

New Star on the Croisette

Chef **Sébastien Broda** wins the **Grand Hotel** its first Michelin star after only one year running the kitchens at the **Park 45** restaurant.



A significant event for the Croisette's oldest hotel, which for the first time since its creation can claim to offer some of the highest-ranking cuisine in Cannes.

The deserving winner of the award, Sébastien Broda, brilliantly masters a culinary art inspired by the day's catch and local produce, and skilfully marrying southern flavours with modern influences.

Sébastien Broda's lively and exciting cooking is served in a superb setting offering wonderful views of the hotel's private gardens and the Bay of Cannes.

The addition of a star has not altered the prices at Park 45, which offers some of the best value in Cannes, at € 45 and € 65 respectively for the lunch and evening menus, "**45 Croisette**" and "**Plaisirs du Park**", and an excellent weekday lunch suggestion "**La formule de Sébastien**" at € 34.

After working at the *Palme d'Or (Hôtel Martinez)*, *Belle Otero (Hôtel Carlton)*, *l'Amandier* in Mougins and notably *Lou Cigalon* in Valbonne with Alain Parodi, Sébastien Broda is now the "Star of 2010" on Cannes' Croisette.

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