



Princess Cruises Announces Partnership with Three-Michelin Star French Chef Emmanuel Renaut

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Princess Cruises has partnered with three-Michelin star Chef Emmanuel Renaut to develop the cruise line's next specialty restaurant concept, "La Mer – A French Bistro by Emmanuel Renaut", which will debut onboard Majestic Princess in April 2017.

Emmanuel Renaut is the highly acclaimed Executive Chef of three-Michelin star restaurant Flocons de Sel, located in Megève in the French Alps. Flocons de Sel was awarded its coveted third Michelin star in 2012, having earned its first Michelin star in 2004 and a second in 2006.

Before establishing the restaurant in 1998, Chef Renaut cooked in some of the finest kitchens in Paris and London, including Hotel de Crillon, Claridge's and three-Michelin star Auberge de l'Eridan as sous chef to the celebrated Marc Veyrat.

Majestic Princess will be the only cruise ship offering two specialty dinner menus designed by Michelin star chefs at sea in China, following earlier news of another new Princess partnership with Michelin star Chef Richard Chen.

Princess Cruises Vice President Australia & New Zealand Stuart Allison said Princess was proud of its position as the best cruise line for foodies.

"We're confident our new partnership with Chef Renaut will be as successful as our collaboration with other leading chefs, elevating Majestic Princess' dining experience to a new level."

Offering an authentic yet updated Parisian bistro experience at La Mer, Chef Renaut is crafting a fine dining dinner menu featuring authentic French cuisine made unique with his modern twists – including both favourites from his Flocons Bistrot menu, as well as new concepts developed for La Mer. This specialty dinner experience will include a (to-be-determined) nominal cover charge. In addition, La Mer will offer complimentary lunch and breakfast options created by the Princess culinary teams.

"What I like most about my job is that dining experiences touch people's emotions," said Chef Renaut. "I've worked enthusiastically to design delicate and flavourful dishes and I'm really proud that the dinner menu I created will be served in the elegant and relaxed environment of La Mer. I am excited to bring a new, authentic French bistro dining experience to Majestic Princess."

Located in the lively atrium onboard Majestic Princess, La Mer has been exquisitely designed by Jeffrey Beers International (JBI), recognised as a leader in international hospitality architecture and design. The unique space will combine French style and authentic Parisian details with breathtaking sea views through floor to ceiling windows.

A video about the new partnership can be viewed [here](#).

Departing April 4, 2017, the 143,000-ton Majestic Princess will sail on her inaugural voyage, a five-day Adriatic Sea cruise roundtrip from Rome. Following her maiden cruise, Majestic Princess will tour Europe, offering guests a chance to experience the ship on 7, 14, 21 and 28-day cruises departing from Rome, Barcelona or Athens. A repositioning voyage will depart Rome on May 21, 2017, visiting Dubai and Singapore before arriving in the ship's new Shanghai

homeport. Majestic Princess will begin her first season from Shanghai on July 11, 2017, carrying 3560 guests to a variety of destinations in Japan and Korea.