



LA PÉROUSE

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Press kit





(RE)DISCOVER

LA PÉROUSE HOTEL NICE\*\*\*\*  
AND LE PATIO RESTAURANT  
AND TERRACE

In May 2023, Hotel La Pérouse Nice and its restaurant Le Patio reopens his door after a complete renovation. This, the first hotel project by the Friedmann & Versace Studio, is the ultimate confirmation of their talent. *"La Pérouse is a magical place,"* say Virginie Friedmann and Delphine Versace, who is, in fact, from Nice: *"we couldn't imagine a better opportunity for our first venture into hotel design. This place has every possible advantage: incredible views, an ideal location and plenty of surprises."* All that remained was to transform this boutique hotel into a house imbued with the spirit of the Riviera. Directing a team of local artists and artisans with the sensitivity of a conductor guiding an orchestra, the pair have brought

this legendary place back to life. There are references to the protagonists of that legend - Picasso, Matisse, Dufy, Cocteau, Joséphine Baker - and to the golden age of Vallauris, but the idiom is modern. The traveller is invited to leave the city behind and enter a world of relaxation. La Pérouse Hotel Nice is the dream destination: an untouched paradise, just five minutes' walk from the hectic Cours Saleya. The place is a poem, featuring terraces cut into Castle Hill, a rooftop solarium, a pool dug out of the rock, a garden full of citrus trees and astounding views over the Baie des Anges: a sun-drenched haven that shows the Côte d'Azur in its best light.



## NICE, AS IF SEEN FROM THE WATER

Situated at the end of the Promenade des Anglais, the Hotel La Pérouse is the look-out post for the Baie des Anges. There is more than one surprise waiting for visitors who comes looking for this "Mediterranean structure" nestled against Castle Hill. They follow the quai Rauba Capeu, only to discover the hotel six floors up, revealing its bedrooms that boast spectacular views yet are sheltered from the sounds of the road and the promenade. Here, between sea and sky, only the beauty of the old town can compete with the magnificence of the Mediterranean.

### A name that pays homage to the sea

It is precisely these commanding sea views and this feeling the bedrooms give of being aboard a ship that inspired the first owner to name the establishment La Pérouse. This homage to the great French navigator makes perfect sense to anyone standing on one of these balconies, all of them in direct contact with the sea, yet just a few steps from the old town, the Promenade des Anglais and the Port.





## Bedrooms that blow you away

Almost every one of the 53 bedrooms boasts a fabulous view of the Mediterranean and a comfortable outside space where guests can sit down to read, have a drink or eat a meal. In the Mediterranean Suite, that privilege becomes luxurious perfection. While this room under the eaves gives guests the impression they inhabit a rooftop villa, the terrace with its panoramic view offers a fantastic space for relaxation and socialising in private. Positioned at the exact height of the Bellanda Tower, it offers a view of both bay and town, with a Jacuzzi® that is an invitation to complete repose.

It is a must, here, to bring family or friends together around a table at sunset. On the same floor, Deluxe rooms also offer a terrace seemingly poised in midair. For all that, certain regulars swear by the Junior Suites with their double outlook, or prefer the exceptional vista of the Baie des Anges that is available in the eponymous Suite. In the end, it is all just a question of differing points of view.



THE FRIEDMANN &  
VERSACE STUDIO HAVE  
BROUGHT THE RIVIERA OF  
LEGEND BACK TO LIFE

The unique Friedmann & Versace style has an immediate impact from the moment you enter the reception area, both in tone and in tempo: everything slows down and the ambience extends a subtle invitation to relax and let yourself be inspired. The priority has been to interpret the space with sensitivity and to focus attention on the view of the tableau vivant that is the Baie des Anges. As for the style, it is truly original, the ateliers of the Côte d'Azur in the 1950s providing





inspiration that takes form in all kinds of witty references and found treasures. The decorators' flair is visible everywhere. The subtle mix of materials and expertise connected to the art world is obvious from the reception area, where the lines of a fresco make the shore dance. The other great innovation in this welcome area is the large table made of light-coloured wood: visitors are welcomed here rather than at the traditional counter. This table breaks with the hospitality industry's usual rules, instead reconnecting with the ambiance of humanity and poetry that imbues the whole place. In the same way, the old-fashioned key rack recalls an age when time stopped for the holidays. At La Pérouse, that magic still happens.





## At the head (and heart) of the team

Virginie Friedmann et Delphine Versace have mastered the art of working in harmony to arrange everything to perfection. For the Hotel La Pérouse project, they went into every detail, selecting objects and materials with equal precision: most were either made bespoke or found on hunts through local galleries. Under their direction, at least ten artisans and artists took part in creating a décor that is entirely unique. Here, everything seems to have fallen naturally into place; in fact, nothing has been left

to chance. From the terre melee ceramic tiles tracked down in Italy to wall lights and mirrors in moulded plaster created according to their own design, from headboards with bespoke jacquard embroidery to coral lamps found in Palermo, to say nothing of wardrobe handles and bannisters on staircases, every creative element adds to the power of their narrative.



Le Patio restaurant, the hillside restaurant that is old Nice's best-kept secret

For many years now, Nice inhabitants have been accustomed to hold their most private or romantic assignations at Le Patio restaurant, with its discreet restaurant and terrace. In the shade of these century-old lemon trees, the air always seems sweeter - and when the fragrance of jasmine blows in from Grasse, it becomes almost intoxicating. This is how holidays are supposed to smell - and the scent of relaxation is supplemented



by a décor as sun-drenched as Chef Damien Andrews' menu. Inside is an astonishing bar decorated (by Caroline Perrin) with shells, topped by a turquoise counter, while the back of the bar is adorned with mother-of-pearl. Competing for the visitor's attention are a fireplace with beautiful ceramics that revive the spirit of the 1950s and a tapestry unearthed in an Egyptian workshop. Outside on the terrace, there is a second bar in sandstone covered with marine-themed reliefs, made using a technique developed for this project by Caroline Scholl. The fresco on the wall was painted by Nicolas Balzicevic, while the enamelled lavastone tabletops are decorated with drawings that take their inspiration from the works of Jean Cocteau. Ironwork chairs designed for the restaurant alternate with rattan seats that inspire memories of family houses from times past. Everything here is designed to ensure that guests forget the city and pass a little time in a sanctuary entirely free from everyday concerns.









A disciple of Escoffier who is a maestro in the kitchen

Chef Damien Andrews has been a member of the Association of Escoffier Disciples since 2022: he cooks from the heart, in a style profoundly influenced by his years spent working with his mentor, Chef Patrick Raingeard with whom they were twice awarded a Michelin star, at Monaco's Port Palace and at Cap Estel.

He brings all this experience to his work at Le Patio restaurant, where he has created a menu that conveys his passion for the Nice region with its wonderful vegetables and fish. He then elevates these exceptional products to an even higher level via olive oil of the highest quality.

*"My aim is to show off these products via a sharing menu that uses well-honed techniques to bring out the most refined expression of their essential flavours," he says. His signature dishes include a beautiful 1.5kg tomahawk steak accompanied by a homemade bearnaise sauce, slow-cooked monkfish with violet artichokes and Niçoise olives, sea bream with raspberries and ginger and, for a sweet finish, a featherlight espuma au yahourt with red fruits. All designed to create a harmony between what's on the plate and what's around it.*







## Usefull information

La Pérouse  
11, quai Rauba Capeu  
06300 Nice  
+33 4 93 62 34 63  
[lp@hotel-la-perouse.com](mailto:lp@hotel-la-perouse.com)  
[www.hotel-la-perouse.com](http://www.hotel-la-perouse.com)  
[@hotellaperousenice](https://www.instagram.com/hotellaperousenice)

## Services

Le Patio Restaurant & Terrace :  
Lunch (midday to 2pm)  
Dinner (7pm to 10pm)  
Bar: 12pm to 11 pm  
Fitness & sauna  
Panoramic rooftop terrace and  
solarium  
Valet service  
Parking  
Concierge service  
Room service

## Press contact

[commercial@hotel-la-perouse.com](mailto:commercial@hotel-la-perouse.com)