

TRAVEL AND HOSPITALITY

Four Seasons exhibits its sustainable practices in culinary initiatives

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Four Seasons George V Paris focuses on sustainable food. Image credit: Four Seasons

By STAFF REPORTS

Hospitality group Four Seasons Hotels' George V. Paris location is continuing its streak of culinary innovation by opening the doors to its sustainable garden.

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The property, known for being the first hotel to earn five Michelin stars from three of its restaurants, hosts a special garden on its property rooted in history. Four Seasons George V. Paris recently established a partnership with Les Alchimistes, a start-up in France that collects organic waste and processes it into compost "made in Paris."

"For over 10 years, the Kitchen Garden has been free from chemical interaction to ensure that the produce from the Kitchen Garden is completely organic," said Mickal Duval, parks and gardens manager at the Yvelines Dpartment of Four Seasons George V. Paris, in a statement. "Since April 2017, the production tests have produced great results.

"We have produced 15 different varieties of tomatoes, and a wide range of fruits and vegetables: carrots, potatoes, eggplants, zucchinis, green beans, pumpkins, bush peaches, raspberries, strawberries, beetroots, which are picked when they become perfectly ripe, allowing us to serve the produce when they are at their optimum flavor and texture," he said.

Sustainable and local

The hotel's gardens are located on an estate in Versailles that was given to Princess Elisabeth of France from her brother, Louis XVI. It is here that she grew a variety of fruits and vegetables to give to the poor.

Le George's culinary team cultivates the produce section from the garden two to three days a week themselves, for a true farm-to-table experience.

In a special offering, guests will now be able to see the Kitchen Gardens and even select ingredients and produces firsthand.

A Porsche Panamera will transport participants back to the hotel, where they are able to taste the foods they picked at Le George with Chef Simone Zanoni.



Four Seasons George V Paris location. Image credit: Four Seasons

"When we open up the path to excellence, we are bound to imagine tomorrow's fine cuisine," said Simone Zanoni, chef of Four Season's Le George restaurant, in a statement. "And it will only reach its full potential through exemplary environmental responsibility.

"I'm not perfect, but I'm convinced that if everyone plays their part we could have a real impact for future generations," he said. "As chefs, we have a duty to educate and lead by example."

Four Seasons Hotel George V also just opened a new wellness center called Le Spa in July.

The spa focuses on providing high-end, haute couture treatments and experiences for guests. The opening of Le Spa is consistent with an existing trend in luxury hospitality towards wellness and health-related experiences ([see story](#)).

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