

## **LA PATISSERIE DE MA FILLE OPENING ON DECEMBER 14, 2023**

Since 2010, the Téchoueyres family, led by Captain William Téchoueyres, has devoted themselves to breathing new life into the Pyla of the 1930s. Collaborating with visionary designer Philippe Starck, who envisioned environments warm, vibrant, and surprising, the family embarked on the renovation of iconic places, La Co(o)rniche and Ha(a)ïtza, turning them into today's must-visit destinations.

In the 1930s, a pastry shop already existed, adjacent to the renowned former Ha(a)ïtza family guesthouse. During the renovation of the Ha(a)ïtza hotel, the idea of creating «La Pâtisserie de Famille» naturally emerged. Philippe Starck designed a unique, friendly, and refined space for visual and gustatory pleasure.

### **Antony Prunet, the pastry chef**

At the helm is Antony Prunet, one of the most promising pastry chefs of his generation. The 2012 world champion of cannelés and a collaborator with many renowned Michelin-starred chefs, Antony Prunet excels in rethinking and modernizing classic French pastries. At La Pâtisserie de Famille at the Ha(a)ïtza hotel in Pyla, he has created, among others, the Paris-Pyla (Paris-Brest), the Baba(a)ïtza (Rum Baba), and the three-tiered Religieuse, which have become iconic creations.

### **A new address, Place des Marquises in Arcachon**

Driven by the desire to create places for sharing and gathering with family, friends, or loved ones, the Téchoueyres family opens a second pastry shop at Place des Marquises in Arcachon, seven years after the Pâtisserie de Famille at Ha(a)ïtza. A new address filled with nostalgia and childlike delight, welcoming visitors from everywhere and locals throughout the year

For the Téchoueyres family, entrusting this new project to Philippe Starck, their friend, was a natural choice. For La Pâtisserie de Ma Fille, the designer envisioned a place like a poetic and refined parenthesis. Elegant marble, pastel-colored painted wood, cement tiles, charming floral fabric-covered banquettes: soft tones and gentle light create a warm and delicate atmosphere.

This Pâtisserie is an experience to be enjoyed throughout the day.

Breakfast will be followed by a new savory menu for lunch, resembling a brasserie with a unique menu created by a new chef. Snack time and tea time remain essential, even if, in the evening as well, guests can gather for tapas and a fine selection of cocktails, wines, and champagnes.

The venue can also be privatized for events or birthdays in the heart of this new warm setting. To extend the pleasure, all sweet and savory creations can be taken away.

La Pâtisserie de Ma Fille will be open every day from 7:30 am to 7:30 pm, offering a delightful and joyful experience at any time of the day.

### **Its name : La Pâtisserie de Ma fille**

Thomas, the son of William and Sophie Téhoueyres, quickly joined the family adventure with his wife Alexia and their son Lino. A family that will soon grow with the imminent arrival of a baby girl.

To celebrate this new addition, the family dedicated the new pastry shop, La Pâtisserie de Ma Fille. It marks a new chapter in the history of this family, continuously undertaking and surprising, guided by a philosophy of sharing and a constant pursuit of excellence.

---

### **A FEW WORDS ON**

Philippe Starck, world famous creator with multifaceted inventiveness, is always focused on the essential, his vision: that creation, whatever form it takes, must improve the lives of as many people as possible. This philosophy has made him one of the pioneers and central figures of the concept of “democratic design”.

By employing his prolific work across all domains, from everyday products (furniture, a citrus-squeezer, electric bikes, an individual wind turbine), to architecture (hotels, restaurants that aspire to be stimulating places) and naval and spatial engineering (mega yachts, space habitation module), he continually pushes the boundaries and requirements of design, becoming one of the most visionary and renowned creators of the international contemporary scene.

[www.starck.com](http://www.starck.com) / Facebook [@StarckOfficial](https://www.facebook.com/StarckOfficial) / Instagram [@Starck](https://www.instagram.com/Starck)