

PRESS RELEASE

TUESDAY SEPTEMBER 19, 2023



THE CHEVAL BLANC PARIS CHRISTMAS LOG

BY MAXIME FRÉDÉRIC

Maxime Frédéric, Pastry Chef at Cheval Blanc Paris, and his team revisit the festive season and extend an invitation to delight in a sensational train made entirely of chocolate.

Recalling traditional childhood wooden toys, the “Chocomotive” embarks on a journey to the land of dreams, arriving at 8 Quai du Louvre. Here stands, with its Art Deco façade, a beautiful destination in the French capital: Cheval Blanc Paris.

This steam locomotive, delicately set on chocolate rails sprinkled with cocoa nibs, is composed of three chocolate wagons:

- The locomotive, with a shell of 75% dark chocolate torrefied by the chocolate-maker Nicolas Berger with, at its heart, a bar of gourmet chocolate garnished with crispy chocolate-hazelnut Gianduja.
- In the middle, a wagon brimming with caramelized, chocolate-coated hazelnuts.
- And, lastly, all the comforting flavours associated with the year-end holidays — gingerbread, orange confit, cinnamon cream, a light mousse with green cardamom — decorated with windows inspired by the landmark Cheval Blanc Paris' building.

Globe-trotting gourmets from around the world: all aboard, as this train will only be here for a few days in December, guaranteeing memories to last a lifetime.

« CHOCOMOTIVE »

Serves 6-8, 220€, limited edition

Pre-order on www.chevalblanc.com/fr/maison/paris

Pick-up from December 20 to 25, 2023

at Cheval Blanc Paris - 8 quai du Louvre, 75001 Paris

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 an address, it is a destination.

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