Beat: Travel

BREATHTAKING SPECTACLE FROM THE LA CO(O)RNICHE HOTEL AND RESTAURANT

LOCATED NEAR THE DUNE DU PYLA

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USPA NEWS - A Major National Site and Sentinel of the Arcachon Bay, the Dune du Pyla offers a Breathtaking Spectacle from the La Co(o)rniche Hotel and Restaurant. Facing the Establishment's Immense Terrace, the Banc d'Arguin unfolds in an Infinite Movement with the Tides and Seasons, and this Unique Panorama remains a Perpetual Wonder.

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A True Feature of the Aquitaine Coastline, the "Dune du Pilat" is a Natural Site imbued with Exoticism and Majesty. 101 meters high, 616 m wide and 2.9 km long, the Highest Dune in Europe offers a Striking Contrast on the Forest, Sand and Ocean. The Dune du Pilat cannot stand still! Under Wind Action, it moves 1 to 5 meters Per Year towards the Forest Massif. Its Evolution is Closely Studied by Scientists.

Symbols of the Rich Natural Heritage of the Arcachon Basin, these Fragile Landscapes are protected by Law. There "Dune du Pilat" and the La Teste-de-Buch User Forest are classified on the Departmental List of Natural Monuments and Sites (under the Environmental Code). The Implementation of this Legislation is the Responsibility of the State and its Decentralized Services (Regional Directorate for the Environment, Planning and Housing).

PILAT or PYLA
You will see Both Spellings, or even sometimes Weird Mixtures of Letters. All of this is linked to the Proximity to the Town of Pyla-sur-Mer, which creates Confusion.
The Exact Spelling is from PILAT. Pilat comes from the Gascon and means Heap or Mound. But in 1920, a Real Estate Developer, Daniel Meller, bought Neighboring Land with the Idea of creating a Seaside Resort. And what does he decide to call the Place? Pyla-sur-Mer, to make it Exotic. There it was, it was a Century of Spelling Mistakes ...

If the Dune du Pilat has a Desert Appearance at its Summit, it nevertheless shelters a Varied Fauna and Flora. At its Foot, Fresh Water resurgences allow the Development of Vegetation usually present at the Edge of Watercourses: Yellow Iris (Iris Pseudacorus), Reeds (Phragmites Communis), Willow (Salix Atrocinerea)... This Vegetation shows the Tolerance of Plants and their Adaptation between Semi-Lacustrine, Marine and Dune Environments.

La Co(o)rniche is a Place with an Extraordinary Location. The Flagship of the Pilat-Plage District, a Lookout over the Arcachon Basin, and backed by the Highest Dune in Europe, it is suspended between Sky and Sea, anchored between Sand and Pine Forest. It is a Legendary Place that evokes the Golden Age and the Invention of the Silver Coast. A 1930s Hotel, formerly a Hunting Lodge, in the Heart of a Protected Site. Here, the Aristocracy and the Upper Middle Class, attracted by the Quality of the Air, the Magic of the Place, and the Vogue for Sea Bathing, came to have imposing Neo-Basque Residences built for Themselves by Louis Gaume, a Brilliant Entrepreneur and Developer, sheltered by the Pines.

New Guardian of the Place, William Téchoueyres, breathes New Life into La Corniche. In 2010, with the Collaboration of Philippe Starck, he awakened the Sleeping Beauty. Thus was born La Co(o)rniche, a Sublime Gem that enhances the Beauty of this Magnificent Viewpoint. The Hotel, the Restaurant, the Terrace, and its Bar are reinvented with Refined and Unpretentious Luxury.

The Bar
A Must-Visit for Locals and Visitors to the Arcachon Basin, is a Friendly Space for Meeting and Reconnecting with Regulars and First-Timers Alike. You'll find Everyone from Locals, Oyster Farmers, Athletes, Artists, Actors, and Musicians, to Tourists with Family and Friends, all looking for a Change of Scenery and Relaxation.

The Cuisine
To occupy the Territory of the La Co(o)rniche Cuisine, Christophe Beaupuy, a Pillar of William Techoueyres and his Teams' Universe for Several Years, creates a Free-Form Menu, closely following the Seasons. A Local, he knows Perfectly the Richness of the Terroir and intends to Share it

With the Help of Select Producers, the Essence of the Dishes offered is summed up in a Simple Equation: Quality Products serving Taste, with a Focus on Authenticity and Eventuality. La Co(o)rniche embraces the Challenge of an Open Kitchen and plays the Game of Transparency, which is reflected on the Plate. Everything is Homemade, all Products are Fresh from Local Markets. The Co(o)rniche Wine Cellar boasts approximately 200 Wine References, and Prestigious Wines are complemented by Accessible, Meticulously Chosen Finds.

Source: La Co(o)miche
The Hotel, the Restaurant, the Terrace, and its Bar
With the Presence of the Owners:
* Sophie TECHOUEYRES and Her Son Thomas TECHOUEYRES (Manager of La Co(o)rniche, Ha(a)itza Hotel and Café Ha(a)itza)

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