

February 5, 2018

**Christopher Hache awarded
one Michelin star
for gastronomic restaurant L'Ecrin**



On Monday, February 5th, seven months after the reopening of the Hôtel de Crillon, A Rosewood Hotel,

the Michelin Guide has awarded one star to Chef Christopher Hache for L'Ecrin, the hotel's gastronomic restaurant.

This is a wonderful recognition of our chefs inspired and daring cuisine, which combines technical sophistication with culinary savoir-faire.

A star-studded career

Christopher Hache was born into the culinary world and so his calling as a chef was quite a natural progression. His father, also a chef, taught him organisational skills, rigorousness, technique, precision, and excellence. These values created the foundation for the career of this young chef, considered one of the most talented of his generation.

Christopher Hache attended the Lycée Auguste Escoffier, where he obtained a CAP qualification in cooking and a BEP diploma in the restaurant industry before earning his stripes with the best chefs in the business. His career path is peppered with working alongside the culinary stars, including working with chef Eric Briffard, celebrated chef Alain Senderens at Lucas-Carton and the prestigiously talented chef Eric Fréchon at the Bristol Hotel, who he worked alongside when he earned his third Michelin star.

In 2010, at the age of 28, Christopher Hache was named chef at one of the most famous palaces in the world, the Hôtel de Crillon, taking over from chef Jean-François Piège. This marked the biggest



challenge of his career, and in less than a year, he earned his first Michelin star and revived a forgotten restaurant, Les Ambassadeurs.

In March 2013, when the Parisian palace closed for renovations, Christopher Hache travelled around the globe to discover new flavours and refine his skills alongside the world's best chefs. He travelled around the world for 18 months, visiting New York, Rio, Lima, Singapore and Tel Aviv, immersing himself in the cuisine of exceptional chefs. Through these experiences he was inspired to create a refined, exquisitely crafted, and sophisticated cuisine, all without sacrificing the sense of conviviality in his cuisine.

L'Ecrin, the Hôtel de Crillon's crowning jewel

And so, the gastronomic restaurant L'Ecrin was born. Nestled in the heart of the Hôtel de Crillon, L'Ecrin is a hidden gem designed by Chahan Minassian where guests of the intimate, 24-seat restaurant will delight in chef Christopher Hache's creative and surprising dishes.

L'Ecrin has become a blank canvas for the chef on which to reinvent his cuisine, following the seasons and his culinary inspirations. Each evening, guests can select one of two menus featuring seven or ten courses, which include the chef's signature dish, *Champignon de Paris* (a mushroom-based creation). To complement this unforgettable experience, the restaurant's staff have sought out the best and most surprising pairings, such as Chinese Pu'er tea to accompany the chef's signature dish.

Synonymous with precision, flavoursome, and skilled cuisine, Christopher Hache's dishes burst with well-defined and delicate flavours, and complementing the chef's cuisine is the exclusive and original tableware that the chef serves his dishes on, further revolutionising haute cuisine and bringing a more modern touch that matches the Hôtel de Crillon's recent renovations.

"I'm truly honoured to receive this recognition just seven months after the Hôtel de Crillon's reopening. We took a real chance with this new gastronomic restaurant, and L'Ecrin's award is also a reflection of the entire team's hard work. Along with Claire Sonnet, the restaurant director, and Xavier Thuizat, the head sommelier, I take great pleasure in providing our guests with a perfectly harmonious gastronomic experience."

Christopher Hache



ABOUT HÔTEL DE CRILLON, A ROSEWOOD HOTEL

Fronted by the majestic architecture of Ange-Jacques Gabriel, Hôtel de Crillon, A Rosewood Hotel overlooks the spectacular Place de la Concorde, one of the most beautiful city squares in the world. Built at Louis XV's request, the hotel became the residence of the illustrious Count de Crillon and his family for many years and was transformed into a hotel in 1909 under the guidance of architect Walter-André Destailleur. Since then, its guest list has featured celebrities, politicians, artists, princes and queens, all attracted to the hotel's unique and perennial reputation for excellence. Hôtel de Crillon has long since secured its iconic status as a one-of-a-kind property, a living testament to the very best way of life France has to offer. Following a four-year transformation, the hotel opened in 2017 and now boasts 124 guestrooms and suites, four restaurants, Sense, A Rosewood Spa, a newly created swimming pool, three heritage landmark salons for meetings and functions, and more.

For more information: [rosewoodhotels.com/crillon](https://www.rosewoodhotels.com/crillon)

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