

IN SYNC WITH THE SEA

A Riviera hotel's flagship restaurant is an ode to the Mediterranean and its bounty

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Since last autumn, Mauro Colagreco (chef of three-Michelin-starred Mirazur in Menton) has been at the helm of two restaurants at The Maybourne Riviera. The luxury hotel welcomed its first guests last summer and crowns a rocky peninsula overlooking Roquebrune-Cap-Martin. The Riviera Restaurant on the first floor opened in September and serves regional cuisine. Ceto, the flagship restaurant, opened a month later. It specialises in seafood and will also serve as a marine culinary workshop.

"Ceto is an ode to the Mediterranean Sea and celebrates everything it offers," Colagreco explains. "It's a space for us to bring a new approach to help change perspectives on fishing." Colagreco's aim with Ceto is to "shake up preconceived ideas and challenge traditional methods" by keeping the distance and

depth of fishing in mind as well as seasonality and the use of a maturation chamber.

Colagreco says: "In the kitchen, chefs can experiment and find ways to use the whole product. By working closely with local fishermen, we can impact and start to change the system. We can discuss our knowledge, our vision and work towards the same direction. We're not ordering a fixed list of products. The daily delivery will depend on the catch of the day. In a way, fishermen are driving our creativity. We will work in sync with the sea to preserve and look after it."

The Argentinian-born Colagreco draws his inspiration from the Côte d'Azur: "I've been immersed in this region for more than 15 years. Little by little, I've discovered the land, sea and amazing producers and suppliers."

maybournriviera.com

Above:
Take a seat on the terrace at Ceto

Below:
Creative tapas at Ceto

In brief

Stylish home cooking



The Appolia oval baker in blue

Founded in eastern France in 1810, Peugeot was crafting coffee grinders, pepper mills and other steel products long before it became a household name as a car manufacturer. Throughout the years, the iconic brand continued to expand its collection of mills, later adding wine accessories and most recently, its Appolia bakeware collection.

Made in Brittany, the ceramic dishes are not only beautiful but also a joy to use. Food stays hot for at least 30 minutes, and their rounded corners and smooth, glazed finish make them a breeze to clean. Appolia is available in 19 different shapes and four colours (red, slate, ecru and blue). The range includes a soufflé dish, lidded terrine mould and fluted tart pan ideal for classic French creations. Each piece has side handles that make bringing food from oven to table easy and safe.

Available from £19.99.
uk.peugeot-saveurs.com

