



CHEVAL BLANC

THE FESTIVE SEASON AT CHEVAL BLANC COURCHEVEL







# CHRISTMAS EVE EVENING

## SKIER' AFTERNOON TEA - FESTIVE EDITION

*Le Bar · From 3:30pm – €60 per person*

The air cools the warmth of the fireplace surrounds us, the scent of cinnamon and fir wafts through the air. Enjoy a comforting moment in Le Bar and make a gourmet stop to taste Yannick Alléno's traditional hot chocolate along with a collection of delicacies specially created by our head pastry chef.

## CHRISTMAS EVENING AT THE BAR

*From 7:30pm onwards*

Curl up in the comfortable sofa and celebrate Christmas Eve with the whole family to the rhythm of our live music. Walter, our head barman, has crafted some original Christmas cocktails for you to sample : cinnamon, ginger and other spices will take you on a journey of the senses.

## CHRISTMAS EVE DINNER AT LE GRILL ALPIN

*From 7:30pm onwards · Upon reservation · €480 per adult excluding drinks*

Let your palate marvel at the sumptuous Christmas Eve menu at Grill Alpin. Accompanied by fresh, authentic ingredients, Chef Renaud Dutel has concocted an evening of gourmet delights and surprises.

*Chef Renaud Dutel has also thought about the little elves. A menu will be available to awaken their taste buds.*

## CHRISTMAS EVE DINNER AT LE 1947 À CHEVAL BLANC

*From 7:30pm onwards · Upon reservation · €790 per person excluding drinks*

For an unforgettable Christmas Eve under the stars, Chef Yannick Alléno has designed you a five-course menu, sublimating the best products of the French terroir. Le 1947 à Cheval Blanc offers you an elegant waltz of flavours, for a gastronomic evening of the epitome of elegance.







## CHRISTMAS MENU

December 24<sup>th</sup>, 2024 at Le Grill Alpin

### | SALINITÉS |

#### | STARTER |

Balik Salmon Fillet Lightly Smoked in a Potato Crust,  
Leek Cream Served with Aquitaine Caviar Grains

#### | MAIN |

Langoustine Cannelloni,  
Shellfish Sauce and Black Truffle Chips

Roast Farmhouse Guinea Fowl in Jus,  
Mashed Potatoes and Truffled Rillon Toast

#### | DESSERTS |

Candied Mango, Mead Gel and Candied Mango Skin Pickles,  
Ciste Pollen Ice Cream and Tarragon Crescent Bundle

Yule Log  
Maison Alléno & Rivoire



LE GRILL ALPIN  
CHEVAL BLANC COURCHEVEL



## | CHRISTMAS MENU |

December 24, 2024 at Le 1947 à Cheval Blanc

### Salinités

Whelk with Modern Foie Gras Mayonnaise  
Jerusalem Artichoke and Lovage Sabayon Tartlet



Duck Foie Gras Brisselet Marinated in Cognac,  
Sugar-free Amalfi Lemon Confit with Purple Alymis  
Duck and Orange Gravy



Consommé Anobli à l'Alain Chapel,  
Crispy Caviar Blinis with Double Cream



Lulu's Scallop "Brouillade",  
Black Winter Truffle Coulis and Iodised Tartine



Poached Bresse Poulard with Lobster Butter,  
Lobster Meat "Brouillade" with Osciette Caviar,  
Yellow Wine Foam and Vegetable Fondue



Citrus Butter "Feuille à Feuille",  
Saffron Oranges, Sugar-free Candied Citrus Fruits  
Salted Pine Nut Praline and Lemon Leaf Curd



Mignardises



LE 1947  
À CHEVAL BLANC







# NEW YEAR'S EVE PARTY

## NEW YEAR'S EVE CELEBRATION

*Le Bar · From 7pm onwards*

The excitement of the Bar meets the frenzy of the New Year. A sparkling evening to be savoured with elegance, joie de vivre and spontaneity until the end of the night.

## ALPINE DELIGHTS AND FESTIVE CELEBRATIONS AT LE GRILL ALPIN

*From 7:30pm onwards · Upon reservation · €875 per adult excluding drinks*

Chef Alléno reinvents his signature dishes with a festive touch for New Year's Eve. Traditional Alpine flavours are seasoned with contemporary and fiery notes.

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## RADIANT REVERIES AT LE 1947 À CHEVAL BLANC

*From 7:30pm onwards · Upon reservation · €1230 per adult excluding drinks*

The magic of the festive season continues at Le 1947 à Cheval Blanc with an exquisite dinner and a sparkling celebration. In a dazzling setting, indulge in a delicate porcelain experience and celebrate the New Year in the most enchanting way.

## FIREWORKS AT CHEVAL BLANC COURCHEVEL

*La Terrasse de Cheval Blanc · Midnight*

La Terrasse de Cheval Blanc lights up with a thousand and one colours. As the Cheval Blanc fireworks reverberate over the ski resort, enjoy a glass of champagne with our Ambassadeurs and celebrate the New Year with enthusiasm and refinement.

## FESTIVE EVENING

*Le Bar · Until 2am*

While a strolling band will be bringing the evening to life, BAMBIXMUSIC invite you to the Cheval Blanc Bar for a DJ set that goes on until the end of the night.







## NEW YEAR'S EVE MENU

*December 31<sup>st</sup>, 2024 at Le Grill Alpin*

### | SALINITÉS |

#### | STARTER |

Foie Gras Terrine under a Spicy Veil,  
*Candied Quince*

Scallops in Ravioli,  
*Foaming Butter and Caviar Grains*

#### | MAIN |

Blue Lobster in a Black Truffle Julienne,  
*Champagne Sauce*

Rack of Roast Fallow Deer,  
*Sliced Pears with Duck Foie Gras and Pepper Sauce*

#### | DESSERTS |

Pear Plum,  
*Fresh Juice and Pinched Gavottes*

Chocolate Soufflé Tart  
*Maison Alléno & Rivoire*

**LE GRILL ALPIN**  
CHEVAL BLANC COURCHEVEL



## | NEW YEAR'S EVE MENU |

*December 31<sup>st</sup>, 2024 at Le 1947 à Cheval Blanc*

### Salinités

*Edelweiss of Smoked Eel and Foie Gras*  
*Hare Tartlet à la Royale with Candied Grapefruit*



Guilvinec Langoustine Poached à la Nage, « Vert Pré » Sauce,  
*Caviar Oscietre*



Golden Turnip Broth with Lake Fish,  
*Chervil, Lovage and Parsley condiments*  
*Crayfish Tartlets with Pike Roe*



Sturgeon Nonette in a Brioche Surprise,  
*Smoked Crème Fleurette with Bacon Juices*



Wood-grilled Blue Lobster,  
*Oxidised Mirabelle Plum Marmalade with Juniper*



Noisette of Venison Roasted over a Wood Fire,  
*Condiments from its Natural State and Black Truffle*



Pumpkin Frangipane Ravioli,  
*Honey and Citrus Butter, Black Truffle and Bitter Almonds*



Black Truffle with Caramel and Fleur De Sel,  
*Brioche Glacé with Piedmont Hazelnut Extraction and Vanilla Caviar*



Sugar-free Vanilla Pods and Candied Fruit from Alléno & Rivoire

**LE 1947**  
A CHEVAL BLANC

