

TATLER®



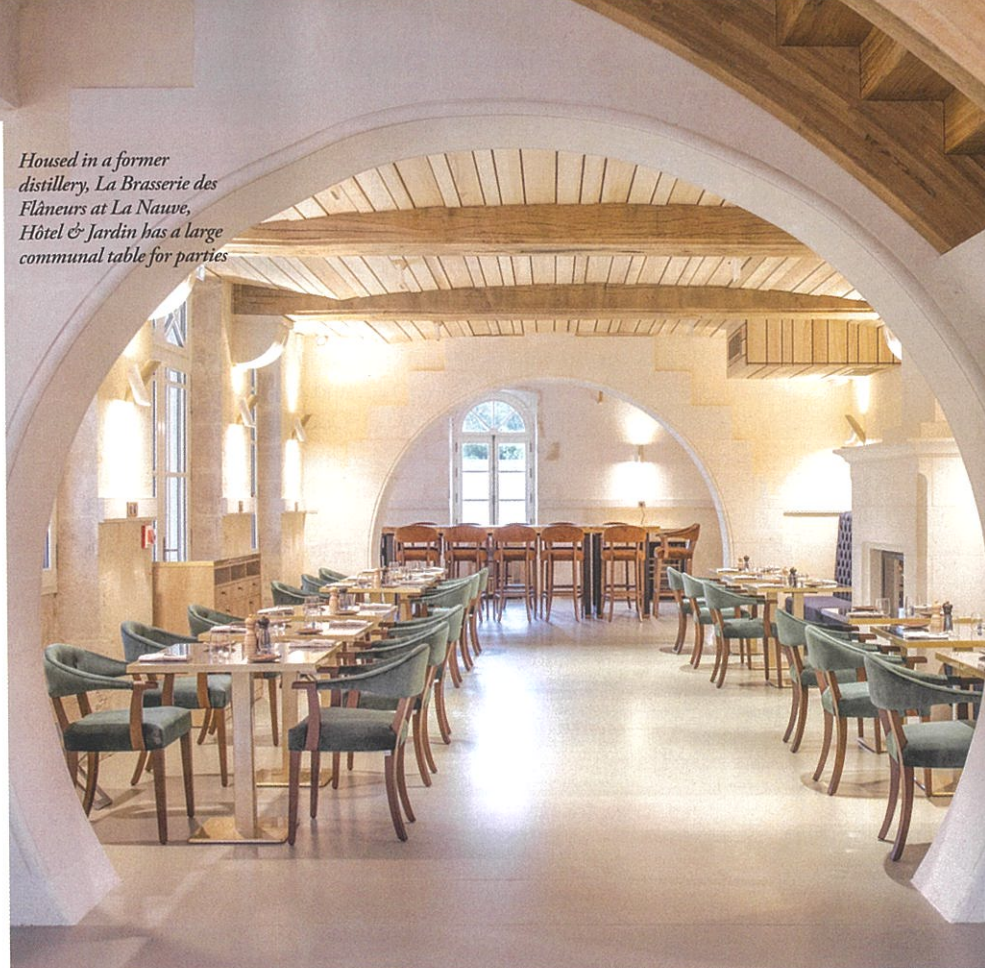
TRAVEL GUIDE 2024

LA NAUVE, HÔTEL & JARDIN

Cognac, France

Marie Antoinette meets modern glam: that's the vibe at La Nauve, an elegantly restored 19th-century mansion with a grand, winding, white-stone staircase. This hotel, on the outskirts of Cognac, has an outstanding pastry chef – *oui, s'il vous plaît* – and a fine dining restaurant, Notes, which offers a seven-course tasting menu that drives a rich rollercoaster through your senses (think duck foie gras, and lamb with smoked black garlic and a red wine jus). For something a little more casual, there's La Brasserie des Flâneurs, a restaurant converted from an old distillery, with a terrace set in the Picasso-esque gardens. Highlights include the technicolour sea-bream ceviche and the seared tuna taki with a moreish peanut sauce. And then, of course, there's the brandy. Our favourite cocktail? Le Verger: a zingy infusion of cognac with cherry, grilled almond syrup and black tea. *Doubles from £390, including breakfast (lanauve.com).*

Housed in a former distillery, La Brasserie des Flâneurs at La Nauve, Hôtel & Jardin has a large communal table for parties



The Baba Royale superior room at Hotel Corazón boasts two French balconies with mountain and garden views

HOTEL CORAZÓN

Mallorca, Spain

About nine years ago, British photographer Kate Bellm and her partner, the Mexican artist Edgar Lopez, took some time out in the Mallorcan village of Deià. They never left. Enchanted by the Tramuntana mountains, the fields of wildflowers, the local artists' community and the venerable olive groves, the couple decided to purchase a 16th-century finca and transformed it into Hotel Corazón. Behold: 15 bedrooms with modern organic interiors, a stunning reception desk created from sculpted hemp and a snaking staircase inspired by the Mediterranean landscape. And Bellm has poached the much-loved chef Grace Berrow from the island's legendary Patiki Beach restaurant. Berrow's fresh, vegetable-friendly dishes are so cultish that, while the hotel had originally planned to serve only breakfast and lunch, there were so many requests for dinner that Bellm had to give in. Approach the menu strategically: order several dishes, such as the roasted Hokkaido squash with labneh, pomegranate and pickled chilli, the sea bass crudo and the burrata with local figs, dukka and green herbs. Share them, and then order the same again. *Doubles from £322 (hotelcorazon.com).* □

