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'There are neon-pink smudges of cloud and flocks of wildfowl drifting across the marsh'
Nell Card has a wild weekend on the Isle of Sheppey

YOAN CHEVOJON



Les Prés d'Eugénie, Eugénie-les-Bains

Where the chefs eat on holiday

The best trattoria in Tuscany, the top tapas in Andalusia, the Riviera's most fabulous bistros — **Fiona Sims** asks the experts where to go

Hélène Darroze The Landes and Pays Basque

The chef is from the Landes region and heads up the two Michelin-starred restaurant at The Connaught

Les Prés d'Eugénie Eugénie-les-Bains

Michel Guérard, Les Prés d'Eugénie's chef-proprietor, has held three Michelin stars here since 1977. In addition to the hotel and restaurant, there is now a spa, cookery school and a vineyard on the estate. Plump for the Landes white asparagus cooked in the local Tursan

wine, the roasted lobster lightly smoked over the fireplace, and the signature dessert, marquis de béchamel soft cake with rhubarb ice cream.

Details Tasting menu from €139 (40320 Eugénie-les-Bains, 00 33 558 05 06 07, michelguerard.com)

Jean des Sables Hossegor

I love Capbreton because it has the best of both worlds — a bustling town and empty beaches. Also in the Landes region, Jean des Sables is run by the gastronomic Coussaus family, has two Michelin stars and is right in front of the dunes. It does a great pan-fried foie



Hélène Darroze

gras with grapes and I love to eat the sole with ceps when they are in season.

Details Set menu from €96 (121 Boulevard de la Dune; 00 33 558 72 29 82, relaisposte.com)

La Ferme Ostalapia Ahetze

The chef here, Christian Duplaissy, was my sous-chef in Paris for ten years, and cooks simple food with beautiful produce. I love the hake roasted with garlic and olive oil — it's so fresh. And he does a dessert to die for called mamia, a kind of sheep's yoghurt that you eat with honey.

Details Meals from €40 (2621 Chemin d'Ostalapia; 00 33 559 54 73 79, ostalapia.fr) ▶