



PRESS RELEASE

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Gault & Millau d'Or PACA

LE NEGRESCO

Le Negresco Hotel's Executive Chef Virginie Basselot receives the prestigious Gault & Millau d'Or award for the PACA region.

Le Negresco is delighted to announce that Virginie Basselot has been awarded the Gault & Millau d'Or trophy for the PACA region. The prize is one of the most prestigious distinctions in the culinary world. Basselot, the hotel's Executive Chef, received the award during a special ceremony on 11 March 2024 at Marseille's Palais de la Bourse from Marc Esquerré, Global Head of Guides, Director of Surveys, Gault & Millau

An individual and collective accolade

Her track record is flawless. Since she took over as Le Negresco's Executive Chef in 2018, Virginie Basselot has succeeded in putting her stamp on a bold cuisine without altering the myth of the restaurant. Through a careful selection process of producers and artisans from the Nice region, her dishes subtly marry exceptional ingredients. Her skills continue to earn her accolades. Recognised as a Best Craftsman of France in 2015, Cook of the Year in 2018 by Gault & Millau Switzerland, and winner of the Gault & Millau Technique of Excellence award in 2021, the chef has cemented her relationship with the institution and considers this new trophy as recognition of the dedication and creativity of her entire team. *'Receiving the Gault & Millau d'Or is an incredible honour, not only for myself but also for the whole team, who work tirelessly every day to offer guests an unforgettable gastronomic experience. This award confirms our close relationship with the renowned Gault & Millau guide that steers all chefs in their quest for excellence'* says Virginie Basselot. This recognition is the culmination of an exceptional career for the chef from Deauville and celebrates the outstanding quality of the experience that Le Negresco offers its diners.

The Gault & Millau d'Or's Trophy: A Regional Honour

From bright yellow to gold... The Trophée Gault & Millau d'Or is the highest regional distinction bestowed on outstanding chefs. It acknowledges commitment, talent, and innovation in the culinary sphere, establishing its recipient as a beacon of expertise and passion. By celebrating restaurants and chefs who demonstrate excellence, this award is instrumental in raising the profile of the finest professionals in the industry.

About Le Negresco Hotel

Genuine icon of the French Riviera, Le Negresco embodies French savoir-faire, with its combination of luxury, history, and world-class gastronomy. A visit to Le Negresco will transport guests on a fascinating journey through some 6,000 works of art, leaving them breathless with wonder at the sheer variety of styles in its rooms. Going to the hotel is a treat to oneself, an interlude of wellbeing at *N Le Spa*, and a moment of unadulterated relaxation on the hotel's private beach. Le Negresco offers a gourmet symphony orchestrated by Virginie Basselot at MICHELIN-starred restaurant *Le Chantecler* or takes you on an exploration of the audacious cuisine of *La Rotonde*. With its fascinating artworks, tantalising flavours, rejuvenating treatments, and innovative facilities, Le Negresco possesses a secret power: transforming the ordinary into the extraordinary.



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