

# LA TERRASSE

BY JEAN-FRANÇOIS PIÈGE



## Selman Marrakech and the multi-starred Chef Jean-François Piège unveil “La Terrasse by Jean-François Piège”

Selman Marrakech and the multi-starred Chef Jean-François Piège unveil the 1st milestone of their collaboration,

“La Terrasse by Jean-François Piège”.

The Selman Marrakech, a symbol of elegance and refinement in the heart of the red city, is proud to announce the opening of its new restaurant, “La Terrasse by Jean-François Piège”.

Today, under the leadership of the talented Chef Jean-François Piège, Selman Marrakech offers you a unique culinary experience where local ingredients meet the expertise and creativity of its new Michelin-starred chef.

“La Terrasse” promises an exceptional gastronomic experience, blending creativity with Mediterranean culinary traditions. Guests will have the opportunity to enjoy refined dishes, crafted with passion, in a unique setting completely reimagined by the renowned Jacques Garcia.

An oasis in the heart of Selman Marrakech, overlooking the hotel’s magnificent gardens and the famous view of the pool, offering a captivating atmosphere full of charm.

Ideal for an outdoor lunch, a gourmet tea-time, an aperitif with friends, or an intimate dinner under the starry sky of Marrakech, “La Terrasse by Jean-François Piège” is a place of sharing, where beauty and excellence come together, destined to become one of the finest gastronomic destinations in Marrakech.

*\*La Terrasse by Jean-François Piège is open every day from 12:30pm to 11pm.*

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### The Culinary Vision of Jean-François Piège

Jean-François Piège will also infuse his creations into the menus of the Pool Bar and room service, offering light and refreshing cuisine that ensures an exceptional overall experience.

An internationally renowned chef, Jean-François Piège brings his expertise and passion to Selman Marrakech. His collaboration with this distinguished establishment aims to offer unforgettable culinary experiences that highlight the rich Moroccan culture and the refinement of modern French cuisine. For Chef Jean-François Piège, it is primarily about 'a unique cuisine that blends sunshine and colors,' subtly combining quality, pleasure, and generosity. Signature dishes include Skewered Mediterranean bluefin tuna with pepper sauce; Dill-marinated gravlax sea bream with cucumber vinegar; Wild squid carbonara; and Lightly spiced lobster rigatoni, bisque.



*« It is with undisguised joy and an immense honour that, from the spring of 2024, I will be joining the Selman Marrakech hotel to offer a new dining experience. Together, we will redefine the spaces dedicated to the table, with the shared aim of satisfying guests from all over the world. The Hotel Selman Marrakech is one of those places that I feel has an extra soul. Run by a family for as long as I can remember, every moment spent in this sublime palace is a real pleasure. It's like being at home, and I can't wait to return. I would like to take this opportunity to thank all the teams on site who contribute on a daily basis to keeping the dream alive. »*

JEAN-FRANÇOIS PIÈGE

Hailing from Drôme, Jean-François Piège honed his skills at the Tain-l'Hermitage culinary school, excelling in both a C.A.P. in cuisine and a C.A.P. in pastry/chocolate/ice cream. He then ascended through the ranks in some of the finest Parisian Palaces, becoming the chef at Alain Ducasse at the Plaza Athénée and later at Les Ambassadeurs, the restaurant at Hôtel de Crillon, where he earned two Michelin stars.

In 2014, the chef and his wife, Elodie, decided to embark on the entrepreneurial path by opening 'Clover Saint-Germain' in Saint-Germain-des-Prés. The following year, they became owners of the gastronomic laboratory of thoughts and creations, 'Le Grand Restaurant,' located in the heart of the Golden Triangle, which, in 2016, was awarded 2 stars in the Michelin Guide. The same year saw the opening of 'Clover Grill,' a venue dedicated to grilling and rotisserie cooking. In 2018, 'La Poule au Pot' was launched, a Parisian institution celebrating French bourgeois cuisine.

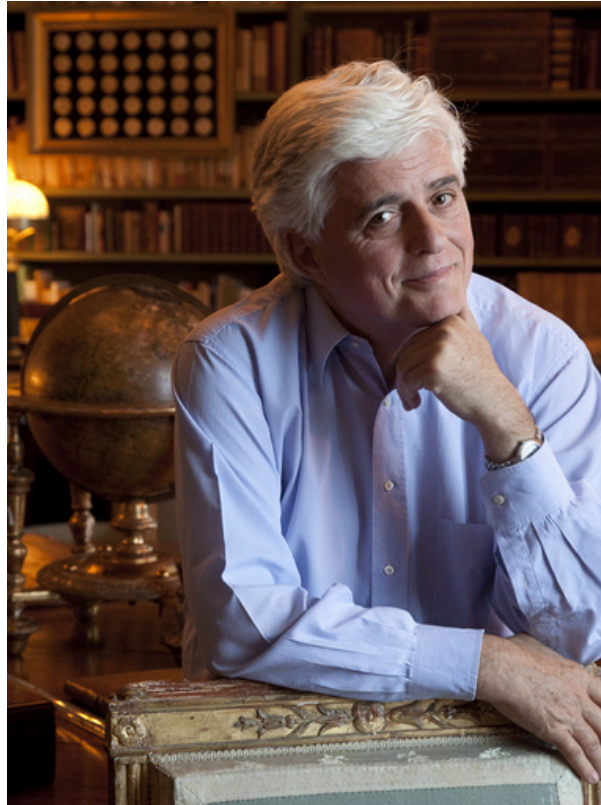
In 2019, Clover expanded its presence to the south with the opening of 'Clover Gordes' at the Bastide de Gordes, in collaboration with the Les Airelles group.

In January 2020, the establishment 'À l'Épi d'Or' opened, a family-friendly and popular bistro located in the 1st arrondissement of Paris. The year 2021 marked the opening of the restaurant 'Mimosa,' in collaboration with the Moma group, in the Hôtel de la Marine on Place de la Concorde. On November 10, 2022, the chef opened his first international Clover, 'Clover Bellavita,' in Taiwan. In 2023, 'Clover Saint-Germain' embarks on a new chapter centered around pasta.

An acclaimed author with 14 culinary works and a presence in the media for nearly 20 years as a judge on one of France's largest television networks, Jean-François Piège's cuisine and television shows make him one of the most talented and prominent chefs of his generation.

# JACQUES GARCIA

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## **The Art of Jacques Garcia at the heart of la Terrasse by Jean-François Piège**

Naturally, Selman Marrakech has once again called upon interior architect Jacques Garcia, who has designed a venue that aesthetically continues the hotel's vision and remains true to the essence infused by Chef Jean-François Piège. La Terrasse, conceived as a refreshing and verdant oasis, is a design of artful simplicity, where charm and comfort are paramount. The carefully selected plants, enhanced with touches of jasmine, create a fragrant and soothing atmosphere. Every detail of this setting reflects Jacques Garcia's talent for marrying tradition and modernity, as well as his fascination with the authentic spirit of Marrakech. His love for Morocco and his inspiration drawn from this land rich in colors, light, and ancestral heritage are evident in every aspect.

## **A vision expressed through the tableware artistry**

Speaking of details, the spirit, talent, and art of living of Jacques Garcia and Chef Jean-François Piège are masterfully enhanced by the tableware from Faïencerie de Gien, the ultimate symbol of luxury and refinement. From sets to plates and cutlery, nothing has been left to chance; each piece forms a continuum and tells a story—the story of Morocco and Marrakech.



# SELMAN

MARRAKECH



## The Selman Marrakech: a unique destination

Inaugurated in 2012, Selman Marrakech is an exceptional palace set at the foot of the Atlas Mountains, sheltered from the tumult of the ochre city. Conceived by the Bennani-Smires family and designed by French architect and decorator Jacques Garcia, it has been shaped by the elite artisans of Morocco and pays tribute to the palaces and the art of Arabo-Andalusian living. Nestled in lush gardens, it houses the finest equestrian center in the region, fully dedicated to the breeding of purebred Arabian horses, which symbolize this luxurious and intimate establishment. Selman Marrakech also embodies a philosophy of life dedicated to well-being and comfort, where serenity and epicureanism create a harmonious balance. The unprecedented collaboration between Selman Marrakech and multi-starred Chef Jean-François Piège aligns perfectly with this spirit, ushering in a new culinary era within this unique establishment, infused with soul. This new era, envisioned as a sensory gastronomic journey, begins with the inauguration of La Terrasse and contributes to the enduring ideal of Selman Marrakech.

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