

Beat: Lifestyle

THE TWO STARS CHIEF CHRISTOPHE HAY BECOMES THE GASTRONOMIC AMBASSADOR

OF HOTELS & PREFERENCES

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USPA NEWS - Double starred Chef Christophe Hay has become the gastronomic ambassador of the Hôtels & Préférence Group: a new chapter is opening for this talented Chef and the hotel chain, partners since April 2014. Between Blois and Chambord is the sublime hotel La Maison d'Ã Côté and its gastronomic restaurant** of the same name, managed by Chef Christophe Hay and his wife Emmanuelle. The Chef Ambassador Christophe Hay, will be at the disposal of the Hôtels & Préférences hoteliers as an exclusive consultant. He will be part of the chain's event management, as an advisor and active prescriber for major Chefs and gastronomic houses. The Chef offers the possibility of sharing his meal with his hosts, in order to experience the service at the rhythm of the kitchens, between the intense preparation and training. High-quality and original cooking classes are also offered: tips, advices and friendliness are in the spotlight to experience a special moment in Christophe Hay's cuisine.

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A CHEF WHO IS BERY CLOSE TO HIS AUDIENCEThe Chef offers the possibility of sharing his meal with his hosts, in order to experience the service at the rhythm of the kitchens, between the intense preparation and training. High-quality and original cooking classes are also offered: tips, advices and friendliness are in the spotlight to experience a special moment in Christophe Hay's cuisine.

CHRISTOPHE HAY IS A BRILLIANT CHEF WITH AN AMBITIOUS CAREER PATH

Born on June 13, 1977 in Vendôme, Christophe Hay grew up in Cloyes-sur-le-Loir in a family environment close to the gastronomy (father butcher, grandfather and uncle farmers).

He studied at the Lycée Hôtelier de Blois before joining Ãeric Reithler's brigade at the starred restaurant Le Rendez-Vous des Pêcheurs. This meeting will be decisive for the Chef both professionally and humanly since in 2002, Eric Reithler introduced him to Paul Bocuse, who was then looking for a Chef for his restaurant Le Bistro de Paris in Orlando, Florida. Christophe will promote French cuisine for 5 years, in the same way as Paul Bocuse, while accompanying the development of organic products in the United States-----

Back in France, Christophe Hay settled in the kitchens of the Hôtel de Sers in the heart of the Paris Golden Triangle in 2008.

Two years later, he accompanied the expansion of the Bessé Signature hotel Group under the chairmanship of Madame Jousse by gradually supervising the kitchens of Edouard VII and then those of Bel-Ami. By investing the walls of La Maison d'Ã Côté, he is now fulfilling his wish to return to his native region, as close as possible to the regional products he selects. The hotel has two restaurants: « Le Bistro » where the cuisine is open and tasty and « La Maison » which offers a creative and floral menu. The 41-year-old Chef, who has been living in Montlivault since 2014, was awarded a Michelin star in 2015 and a second star in 2019 for his gourmet restaurant La Maison, which has become an essential gourmet stopover in the Val de Loire.

CHEF HAY IS AN ENVIRONMENT'S FRIENDLY-----

In his gourmet restaurant, Christophe sublimes the Ligérien region and its local producers to offer a creative and gourmand cuisine throughout the seasons in a resolutely modern setting where the unique culinary experience is guaranteed. The undeniable respect for the products and seasons is punctuated by a small collection of herbs and wild flowers before each service, a true source of inspiration for the Chef who has become the driving force behind his menus.

CHEF HAY IS AN AMBASSADOR WHO SHARES THE SAME PASSION AS HOTELS & PREFERENCES

From excellence to art of living, Christophe Hay shares the same passion as Hôtels & Préférence. The Chef Ambassador will be at the disposal of the Hôtels & Préférences hoteliers as an exclusive consultant. He will be part of the chain's event management, as an

advisor and active prescriber for major Chefs and gastronomic houses. Christophe Hay will also benefit from the universe and history of Hôtels & Préférence, which embodies the brand's values through a history and expertise. Like a Chef in light, solicited, committed and at the heart of the Group, he will become a real gastronomic figure on the international scene.

ABOUT HOTELS & PREFERENCES-----

Created in 2000, the French hotel chain Hôtels & Préférence reunites more than 10 000 rooms in 150 luxurious and authentic 4 or 5-star hotels. Hotel members are rigorously selected in France and internationally to offer exceptional and best quality services. Reinforced by a collection of 5 themed and exclusive gift boxes, Hôtels & Préférence proposes an unforgettable experience and open doors for sumptuous Spa, charming addresses and gourmet restaurants to particular as well as professionals. For more than 15 years, Hôtels & Préférence organises successful professional meetings.

All of our hotel members have modern infrastructures and equipments to host conferences, incentives and professional workdays, ensuring to provide the best solutions for the operations. Source Hotels & Preferences

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