



## SUMMER SUN ON THE TERRACES OF CHEVAL BLANC PARIS

FROM JUNE 2 TO SEPTEMBER 15, 2022

Cheval Blanc Paris is celebrating the opening of its **7<sup>th</sup>-floor summer garden** on June 2.

Far above the bustling streets of the City of Light, the 650 m<sup>2</sup> panoramic terrace is a garden, verdant with trees and flowers. The most beautiful landmarks of the capital are in plain sight, on one side stretching from Notre-Dame to the colonnade of the Louvre, and on the other from the Eiffel Tower to the top of Montmartre. From this vantage, time stands still. Aglow with the rays of the sun, this floating garden is a destination in its own right on a floor dedicated to the French *art de vivre* at its most relaxed. Everything here exudes *joie de vivre* and conviviality.

For this new creation of Cheval Blanc Paris, Arnaud Donckele has worked with Chef **William Béquin** to compose a concise and colourful menu of unparalleled freshness, where lunches and dinners center on **strawberries** and **tomatoes**. Pineapple, Crimean Black, Beef or Pigeon Heart, Cranberry, Cherry... the many variations of the tomato offer the Chef an experimental playground that reveals every facet of this sun-saturated fruit. The alchemy of these recipes unlocks the sweet perfume of Mediterranean summer, tantalizing the senses. The holidaymaker is astonished by a tomato French toast with a Green Zebra tomato sorbet. Meanwhile, other surprises await: Cornue tomato stuffed with bulgur "Return from the Islands"-style prepared in the bread oven shares pride of place with its brother on the menu, another tomato with a juicy stuffing of beef, pequiillos and sage. It must be noted that fish and meat play secondary roles in this playful and resolutely summery cuisine.



For dessert, Pastry Chef **Maxime Frédéric** has created a menu where the strawberry is the delicious medium for the many expressions of the sweet joys of this place: try the *île flottante* with wild strawberries and orange blossom, for example, or the shortcake with Ciflorette strawberries and rhubarb jam.

The Chefs are the privileged partners of Plantation Paris, the brand new urban garden whose rooftop greenhouse and permaculture vegetable plots are just a stone's throw from Montmartre. The team there is as concerned about the environment as the quality of the fruit and vegetables they grow with such care.





## A TOAST TO SUMMER

On the western side of the terrace, Head Bartender **Florian Thireau** makes sublime cocktails that complement the sunset over the Sacré-Cœur, creating drinks that are as innovative as they are delightful. In a nod to the Mediterranean menu of Le Jardin de Cheval Blanc Paris, you will find great classics like the Pisco Sour, the Daiquiri and the Margarita, reworked and refined with surprising ingredients. Select **olive oils** are the keystone of these summery recipes. The technique is exacting, the result is explosive. Florian Thireau's ultra-fresh cocktails achieve a perfect balance. With a Strawberry Daiquiri in your hand as the sun hits the horizon, the whole of the City of Light opens up before you. Paris is an ever-changing work of art.

With its rooftop garden, Cheval Blanc Paris is an ode to summer and holidays, Parisian style.

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OPENING FROM JUNE 2 TO SEPTEMBER 15, 2022

RESERVATIONS  
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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 arranges a gourmet composition from breakfast to afternoon tea at Limbar, facing the Pont-Neuf. Completing the culinary offering, the 7<sup>th</sup> 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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## LVMH HOTEL MANAGEMENT

Developed by LVMH Hotel Management, Cheval Blanc is a brand of exceptional Maisons. The first one, Cheval Blanc Courchevel, opened in 2006 in the heart of the French Alps, followed by Cheval Blanc Randheli which opened in the Maldives in autumn 2013. The brand has continued its development with the opening of Cheval Blanc St-Barth Isle de France in the French West Indies in October 2014, then acquired the Résidence de la Pinède in 2016 which joins the collection as Cheval Blanc St Tropez in May 2019. Cheval Blanc Paris takes its place within the Samaritaine iconic building last September 2021. Future projects are underway such as in Beverly Hills and Seychelles. LVMH Hotel Management also operates the White 1921 Courchevel and White 1921 Saint-Tropez.

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