

PRESS RELEASE

MONDAY, MAY 15, 2023



LES DIMANCHES DU TOUT-PARIS

In the foreground, a bird's-eye view of the Pont-Neuf and the Seine. As a backdrop: the Eiffel Tower, Notre-Dame-de-Paris cathedral and the rooftops of Paris. Meanwhile, inside, there is the effervescence of an Art Deco atmosphere. On the terrace, a breath of fresh air warmed by the sun.

Every Sunday, conviviality reigns as Le Tout-Paris celebrates lunchtimes that recall traditional Sunday family gatherings. Perched on the 7th floor of Cheval Blanc Paris, the contemporary brasserie reprises the rhythm of the great French classics. For Parisians, the scene feels like a weekend getaway, while guests have the impression of being immersed in the culture of French Sunday luncheons.

Under the kindly gaze of Chef Arnaud Donckele, Executive Chef William Béquin shines a light on culinary favourites, whether playful, simple or classic. A friendly postcard to suit every taste, with love from Paris.

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The apéritif opens with the Parisian *tartelette du jour* with mushrooms, ham, *crème fraîche*, cheese and potato and a glass of Champagne. At the same time appears an opulent selection of *hors-d'œuvres* for sharing. This spring's offering includes green asparagus with lovage vinaigrette or an Ursallus galantine of sweetbreads, poultry, foie gras of duck, saffron and fennel marinated in Y d'Yquem wine.

The only decision that needs to be made is the choice of main. Will it be an individual portion of barbecued lobster, or a dish for two like the sole Meunière à la grenobloise or roasted prime rib with thyme and béarnaise sauce? Sides include a vegetable papillote, a tian of roasted tomatoes and eggplant dusted with a parmesan gratin, or black olives and marjoram purée.

Salad takes the form of a mesclun of wild herbs, baby greens and flowers from the Ile-de-France region sourced on the rooftop of Plantation Paris and comes with a choice of cheeses.

Maxime Frédéric, Pastry Chef of Cheval Blanc Paris, wraps up the festivities with an assortment of desserts for sharing, from the traditional yogurt - a constant at every Sunday meal, the unmissable Paris-Brest or a seasonal fruit tart.

**LES DIMANCHES DU TOUT-PARIS
EVERY SUNDAY FROM 12PM TO 3PM
UNIQUE MENU AT 160€ INCLUDING A GLASS OF CHAMPAGNE**

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CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection reveals its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys - 26 rooms and 46 suites - along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude - a three-Michelin-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than a new address, it is a destination.

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