSERVE RAMATUELLE

*La Voile raises the flag of excellence*



**T**he star-studded Mediterranean sky welcomes another bright luminary above Saint-Tropez... The Michelin guide published its eagerly anticipated selection on 27 January 2020 and awarded a second star to La Voile at La Réserve Ramatuelle – Hotel, Spa and Villas. A magnificent reward for the gourmet creativity permeating the wellness cuisine of Executive Chef Eric Canino.

la réserve  
HOTEL, SPA AND VILLAS  
RAMATUELLE



## CULINARY PLEASURES *that are all about sincerity*

"Eric Canino was one of the trailblazers several years ago in the field of healthy and natural cuisine dedicated to well-being, a vision with which I have always felt close affinities. This second star rewards both his remarkable expertise and the generosity of his talent", says La Réserve owner Michel Reybier. With this new distinction, the daring wager of high-end, super-light gourmet cuisine has been well and truly won.

## CUISINE ATTUNED TO A MAGICAL PLACE

**L**a Réserve Ramatuelle's exceptional surroundings directly inspire the choices made by Eric Canino, who is determined to reflect the extraordinary generosity of Mediterranean nature. His cuisine, entirely in tune with the terroir of Provence, gives pride of place to fish, olive oil, as well as to fruit, vegetables and aromatic herbs from the kitchen garden of La Réserve. A virtuoso of balanced nutrition who makes no compromises on the excellence of produce, he transcends their absolute freshness through bold and ever-refined creativity.

The inventive menu shakes up the classic hits of Mediterranean cuisine, with dishes elegantly pampering tastebuds while ensuring a guilt-free gourmet experience. His exquisitely delicate "all-vegetable" menu, from starter to dessert, is a firm favorite among regulars at La Voile. From April through October, Eric Canino offers an Epicurean cuisine of the kind that leaves guests with stars in their eyes.

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*In his kitchen at La Voile at Ramatuelle, Éric Canino composes tastes as a homage to his Var homeland. Olive oil, tomatoes, eggplant and fresh herbs from his vegetable garden are worked with talent for light and balanced dishes expressing the flavours of the Mediterranean with finesse.*

Excerpt from guide-michelin.com

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### PRESS CONTACT

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La Voile gourmet restaurant – Open daily from 22 April to 12 October 2020 – from 7.30pm to 10pm

Bookings +33 4 94 44 94 44 – [restaurant@lareserve-ramatuelle.com](mailto:restaurant@lareserve-ramatuelle.com) – [www.lareserve-ramatuelle.com](http://www.lareserve-ramatuelle.com)