

Maxime Frédéric, appointed Head Pastry Chef at Cheval Blanc Paris



Arnaud Donckele (left) and Maxime Frédéric (right)

The height of taste

Cheval Blanc Paris: where quintessence is the watchword for every choice. The collection's first city Maison will open its doors during the first half of 2020, staffed by professionals with a passion for their art. First and foremost among these are Arnaud Donckele, and Maxime Frédéric, who joins him today. At just thirty, virtuoso pastry chef Maxime Frédéric is internationally renowned for his lighter-than-air desserts, raising gourmet cuisine to the ranks of an art form in its own right.

Cream of inspiration

Hailing from Normandy, Maxime Frédéric grew up on the land. The grandson of a dairy farmer, he says he has "milk running through his veins". In other words, it is part of his DNA, a heritage, not merely a sentimental attachment. Since he completed his training as a baker, and throughout his glowing career, this heritage continues to inspire him. He has worked alongside the distinguished pastry chef Camille Lesecq at the Hotel Meurice, then as executive pastry chef at the George V, and has now been appointed by Cheval Blanc Paris. He believes, above all, in seasonal products grown ethically and authentically, from small producers with whom he has a real rapport and close ties, and who farm on a human scale.

Audacity and sharing

From breakfast to dinner, or an afternoon snack, he seeks to create new Parisian sensations: pâtisserie inspired by a rediscovered spice, or an exceptional olive oil. And create fresh memories, too, by reintroducing a touch of magic to traditional dishes, such as crepes, rice pudding or waffles, with tantalising flavours. And last but not least, he loves creating surprises, by rolling back the boundaries culinary techniques to invent plated desserts that are more like sculptures. At all events, Maxime Frédéric recipe for success is listening, observing and sharing. He can only envisage his profession as a team effort. Working hand in hand with the chef. Telling a story. Together.

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 Courchevel, 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, Cheval Blanc St-Tropez in 2019 as well as future projects, namely in London and within La Samaritaine in Paris. LVMH Hotel Management also runs White 1921 Courchevel and White 1921 Saint-Tropez.

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