



ZANNIER HOTELS  
LE CHALET

*Zannier Hotels Le Chalet celebrates 10<sup>th</sup> anniversary  
with new concept for renowned restaurant La Ferme De Mon Père*

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**04 October 2021:** To coincide with its tenth anniversary, Zannier Hotels Le Chalet in Megève unveils an innovative new concept for its famed restaurant La Ferme de Mon Père. Due to reopen for the season on 16 December 2021, the new-look restaurant will shake up the expectations of a traditional alpine restaurant with healthier sharing dishes that put vegetables centre stage, served in the relaxed and buzzy backdrop of the chic bistro.

Reflecting the mountain's clean air, fresh produce and connection with nature, La Ferme de Mon Père reinvents traditional alpine cuisine for a more modern and sustainable dining experience. To lead the new concept, Zannier Hotel's Michelin-starred Executive Chef, Julien Burlat has turned to new talent Benjamin Vakanas. Best Commis of the prestigious Bocuse d'Or in 2017, Benjamin was keen to shy away from the usual meat and cheese heavy dishes typically found in alpine cuisine, instead creating a menu that champions a seasonal and plant-based approach.

Executed with elegance and flair, the vibrant spread of dishes draws on a range of globally inspired influences and have been designed to embrace the spirit of sharing. Small bites such as spinach and truffle croque can be enjoyed at the bar or with a group of friends at a table, whilst other exciting menu highlights include cauliflower with curry and cashews, leek salad with wakame seaweed and smoked carrot tagine. Meat, fish and poultry haven't been totally forgotten, with attention paid to the sourcing of produce, all of which comes from



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small estates in the local area. To finish, pretty-as-a-picture desserts include dark chocolate soufflé, pink floating islands and the famous a-la-minute waffles.

In true French style, the drinks selection has been carefully considered. Keeping it within the Zannier Hotels' family, the wines of Domaines Roger Zannier appear throughout the menu, with vintages from the Château Saint-Maur estate in Provence occupying a place of honour. The fruity rosé of Clos de Capelune pairs perfectly with the vibrant, fresh vegetables, whilst other light reds and whites enhance the flavours of the cuisine.

After a day zipping down the slopes, guests can return to the rustic yet refined Zannier Hotels Le Chalet, which features just 12 suites, as well as a private chalet. The hours between après-ski and dinner can be spent in the spa, complete with sauna and heated pool, before returning to the fireside to cosy up with a glass of wine or cocktail. Whether opting for a charming double room or the expansive apartment-style suites, guests will wake feeling well rested to hit the slopes again.

-ENDS-

#### About Zannier Hotels

Over the last ten years, Zannier Hotels has pioneered a new era of progressive luxury hospitality, rooted in a philosophy of 'Simple Mastery'. Design drawn from traditions, experiences rooted in cultural discovery, authentic cuisine and a complete focus on guest's wellbeing have become the signature hallmarks for Zannier Hotels around the world.

Today, Zannier Hotels embraces a collection of five hotels, resorts, lodges and private residences in Europe, Africa and Asia. The journey and desire to share unforgettable moments continues with a further two hotels in Mexico opening by 2023.

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