

PRESS RELEASE

La Cour Jardin transforms into a winter wonderland: Including ice-skating and Savoyard fondues by Chef Jean Imbert



Paris, 27 October 2023 - From 23 November 2023 to 20 January 2024, Hôtel Plaza Athénée is bringing après ski to the heart of Paris with a winter chalet, nestled in the heart of La Cour Jardin.

"Le Chalet du Plaza Athénée" will offer a snowy escapade based on a menu devised by Chef Jean Imbert, featuring Savoyard specialities and alpine favourite, fondue. Available in three variations - plain, with cêpes or with black truffles - this year will also see the addition of a Champagne fondue.

Whether dining in pairs or as part of a group, up to 20 guests will have the opportunity to take part in an exceptional dinner, immersing themselves for an evening in the magical world of La Cour Jardin.

Outside, facing a private ice rink set up in front of the chalet, guests will be able to enjoy an aperitif and a glass of Champagne. The more adventurous will be able to put on their skates and perform a few tricks under the watchful eye of a professional instructor.

Inside the chalet, Jean Imbert and his team will serve a menu based on alpine traditions and cuisine served around a large table d'hôte. Guests can choose from the various fondue recipes, accompanied by a selection of charcuterie.

To end the meal, pastry chefs Angelo Musa and Elisabeth Hot, will delight guests with their own interpretation of the famous Mont Blanc dessert.



Mauviel 1830, the art of the table magnified

To add to the sense of occasion, age-old manufacturer **Mauviel 1830**, that is long associated with Plaza Athénée's entertaining, is collaborating for the event. The brand will be showcasing its expertise in exceptional fondue sets made in its Normandy workshops.

In a cosy setting, these iconic ancestral pieces alongside contemporary counterparts, will adorn the large table d'hôte and the chalet walls, to create a homely ambiance.

Practical information:

"Le Chalet du Plaza Athénée" - from Thursday 23 November 2023 to Saturday 20 January 2024 only from Wednesday to Sunday included.

Every day from 18 December 2023 to 7 January 2024.

Menu consisting of an aperitif, a glass of champagne, starters to share, a fondue recipe of your choice (plain, cêpes, truffle or champagne) accompanied by a selection of charcuterie and a dessert. Mineral water and hot drinks included.

Wine and champagne list available on site at an additional cost.

Access to the hotel ice rink from 7:30pm to 8:30pm.

Prices from €200*.

Bookings for 2 people or more, via the link <http://sevn.ly/x2UgzyDX>

or by telephone on +33 (0) 1 53 67 66 20

Possibility to privatise (up to 24 people)

*Net prices in euros, including VAT and 5% employee contribution.

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[Visuals](#)

About Mauviel1830

With a legacy spanning over 190 years in Normandy, Mauviel1830 manufactures kitchenware tailored for professionals and individuals alike. Despite navigating through decades of societal shifts, the company remains unwavering in its commitment to time-tested production methods. Drawing strength from its centuries-old heritage, Mauviel1830 fortifies the bedrock of French manufacturing excellence in an age dominated by speed and immediacy. This resilience is the linchpin of its enduring success: upholding diverse craftsmanship while adhering to stringent manufacturing standards.

Born from sketches and technical drawings from decades past, each saucepan passes from one set of hands to another, from artisans to chefs, spreading joy. Mauviel1830's choice lies in crafting everyday tools that balance efficiency and durability, resisting the pressures of mass consumption and large-scale production. Under the guidance of seventh generation president, Valérie Le Guern Gilbert, this choice is fuelled by an element deeply embedded in this family business: transmission. Over 70 artisans work in the Manufacture's workshops.

For further information, please visit our [PHOTO LIBRARY](#) and [MEDIA CENTRE](#) or contact:

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Notes to the editor

HÔTEL PLAZA ATHÉNÉE

A spectacular palace perfectly positioned near the Eiffel Tower and the River Seine, on the prestigious chestnut tree-lined avenue Montaigne, Hôtel Plaza Athénée has been the home of Parisian haute couture since 1913.

The classical Parisian and Art Deco hotel embodies the legend of Parisian Fashion, particularly through its historical connections with Christian Dior, and by being the host of a Dior beauty Spa. Offering 154 rooms and 54 suites, including the largest in Paris, incomparable views of the city and culinary delights by Michelin starred Chef Jean Imbert, Hôtel Plaza Athénée continues to offer guests the very best of Paris.

DORCHESTER COLLECTION

Dorchester Collection is a portfolio of the world's foremost luxury hotels and residences. The unique properties are all legendary in their own right, with rich heritages and worldwide reputations as places offering the most sought-after experiences of good living, charm, elegance, and unparalleled standards of service.

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