

CASTEL

Beau Site

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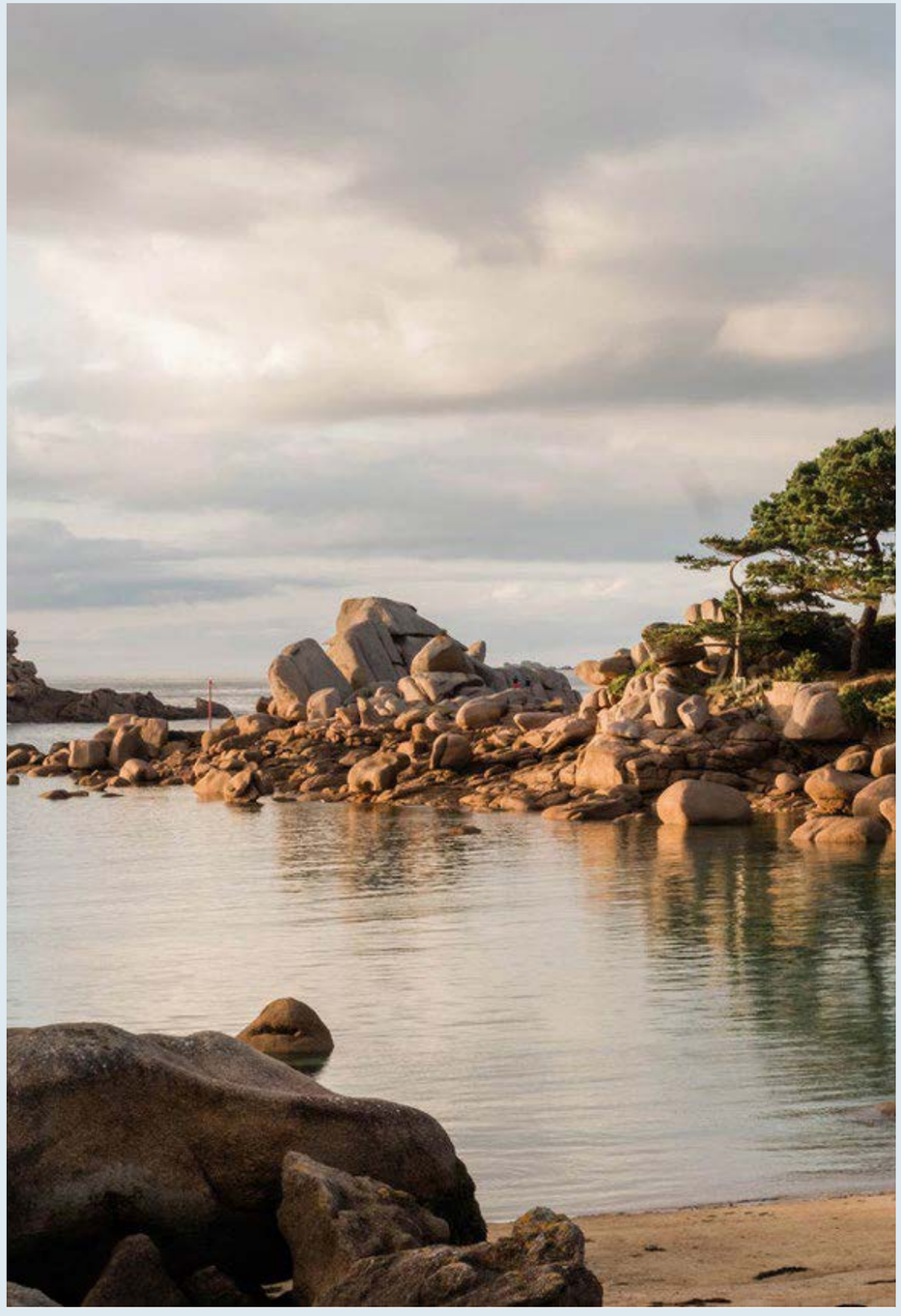
CASTEL BEAU SITE

A natural escape on the Pink Granite Coast

The road winds along with the rolling contours of Brittany. From Guingamp station, you cross a good part of the Trégor to reach the coastline of this former province, whose shores are bathed by the crystal-clear waters of the English Channel.

The Castel Beau Site stands proudly on an enchanting beach in Ploumanac'h, just a stone's throw from Perros-Guirec. The latest addition to the H8 Collection group, acquired in 2018, it is one of the most iconic addresses on the Pink Granite Coast, if not in the whole of the Côtes-d'Armor département.

Here the landscape is splendidly apocalyptic, a jumble of tangled rocks and almost secret coves. Staying at the Castel Beau Site means immersing yourself in this unique, still untamed setting, the backdrop to many tales and legends that are told to this day and form part of the very soul of Brittany.







A family hotel

For almost a century, this address has epitomised charming hospitality in Brittany.

The building dates from 1928. It began life as a family guesthouse simply named “Beau Site”. During the Second World War, the German army requisitioned it to house officers, before the French Ministry of Defence took it over in 1949 and turned it into a holiday residence for military personnel.

For a long time, locals even nicknamed the place “the army hotel”. In 2002, Morgane Le Meur, daughter of the racing cyclist Jean-Claude Daunat, fell in love with the property and bought the hotel, which then took on its current name: Castel Beau Site.

It reopened to the public and was then renovated in several successive phases. Since joining the H8 Collection group in 2018, the hotel has kept its four stars and continues to showcase the excellence of French hospitality in this sublime natural setting.

AURÉLIE LE FOLL

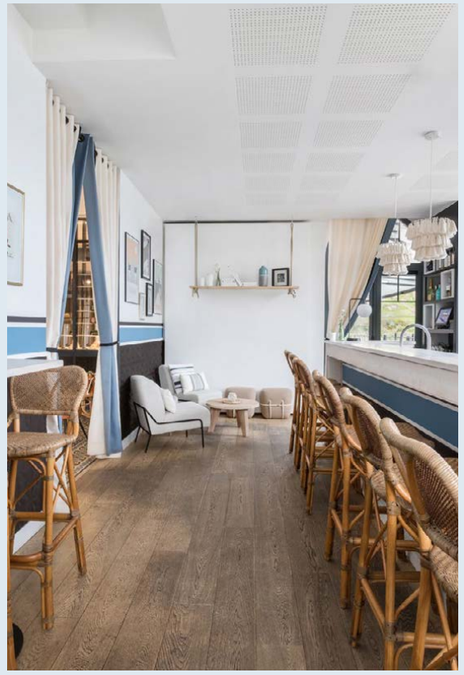
Lady of the house

After several years of experience in the hotel and restaurant industry, Aurélie Le Foll joined the Castel Beau Site in April 2016 as administrative manager. Thanks to her solid knowledge and expertise in the hotel sector, she then rose through the ranks year after year. After being appointed Deputy Manager of the hotel in April 2021, she naturally went on to become Hotel Manager in May 2022, following the departure of Armelle Lirzin.

“I have the advantage and the good fortune of knowing the hotel and its staff well. My wish is to put the spotlight on the talent of my fifty team members, who show such kindness and attentiveness to our guests. I love being close to the teams.”









A new identity

Walking into the Castel Beau Site feels a little like coming home. Once up the front steps, guests enter a warm and enveloping cocoon. Interior designer Natalia Megret has reimagined the hotel's entire decor. With some twenty years' experience designing private homes, restaurants and spas, she has given the whole hotel a contemporary touch without disrupting its atmosphere.

The reception area, paved with cement tiles, is above all striking for its brilliant whiteness and its Vertigo lamp, which lights it up as night falls. The long bar on the ground floor is also bathed in light thanks to its arched openings onto the outdoors.

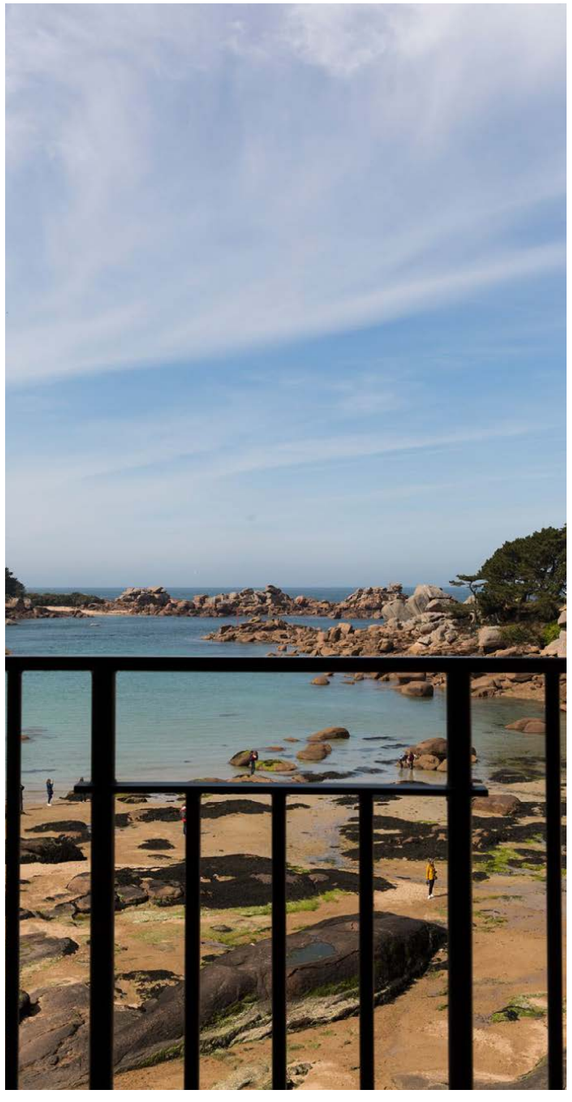
Before dinner, guests come here to sip a drink on tall wicker chairs while admiring the sun setting behind the almost glistening rocks. The hotel's 33 rooms and suites have also been recently renovated. They are now decorated in light colours, set off by a few darker touches.

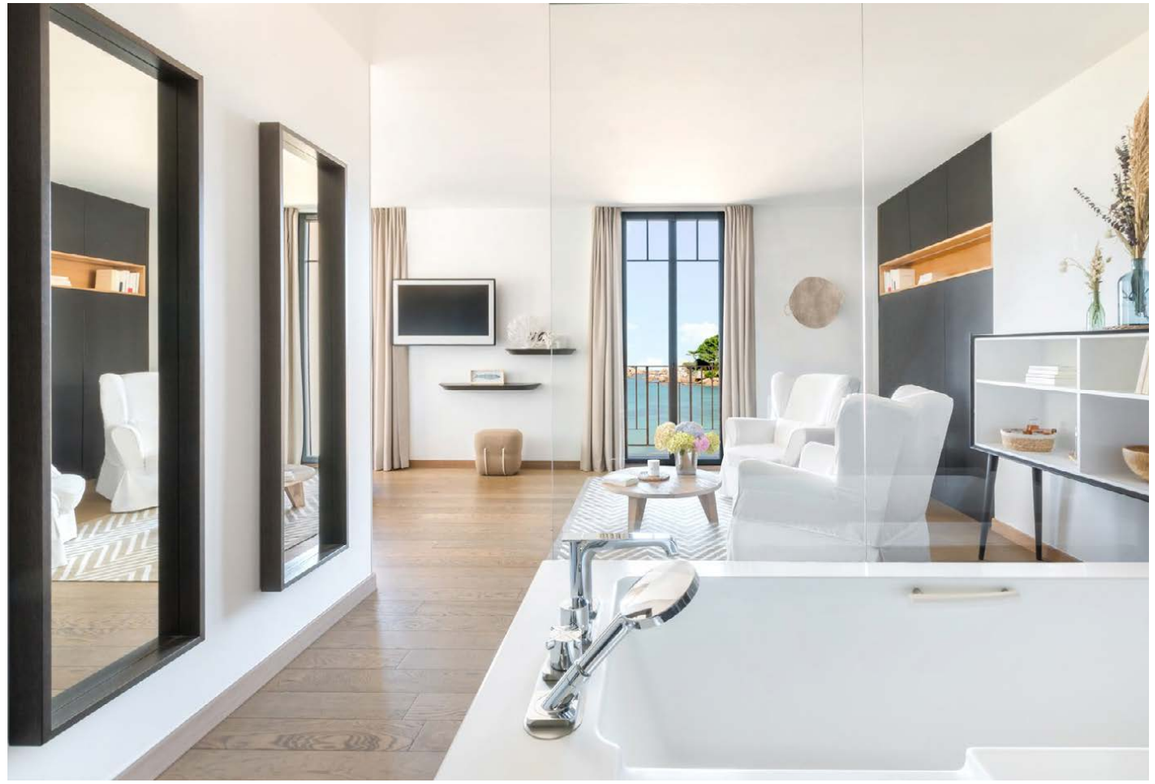
Above all, every one of them faces the sea. Whatever the floor, whatever the key, each room at the Castel is a bubble of serenity open to the horizon.




CROZON











LA TABLE DE MON PÈRE

Brittany on the plate

The Castel Beau Site's restaurant is called "La Table de mon Père" ("My Father's Table"). This evocative name conjures up memories and a nostalgia for traditional French cuisine, which chef Nicolas Le Luyer takes great pride in elevating. He is joined by Martin Gerard-Hirn, a 30-year-old pastry chef who has worked at Lenôtre, at the Garden in Saint-Maur-des-Fossés and with the pâtissier Gontran Cherrier.

Together with their brigade, the two of them work tirelessly behind the stoves to offer the finest possible dining experience.

As the mood takes you

At lunchtime, the menu features a selection of simple, bistronomy-style dishes, including pork cheek in Trégastel beer, salmon gravlax, shellfish tagliatelle, burrata salad and Thai-style marinated beef carpaccio. The idea is to share a convivial moment over simple, affordable yet perfectly executed cuisine.

In the evening, the menu is more extensive and more elaborate, changing gradually with each season according to what the market brings. Nicolas Le Luyer likes to choose his produce as inspiration strikes, but always from nearby. A native of the Côtes-d'Armor, he has his own network and contacts all over Brittany. The pigeons come from the village of Louargat near Guingamp, the lobster is supplied by a Ploumanac'h fisherman based in the harbour just behind the hotel, and the scallops are, of course, caught in the Bay of Saint-Brieuc. The in-house sommelier knows exactly which wine to recommend from the 200 labels on the restaurant's list. Some bottles are even part of the decor, displayed like treasures in this large dining room, warm rather than stuffy and pared-back in style, which opens onto the outdoor terrace through large picture windows revealing unique views of Saint-Guirec beach.







NICOLAS LE LUYER

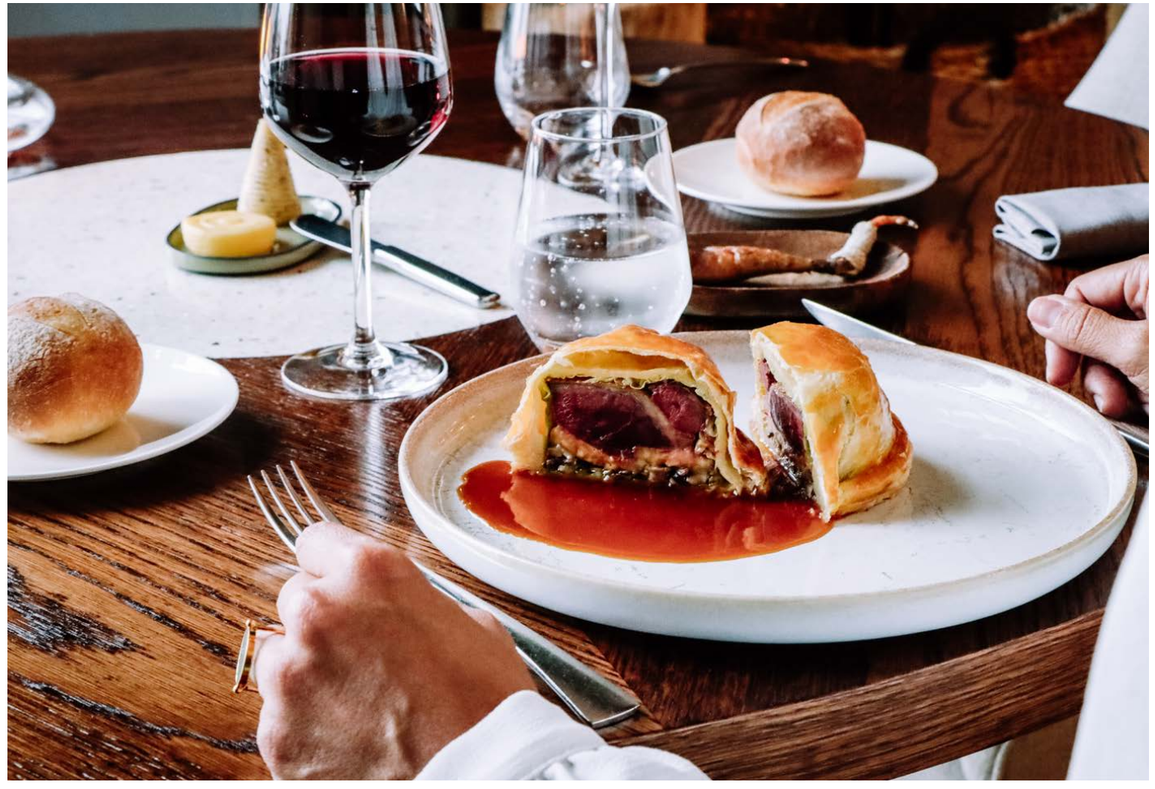
A Breton at the helm

His modesty is matched only by his talent. Nicolas Le Luyer has headed the kitchens of the Castel Beau Site since 2013. A Breton through and through, he was born in Guingamp. After training at the Saint-Quay-Portrieux hotel school, he plated his first dishes in England, in a country pub north of London. Before returning to France, he honed his skills at Le Manoir aux Quat'Saisons near Oxford, under two-Michelin-starred chef Raymond Blanc.

Apart from a season in Courchevel, it was above all in his native Brittany that he rose through the ranks, working in several restaurants in the region. For seven years now, he has passionately led his fourteen-strong brigade, including a team of four pastry chefs. Behind his discreet nature lies someone deeply in love with his craft, a perfectionist brimming with ideas to keep the menu evolving with the seasons and his inspiration.

At 42, he is one of the chefs who really matter in the Côtes-d'Armor. He continues his tireless work to establish the Castel Beau Site firmly on the culinary map of a gourmet Brittany, which is only waiting to be showcased even further by chefs of this calibre, full of drive and humility.







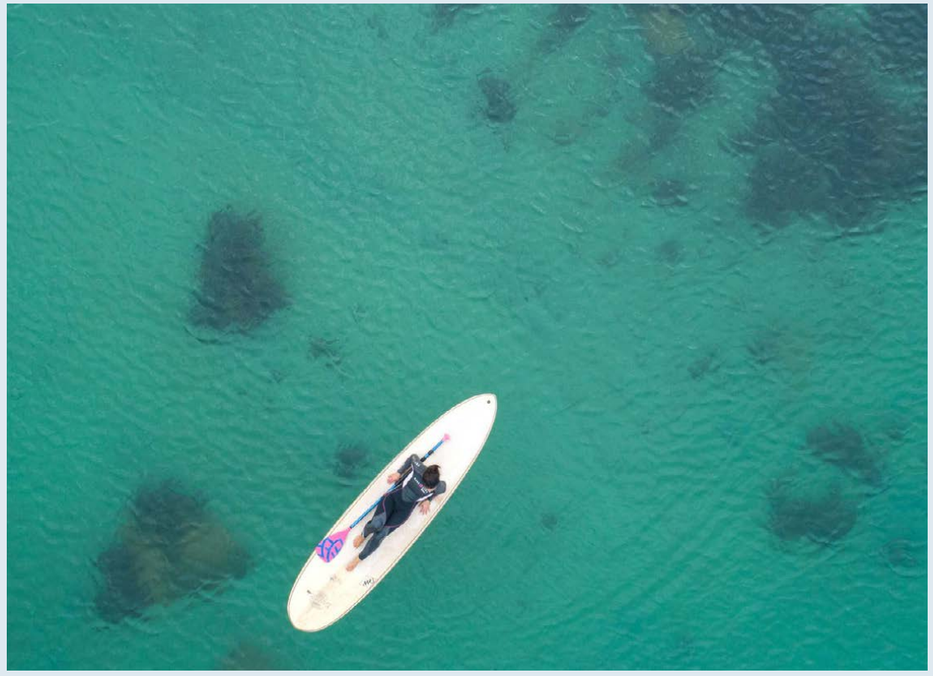


Enjoying the hotel

The best way to soak up the spirit of the Castel Beau Site is surely to settle down facing the sea and admire the landscape as it changes with every tide. Natalia Megret has placed books in every room of the hotel. What could be more delightful than losing yourself in a good novel in such an idyllic setting?

The more active have other options. Some will head out to hit a few balls on the Saint-Samson golf course, very close to the hotel. Others will prefer to rent electric bikes or sea kayaks directly from reception. Two fine stand-up paddleboards are also available for hire. They are perfect for gliding gently across the surrounding waters and exploring the winding coastline while giving your muscles a workout. A great way to discover the Pink Granite Coast differently, from another angle, while getting some exercise. For this coastline is a marvel that is well worth discovering without delay. Several remarkable sites are very easy to reach from the hotel.







Discovering the Pink Granite Coast

From Perros-Guirec to Trébeurden, over barely ten kilometres, the coastline is defined by impressive piles of pinkish rock. It is one of only three sites of its kind in the world. The famous customs officers' path, which runs along much of the French coastline, winds here through a chaos of rounded, iron-rich boulders worn down by time. Walking it is a great way to explore this incredible Pink Granite Coast, now one of the most visited natural sites in Brittany. The path passes in front of the Saint-Guirec chapel, tumbles down onto the beach and runs alongside the hotel. It then continues towards the Men Ruz lighthouse, standing bravely against the sea, before carrying on to the town of Perros-Guirec, a handful of kilometres further south.

Facing the hotel, on the far side of the beach, stands the Eiffel house. This handsome residence, built by Gustave Eiffel, who stayed there many times, nestles in a wooded garden, as does Costaérès Castle, perched on the island of the same name just a little further out to sea. Its towers rise above the tops of the surrounding pines, adding a touch of mysticism to this natural bay carved out between the rocks. Further still, near the horizon, the Sept-Îles float offshore. This archipelago has been a bird reserve since 1912. Boat companies based along the coast offer trips to discover this sanctuary of wild nature, forever steeped in the sea spray of the English Channel.



Accommodation



PREMIUM SIDE ROOM
(VIEW OF THE CUSTOMS OFFICERS' PATH)

PREMIUM SEA VIEW ROOM

PREMIUM ROOM (BALCONY WITH SEA VIEW)

DELUXE SEA VIEW ROOM

SEA VIEW SUITE

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THE BUFFET BREAKFAST
IS PRICED AT €27

Dining



THE GOURMET RESTAURANT
IS OPEN FOR DINNER EVERY EVENING

STARTERS FROM €22
MAIN COURSES FROM €25
CHEESES AT €22
DESSERTS AT €22

SET MENUS:
SEASONAL MENU AT €65
TASTING MENU (4 COURSES AT €90 AND 6 COURSES AT €110)

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LUNCH IS SERVED
EVERY DAY FROM 12 NOON TO 2.30 PM

MAIN COURSE & DESSERT AT €35
STARTER, MAIN COURSE & DESSERT AT €39

HOTEL GROUP

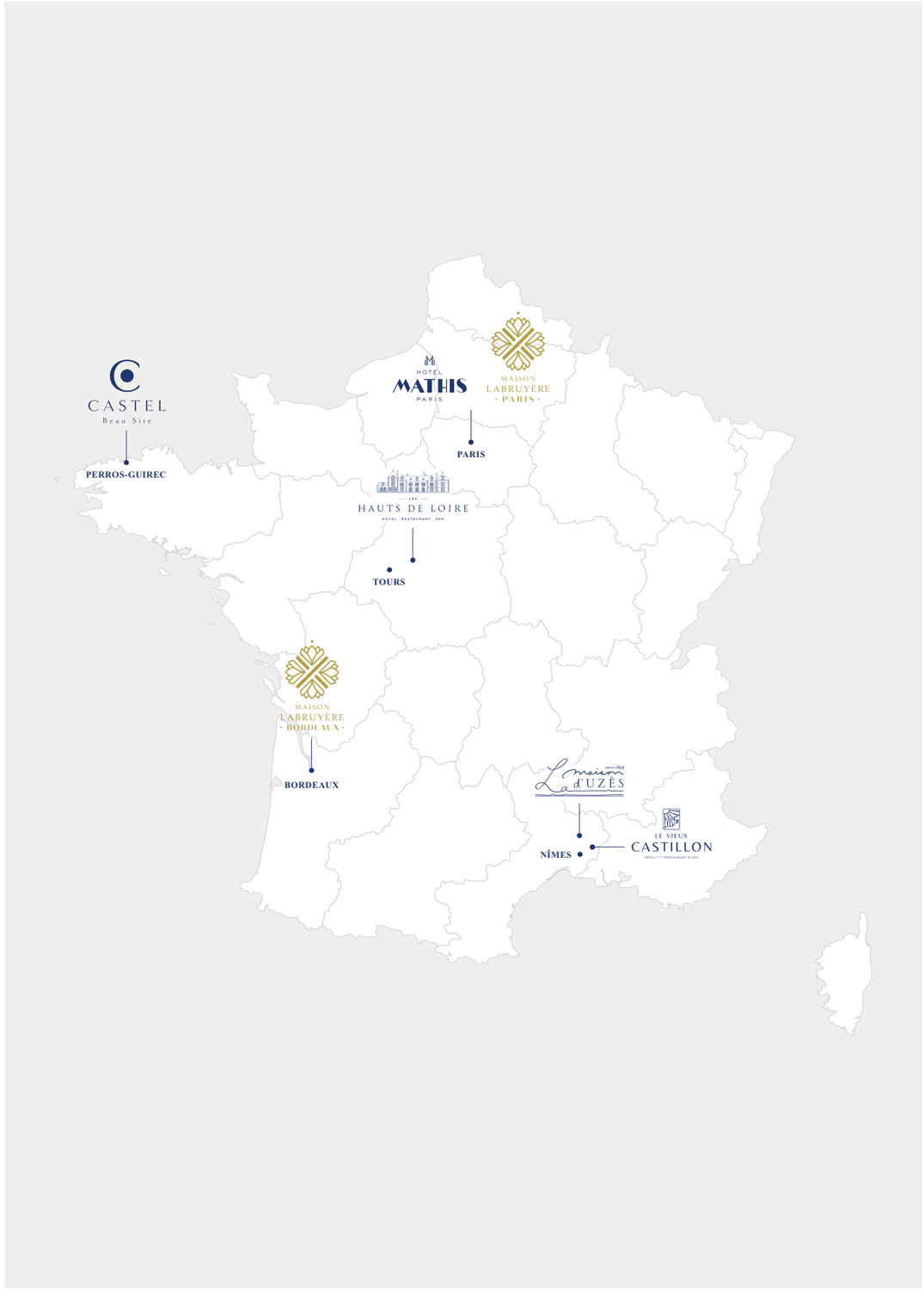
H8 Collection

A perfect blend of luxury and simplicity, of elegance as much as modernity, the hotels we create are unique. Step through their doors and a whole region opens up to you. From Provence to Brittany, by way of the Loire Valley and on to Paris, discreet charm and exceptional service await you.

Staying at an H8 hotel is above all an experience, whether in terms of hospitality, culture or cuisine: a very particular approach to travel.

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www.h8-collection.com



Information

BY CAR

The N12 national road links Paris to Brest via Rennes.

At Guingamp, turn north and go past Lannion
to reach Ploumanac'h. Allow 5 hours 30 minutes from Paris.

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BY TRAIN

Guingamp SNCF station, 40 minutes from the hotel.
Six direct TGV high-speed trains a day to Paris-Montparnasse.

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BY AIR

Paris airports: 500 km
Rennes airport: 180 km
Lannion airport: 10 km

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PRESS CONTACT

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Photo credits: Wanderlust

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