

The **GRAND HOTEL *** SPA URIAGE**
EAU THERMALE

is writing a new page
in its history...



A new Chef
for a new
restaurant.

1830

Construction of the Grand
Hotel in Uriage-les-Bains

1998

Arrival of Christophe Aribert,
as Second

2000

One-star Michelin

2002

Two-star Michelin

2005

Christophe Aribert,
Head Chef

2007

Purchase of the Grand Hotel,
Spa and thermal resort by Uriage
Dermatological Laboratories

2019

Arrival of Chef
Carmen Thelen

The Grand Hôtel**** & Spa Uriage is proud and happy to welcome Chef

Carmen Thelen

from **January 2019** at the head of **La Table d'Uriage.**

Carmen Thelen, a woman of talent and character has worked in prestigious gastronomic restaurants in the four corners of France, from 39 V, 1-star Michelin restaurant in Paris, to Strato in Courchevel, 1-star Michelin restaurant, via the Oustau de Baumanière 2-star Michelin restaurant in the Baux de Provence.

In the kitchen, the young chef cultivates the love of local and seasonal products. She refines tasty and authentic products every day thanks to her original creativity. Carmen Thelen regularly renews the restaurant menus by offering her guests a traditional cuisine with a splash of modernity and with unexpected vegetal aromas, as tasty as they are healthy.

The cooking classes will continue to welcome cuisine lovers, enthusiasts, or absolute beginners ... On the program, a gourmet well-being Cuisine.

