

HAKUBA, THE NEW JAPANESE RESTAURANT OF CHEVAL BLANC PARIS



©Caroline Dutrey

On March 5th 2024, Cheval Blanc Paris will unveil its new Japanese restaurant, the fourth dining concept from the Maison, joining three-Michelin starred Plénitude, Le Tout-Paris, and Langosteria. Hakuba, under the guidance of Cheval Blanc Paris' head chef Arnaud Donckele, is the result of a collaboration between chef Takuya Watanabe and the Maison's pastry chef Maxime Frédéric. This new restaurant invites guests on a gastronomic immersion into a ritualised Japan where tradition, precision, authenticity, and sincerity are the cornerstones of the Omakase menus.

FOUR-HANDS COOKING

The Omakase menus - meaning "leave it to the chef" - reflect Takuya Watanabe's desire to offer the best of Japanese gastronomy. Arnaud Donckele, with his expertise in sauces, seeks to enhance flavours to punctuate the experience. Accompanied by his Plénitude teams, Donckele creatively adapts to this new Japanese exercise. Broths, sushi, raw or caramelised fish, soba, finger lime, a myriad of ingredients and textures come together to create a delicate menu.

"We want this table to be a total immersion into Japanese art and craftsmanship. On the sushi, temaki, gunkan side... Takuya Watanabe embodies rigour and authenticity. He has full creative freedom for remarkable creations with products such as fish, rice, Iio Jozo brewery vinegar, seaweed..." says Arnaud Donckele.

"Emotion is a universal language. I knew straight away that this encounter with Arnaud would be like a creative fusion that would give birth to the most beautiful Japanese culinary postcard, coloured by his talent. Maxime Frédéric immersed himself in my culture with his analytical finesse and sensitivity. Each piece is a little gem. Nothing is superfluous. Everything is done in pursuit of the perfect balance of flavours." declares chef Takuya Watanabe.

To accompany these Omakase menus, Emmanuel Cadieu, wine director of Cheval Blanc Paris who is passionate about Japanese culture, has put together a selection of the finest sakés and wines.

POETIC SEQUENCES

For the desserts, Maxime Frédéric, pastry chef, has carte blanche.

"We were keen to reflect the Japanese culture, to create an encounter between the craftsmanship of French pastry and Japanese traditions." emphasizes the pastry chef. *"We have learned a lot about textures, the finer crispiness, and the work with rice paste. The menu offers a dessert with white and black rice and glazed, roasted, or fruity mochis, prepared on the spot."*

JAPANESE NATURALNESS

Hakuba - which means "white horse" in Japanese - will be located on the ground floor of Cheval Blanc Paris. The restaurant features three counters allowing the chefs to move between them and creating a sense of theatre for its guests. Two counters are reserved for eight to nine people; the third, private and more confidential, away from prying eyes, can accommodate up to six guests.

The setting interprets a contemporary vision of Japanese tradition. From the entrance, the Tsukubai stone and bamboo fountain diffuse the murmuring of flowing water, dark woods such as black walnut and other rare essences with warm tones serve as symbolic reminders of the Japanese forest.

The art of the table has been designed for the dishes. The plates are crafted by artisans from the Kyoto and Fukuoka regions. Japanese glassware is extremely delicate. Saké pots are all different. This art of the table embraces the codes of ancestral craftsmanship, such as linen outfit, creating a signature for the place to provide a unique and memorable dining experience.

Hakuba is an invitation to discover a refined and authentic Japanese experience, in the heart of Paris.

OMAKASE MENUS

- Lunch menus "Shunkan", *le temps d'une balade* at €180 and "Yume", *une invitation à la découverte* from €380 to €420 with the signature "Temaki caviar" | open from Thursday to Saturday lunch included
- Dinner menu "Yume", *une invitation à la découverte* from €380 to €420 with the signature "Temaki caviar" | open from Tuesday to Saturday dinner included

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CHEF TAKUYA WATANABE

Originally from the island of Hokkaido, the northernmost of the four main islands of the Japanese archipelago, Chef Takuya Watanabe grew up in Niseko, a renowned ski resort, with the spectacular Mount Yōtei as the backdrop. During his youth, his grandfather, a farmer in the Niseko region, introduced him to a respectful culture: getting closer to nature, understanding seasonality, respecting the product—values that shape his personality to this day. During his apprenticeships with masters, and then in his Japanese restaurants in Sapporo, which he opened at the age of 27, the desire to offer, to always learn and improve, became apparent. When he arrived in Paris over a decade ago, he launched the Jin restaurant in 2012 with Nina Niku, earning one Michelin star. Then, in 2022, the Mayfair Taku Restaurant in London. 2023 marks the beginning of the Hakuba adventure, in the kitchen, with chefs Arnaud Donckele and Maxime Frédéric.

CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection revealed 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 a stone's throw away. 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 awarded one MICHELIN star, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. Hakuba, the new Japanese restaurant, is unveiled on the ground floor. 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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