

# Cognoscenti magazine

Because life is short

PRINCE DE GALLES  
PARIS, FRANCE

At one of the best addresses on Paris' eminently swanky Avenue George V, **Prince de Galles** matches its esteemed surroundings by giving its guests rare levels of comfort and attention. You'll sense the elegance as you pass through the revolving door with the polished brass handles.

The lobby of this Starwood **Luxury Collection** property is lovely, with sofas upholstered in thick green velvet and chairs in burgundy and gold brocade; statues, vases and Corinthian columns complete the effect. In nicely-appointed guest rooms, scenes of aristocracy at leisure appear like leitmotifs on the wallpaper, shower curtains, and bedstands; framed pictures reminiscent of 19<sup>th</sup> century illustrated books depict the various phases of love.

The hotel's signature restaurant, **Le Jardin des Cygnes**, is made gracious by gleaming tableware, plants, and starched white tablecloths. (In fine weather, meals are served outside on a lovely patio.) In Chef Pierre Dominique Cecillon's Provencal cuisine, olive oil is used more often than butter as a healthier and more flavorful alternative. In an amuse-bouche of *crème de petits pois* with olive oil, a spring of dill provided fresh contrast. Grilled jumbo shrimp with pine nuts came with a refreshing dollop of tropical fruit salad. Pumpkin tart provided exactly the right accompaniment to breast of duck. In lamb with feuilleté, braised eggplant, tomato and zucchini was neatly ar-

ranged in a ring around the meat; it arrived at table cooked medium when we had asked for it rare. A 2000 Domaine Dominique Guyon *Hautes Cotes de Nuits* "Cuvée des Sames de Vergy" was a light, pleasant Pinot Noir with fruit and nutmeg on the palate.



*Classic luxury at the Prince de Galles*

Trained by Joel Robuchon, Chef Cecillon explained to visiting **Cognoscenti Magazine** editors "the chemistry of cuisine and wine. "Here," he says, "I am looking for a symbiosis of perfumes." The chef also offers a "Mets et Vins" which plays off the sommelier's wine picks.

"Luxury can't be improvised" is the Prince de Galles' informal motto. Creating a complete atmosphere of luxury is "the harmony of little things that mean a lot." During our visit, all those "little things" added up very nicely indeed.

This article was written by Jeffrey Riggs and Nicole Medvecky-Riggs, Contributing Editors to *Cognoscenti Magazine*.

© 2003 *Cognoscenti Magazine*

## Prince de Galles

33 Avenue George V

Paris 75008

France

Ph: 33 (0)1-53-23-77-77

Email: hotel\_prince\_de\_galles@sheraton.com

Web: www.luxurycollection.com