

**L'ASSAGGIO RESTAURANT AT THE CASTILLE
UNVEILS THE PARTNERSHIP WITH
MICHELIN-STARRED CHEF UGO ALCIATI**



The new fine dining offer at L'Assaggio presents a menu designed by Ugo Alciati, a "traditionally modern" take on Italian and Piedmontese cuisine for Parisians and international diners

Paris, June 14th 2017 – A new star is shining at the **Castille Paris – Starhotels Collezione**.

From June 2017, the menu at **L'Assaggio** Restaurant, located in The hotel Castille along the elegant rue Cambon, bears the signature of **Ugo Alciati**, Michelin-starred chef at the helm of the historic "Guido Ristorante" in Piedmont's Serralunga d'Alba and the face of Eataly, representing the excellence of Italian cuisine throughout the world.

This collaboration brings added value to the Castille, offering a new, pure interpretation of Italy's famous cuisine, which recalls the distinctive Italianness that is part of Starhotels.

Appreciated for his creative "clarity" and essential approach to enhancing ingredients, Ugo Alciati comes from a celebrated family of Italian culinary history.

Along Alciati's cooking philosophy, the starting point of a dish is always the ingredient, exalted by the adding very few pairings and whose purity is maintained through the delicate, but never invasive, act of cooking.

L'Assaggio Restaurant at the Castille represents an appetizing new option for the city and an opportunity for the hotel's international diners to taste the dishes of one of the most exemplary chefs of traditional regional cuisine of Piedmont.

The menu, designed by Ugo Alciati and made by the **Executive Chef of L'Assaggio Ugo Gastaldi** with his team, is a collection of traditional culinary culture with characterful nuances, raised to the highest levels of the chef's extraordinary skills in order to showcase Piedmontese specialties and high-quality seasonal ingredients.

Among the signature dishes at L'Assaggio diners will enjoy *Vitello Tonnato*, one of Ugo Alciati's most renowned recipes, alongside *Kitchen Garden Vegetables*, *Porcini Mushrooms and Black Truffle*, starters that entice the eyes and the taste buds. Pasta dishes include *Lidia's Agnolotti*, one of the offerings that has made Italian culinary history books. For main course try the seasonal options such as *Veal Tongue and Bagnetto Piemontese* or *Cod, Spinach and Almonds*.

Castille

PARIS

PLACE VENDÔME

The wine list pairs and perfects Alciati's dishes. The curated selection includes cult labels and a vast choice of fine national and international wines.

In an elegant setting of Parisian flair, punctuated with wooden furnishings and ennobled with gold accents and vintage prints, L'Assaggio Restaurant looks out onto the sunny terrace, a private courtyard with a retro flavor that is reminiscent of Mediterranean scenery.

The dining rooms offer an intimate and sophisticated ambience in which diners can discover and savor fine cuisine, embraced by discreet luxury.

L'Assaggio is open every day from Monday to Friday for lunch and dinner, on Saturday only for dinner.

From 12:30 to 14:30 and from 19:30 to 22:30.

Closed on Sunday.

Dinner is à la carte 65-75€, wines not included.

Castille: Parisian charm, Italian style

At the Castille, French charm and Italian hospitality blend into a delicate combination.

In a refined ambience marked by antiques combined with contemporary furnishings, attention to details enhances the typical French aristocratic architecture of the 18th century.

Located in the heart of 1st Arrondissement, next to the legendary Atelier Chanel, this 5-star hotel is just a short walk from Place Vendôme, the Louvre and Opera Garnier.

With its seductive 108 rooms and suites, 2 luxury meeting rooms, the L'Assaggio restaurant signed by Ugo Alciati, the Castille encloses all the charm of Ville Lumière.

Ugo Alciati

1 Michelin star, 2 Gambero Rosso forks and 2 L'Espresso hats, Ugo Alciati comes from a celebrated family of Italian culinary history. He started working at age 15 and has never looked back.

Simple seasonal menus, top-quality ingredients and promoting local excellence have always been motifs of Alciati's success.

Chef-Patron of Guido Ristorante with his siblings, Ugo is also the inventor of Lait, a chain of fine ice-cream parlors – Lait is a milk-based gelato churned on the spot – which have won over Italian and international connoisseurs with stores in Italy and overseas.

The chef's philosophy: understanding your ingredients, respecting the hard work of producers, learning from the land, better to remove than to add. Only a few crystal-clear rules.

#futurewithoutwaste is Ugo Alciati's motto, who maintains, "What's my recipe for a future without waste? It lies in the past. With the wisdom of old methods but also with the intelligence of today's technologies."

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