

TRAVEL AND HOSPITALITY

## Relais & Chteaux chefs set sail on Ponant

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Ponant Explorer. Image courtesy of Ponant

By STAFF REPORTS

French cruise line Ponant is linking with hospitality group Relais & Chteaux to launch culinary-centric journeys.

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Relais & Chteaux chefs will host three different itineraries in 2020 spanning Europe, Africa and Asia. Dining is a key component of consumers' travel plans, whether they are venturing to land or sea.

"Showcasing French excellence on the seven seas," said Jean Emmanuel Sauve, president/cofounder of Ponant, in a statement, "this philosophy, which has driven Ponant for 30 years, finds its full meaning in the exclusive partnership that we have developed with Relais & Chteaux.

"Our shared values in the protection of the environment, a thrive for excellence in service and gastronomy, the concept of boutique hotel' that echoes the intimate size of our ships we have a lot in common enabling us to provide our guests with a unique and refined experience."

### Culinary journeys

The cruises will take place on Ponant's Explorer vessel. One chef will travel on each itinerary, hosting cooking demonstrations, workshops and lectures.

If the journey allows, the chefs will also take travelers on tours of markets in ports of call, enabling them to meet with local producers.

Each of the journeys will include two gala dinners featuring menus developed by Relais & Chteaux chefs.

The first itinerary kicks off on Sept. 20, 2020 on the Le Jacques Cartier with an eight-day journey around the coast of Breton. Two Michelin star chef Mathieu Guibert, who heads the Relais & Chteaux restaurant Anne de Bretagne, la Plaines-sur-Mer, will be onboard.

Chef Federico Lpez Arcay from A Quinta da Auga, Santiago de Compostela will be traveling on Le Dumont-d'Urville in October 2020. The 11-day cruise will take travelers from Portugal to Senegal.



*Federico Lpez Arcay. Image courtesy of Ponant*

Le Laprouse will embark on an 11-day trip from Shanghai on Oct. 28. After stopping off in ports including Hong Kong, the ship will end its journey in Vietnam.

"Through this partnership, we are delighted to offer a unique stay and the best cuisine to our guests at sea," said Philippe Gombert, president of Relais & Chteaux, in a statement. "Ponant's ships boast exceptional accommodation making every cruise an unforgettable experience."

"More than just a sense of excellence, we share fundamental values including ethics, commitment and authenticity, which are reflected in the respect of local cultures and heritage, and the protection of the environment," he said. "We believe in ethical cuisine. The ocean must now be considered as one of our planet's most precious ecosystems."

Cruise lines are ramping up their culinary experiences by bringing in a variety of chefs.

For instance, Crystal is leading with food in a new series that takes consumers around the world through local tastes.

The hospitality company has teamed up with celebrity chef Jon Ashton on a 12-part video series that ventures to destinations served by Crystal Serenity. This culinary exploration has inspired dishes served on-board the ship, but it also allows consumers to experience dining Crystal-style from any location ([see story](#)).

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