



Fine Dining & Eating Sustainably From Botswana To South Of France

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Crillon Le Brave, Introduces A New Chef And Delicious Local Delicacies

On the 13th May 2021, [Maisons Pariente](#) will be reopening [Crillon Le Brave](#), the five star

hotel found nestled within a village eponymous of the Vaucluse region in the picture-perfect Provence. Aiming to enhance the guest experience throughout, Crillon Le Brave is delighted to introduce new head chef Adrien Brunet, who will be presenting new menus with locally sourced delicacies. There will also be a new concierge service dedicated to offering guests with inside knowledge of all of the best local restaurants, vineyards and accompanying guests to factories and tours upon request. Head Chef Adrien is committed to sourcing fresh, local produce, and guests can anticipate a wonderful selection of new menus full of mouth-watering Mediterranean and Provencal delicacies. From sardines with piquillo pepper, Carpentras strawberries to Provencal lamb and Ventoux truffles. Whether it's refined dining at *La Madeleine*, or a more casual experience at *La Table du Ventoux*, guests will be spoilt for choice. Dishes will of course be complemented by wine from the renowned neighbouring vineyards such as Châteauneuf-du-Pape. With 34 newly refurbished rooms and suites, comprising 16 rooms and 18 suites, chic designs, complete privacy and attentive but discreet service, Crillon Le Brave is the ultimate French getaway for those looking to enjoy a quieter pace of life.

Nightly rates at Hotel Crillon Le Brave start from 350 Euros on a bed & breakfast basis. For reservations and information visit www.crillonlebrave.com.

Lou Pinet Introduces Gourmet Takeaway Service From World-Renowned *Beefbar*



Maisons Pariente's [Hotel Lou Pinet](#), an intimate hideaway echoing the vintage Saint-Tropez spirit of the 60's and 70's, has introduced a gourmet takeaway offering from its much loved *Beefbar* Restaurant created by Riccardo Giraudi. Serving the surrounding areas of St Tropez, Lou Pinet is ensuring those craving the sensational food is able to tuck in while the hotel remains closed. The lucky locals can indulge in some of the restaurant's favoured choices, including the Croque Sando, a yummy croque monsieur filled with dry aged beef ribeye prosciutto and "Sauce Originale Relais de Paris" and the signature Beef Bao Buns, Korean buns filled with jasmine tea smoked Kobe beef.

For those unable to swing by for a takeaway, rest assured Lou Pinet will be fully re-opening on the 13th May 2021. Guests can look forward to time lounging around the emerald swimming pool – the largest in Saint-Tropez, exploring the lush Mediterranean gardens, visiting the nearby beaches and winding down at the Tata Harper Spa. While the evening offers a chance for friends, family and loved-up couples to enjoy the exceptional gourmet experiences at the *Beefbar* and dance the night away to the live orchestra under the gleaming fairy lights in the magical gardens.

Lou Pinet boasts 34 spacious guestrooms and suites.

Nightly rates at Hotel Lou Pinet start from 430 Euros on a bed & breakfast basis.

Wilderness Safaris' DumaTau – A Sustainable Approach to Fine Dining



Wilderness Safaris' newly rebuilt third-generation [DumaTau](#) offers an enhanced food offering that thoughtfully blends elements of Botswana heritage, community and nutrition. With an increase in locally sourced ingredients on the menu, DumaTau guests can expect a wide selection of deeply-flavoured, fresh and appetising plates. DumaTau's menus celebrate traditional methods of cooking and the local dishes of the country, and guests are invited to create their own dishes – from a choice of comforting favourites to new and exciting indigenous flavours – from the Carte Blanche Brunch menu. The chefs are using locally sourced gluten-free ancient grains like millet and sorghum, farmed in the northern regions of the country, to create a range of delicious home-made pastas, artisanal breads, muffins and biscuits. The use of local foods isn't only an expansion of the cuisine, but an important contribution to the camp's commitment to operating with a light carbon footprint. In this way DumaTau decreases the complex logistics required for the transportation of items to this remote region. Whether enjoying culturally inspired meals during boma evenings, eating out on a barge on the Linyanti River, or taking advantage of the African sky with a romantic candlelit dinner, DumaTau's new menu focuses on bringing people together in the reserve's exquisite surroundings.

Please read further details [here](#).