

FOOD AND BEVERAGE

Louis Vuitton opens St. Tropez culinary concept for second season

July 17, 2023



Opening again on July 1, 2023, Michelin-starred chef Arnaud Donckele and pastry chef Maxime Frdric helm the concept's latest iteration. Image credit: Louis Vuitton

By LUXURY DAILY NEWS SERVICE

French fashion house **Louis Vuitton** is unveiling new culinary themes at its restaurant on the French Riviera, rotating leadership for the summer.

Originally opened last year, the branded dining space at the White 1921 Saint-Tropez is back in business as of the first of the month, with Michelin-starred chef Arnaud Donckele and pastry chef Maxime Frdric's joint vision marking the eatery's next chapter. Showcasing a space rooted in the "LV By The Pool" collection's design codes, dual menus featuring refined French fare with Mediterranean influences reach guests of the Cte d'Azur this season.

Culinary curation

Launched last July with Michelin-starred chef Mory Sacko at the helm, Louis Vuitton is bringing two experienced masterminds to the table.

Service at the LVMH-owned host venue ([see story](#)) is split into two distinct offerings, with "Afternoon Tea" slated from 3 p.m. to 6 p.m. and "The Dinner" taking place from 7:30 p.m. to 11 p.m.

Revised menus include a range of items, from light starter refreshments such as housemade chocolates and ice creams to fresh catches of the day, available at supper.

The earlier slot features housemade coffees, herbal teas, chocolates, Dolce Vita ice creams, deserts and aged champagnes from Ruinart and Dom Prignon.

All afternoon selections can also be ordered during dinner service. Louis Vuitton describes the offering as a "true gourmet journey that springs from the local terroir." Italian pasta dishes stuffed with truffles, Moroccan-spice lamb chops and shrimp tartar are listed as highlights of the menu with local infusions.

[#ArnaudDonckele](#) and [#MaximeFrederic](#)'s menu is a veritable ode to Mediterranean flavors, accentuated by the tableware's striking blue and white motifs, unveiled in the "LV By The Pool" summer collection.

Louis Vuitton (@LouisVuitton) July 1, 2023

The brand shares that its seafood and vegetable offerings are all responsibly sourced from the surrounding community's gardeners, vendors and fisheries. Open now, reservations must be scheduled in advance at Louis Vuitton's [site](#).

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