



COMO LE BEAUVALLON AND YANNICK ALLÉNO 1914–2026: A RIVIERA LEGEND RETURNS TO LIFE

Some places need no introduction. COMO Le Beauvallon is one of them. Inaugurated in 1914 on the shores of the Gulf of Saint-Tropez, it was one of the first Belle Époque palaces on the French Riviera, witnessing a century of glamour, artistic allure and the golden age of Mediterranean leisure. After closing in 2008, its quiet slumber only deepened its mystique.

On 24 April 2026, COMO Le Beauvallon opens its doors once more, ushering this ten-acre Mediterranean estate into a new era. COMO has chosen Yannick Alléno — one of the most influential figures in French cuisine worldwide — to shape the entire culinary identity of the property, including its signature restaurant, Beauvallon Sur Mer by Yannick Alléno. His vision brings contemporary elegance, international perspective and a spirit of discovery.

A domain. A legend. A new chapter.

For more than a century, COMO Le Beauvallon has overlooked the Gulf of Saint-Tropez from its private gardens, where stone pines and palms trace the path to the water's edge. At the bottom of the gardens, a private jetty connects the estate to the village of Saint-Tropez in an eight-minute boat ride. Yachts can anchor directly in front of the property, and helicopters can land on site — making Beauvallon Sur Mer by Yannick Alléno a destination accessible from sea, land and sky.

For this renaissance, COMO and Yannick Alléno entrusted French designer Dorothée Delaye, renowned for her ability to balance heritage with contemporary clarity, to reimagine the interiors of Beauvallon Sur Mer. Her interpretation of the Belle Époque reveals itself through refined columns, wrought-iron curves, noble wood marquetry reminiscent of the bay's Riva boats, and a palette of sunlit

yellows and serene azures. Each space is conceived as a tableau of Riviera life, immersed in Mediterranean light.

Yannick Alléno: A vision for an entire estate.

COMO selected Yannick Alléno not for a single culinary signature, but for the breadth of his vision. With 21 restaurants around the world, Alléno is a traveller who understands place, culture and the art of concept creation. At COMO Le Beauvallon, his creativity unfolds across a collection of distinct yet complementary dining experiences that accompany guests from sunrise to late evening. Together, they position COMO Le Beauvallon as one of the defining culinary destinations of the French Riviera for summer 2026.

Beauvallon Sur Mer by Yannick Alléno, the Riviera emblem of the estate.

Set on the water's edge, with uninterrupted views of Saint-Tropez, Beauvallon Sur Mer by Yannick Alléno forms the vibrant heart of the estate. Open to both hotel guests and the public, the space flows from a lively restaurant and lounge bar to a rooftop terrace dressed in sun-yellow and Mediterranean blue. For this signature address, Yannick Alléno looks toward Southeast Asia, drawing inspiration from one of the world's great gastronomic regions. Here, the depth and energy of Asian culinary traditions meet the bright, expressive flavours of the Mediterranean. The result is not fusion for fusion's sake, but a dialogue — respectful, inventive and distinctly Riviera.



The Restaurant & Lounge Bar

On the ground floor, two dining spaces of more than 100 seats unfold on either side of a central lounge bar animated by a DJ booth — a place to meet for lunch and return later for cocktails before dinner. The atmosphere encourages conviviality, celebrating generous sharing plates and spontaneous encounters. The menu unfolds as a refined procession of flavours, beginning with hamachi tartare with

peanuts and Thai basil ice cream, followed by sea bass crudo marinated in baijiu with green papaya in a Som Tum style. A clear beef broth infused with coriander oil offers a delicate interlude before giving way to sweet-and-sour lacquered coquelet and tuna steak finished with Kampot pepper sauce. For dessert, guests can expect creations such as a floating island with lychee and black sesame caramel.

The Rooftop

Located on the first floor of the historic rotunda of Beauvallon Sur Mer by Yannick Alléno, the rooftop offers a panoramic vista across the entire Gulf of Saint-Tropez. Designed as a space to see without being seen — somewhere between an intimate lounge and a communal table — it welcomes guests for relaxed lunches, sunset aperitifs and evening cocktails, accompanied by a sophisticated, cosmopolitan soundscape.

The Winter Garden

At the heart of the main building, the Winter Garden embodies the memory of the palace. Beneath a luminous glass ceiling that blurs the boundary between indoors and outdoors, Mediterranean cuisine with Niçoise influences converses with the classics of French tradition in a Belle Époque spirit. From breakfast through dinner, this is where the day begins — and where it may also end, on the terrace overlooking the Provençal hillside.

The Riviera Terrace

From afternoon to twilight, the Riviera Terrace becomes the social pulse of the gardens. Designed by Paola Navone of Otto Studio, this open-air lounge frames sweeping views of the gulf from secluded pockets of greenery. Elevated cocktails and refined snacks accompany conversations that stretch long into the night.

COMO Le Beauvallon: An invitation to the world.

At COMO Le Beauvallon — the Group's second property in France after COMO Le Montrachet — Chef Yannick Alléno oversees all culinary concepts, from restaurants to room service to the poolside pergola, alongside his Executive Chef Adel Mannai, ensuring a modern and sophisticated culinary experience throughout the estate. Beauvallon Sur Mer by Yannick Alléno, the Winter Garden and the Riviera Terrace welcome both hotel guests and external visitors — a deliberate choice to make COMO Le Beauvallon a vibrant destination, rooted in its territory and open to the world.

“I didn't expect to be so deeply moved by this place. This gulf, this light, the history of this palace that has lain dormant for nearly twenty years create a real sense of responsibility. I now have 21 addresses around the world, and travel is at the heart of each one. COMO Le Beauvallon will be a destination in its own right,” explains Yannick Alléno.

“The rebirth of COMO Le Beauvallon fully embodies our ambition in France to bring iconic places back to life while anchoring them in a contemporary vision of hospitality, a momentum that will soon continue with the opening of COMO Cordeillan-Bages. Our collaboration with Yannick Alléno marks a defining milestone for the Group. As one of the world’s most acclaimed multi-Michelin-starred Chefs, his international vision and singular creative force elevate COMO Le Beauvallon beyond a hotel into a true culinary destination” said Olivier Jolivet, CEO COMO Holdings.

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[Beauvallon Sur Mer Renders](#) (password 1234)

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About the COMO Group:

The COMO Group, headquartered in Singapore, represents Christina Ong’s unique vision of contemporary living. The Group encompasses the hospitality collection, COMO Hotels and Resorts, which offers personalized luxury travel experiences through individualized service, a commitment to holistic wellness, and award-winning cuisine. Each hotel is developed in response to the destination it inhabits. The Group also includes the international luxury fashion retailer Club 21, the award-winning wellness concept COMO Shambhala, and the philanthropic COMO Foundation. www.comogroup.com

About Yannick Alléno and the Group

From Pavillon Ledoyen in Paris - the most Michelin-starred establishment in the world since the Chef’s arrival in 2014 - to his emblematic restaurants across major international capitals, including Pavillon in Paris, Monaco and London, and L’Abyse in Paris, Monaco and Osaka, Yannick Alléno stands among the leading figures of French gastronomy worldwide, with 21 restaurants holding a total of 17 Michelin stars. <https://www.yannick-alleno.com/en>