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Hotel Le Coucou unveils refreshed F&B offering ahead of winter reopening

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Maisons Pariente's Hotel Le Coucou in Méribel is set to reopen its doors for the winter season following a revamp of its dining offerings.

Designed in its entirety by renowned interior architect Pierre Yovanovitch, the hotel features two private chalets, two restaurants, a bar, a spa, two swimming pools, and a fitness suite.

Biancaneve, the hotel's Italian restaurant created by Riccardo Giraudi, unveils a newly renovated interior ahead of the new season. Windows have been extended to allow for panoramic views across the Three Valleys and the bar is set against a tiled backdrop, while walls are adorned with unique fabrics.

The restaurant will offer authentic Italian cuisine, with highlights including Mushroom Cannelloni with fontina cheese and truffle, Puntarelle salad with Stracciatella cheese and anchovy dressing, and Pizza Stracchino with stracchino cheese, rucola, prosciutto ham and truffle.

Meanwhile, Giraudi's second venue, The Beefbar, will continue to serve ingredients sourced from highly distinguished providers, but has also been refreshed for the upcoming ski season. Here guests can experience the finest cuts of Black Angus Prime, Wagyu WX and Kobe beef. The updated menu now includes tartiflette with beef prosciutto, gratin dauphinois and beef stew.

Hotel Le Coucou will reopen 19th December 2020.

<https://www.lecoucoumeribel.com/>

BIANCANEVE

DINING

F&B

HOTEL LE COUCOU

MAISON PARIENTE

MERIBEL

PIERRE YOVANOVITCH

RESTAURANTS

THE BEEFBAR