



AIRELLES

VAL D'ISÈRE

THREE NEW ALPINE RESTAURANTS

This winter season, Airelles Val d'Isère has introduced a number of new exciting culinary experiences for its guests. An exceptionally beautiful location at a snow sure altitude of 1800 metres, the hotel extends to its restaurants. This offers a diverse mix of rich and refined gastronomy with an array of cuisine, both traditional and modern.

This includes, *Matsuhisa*, the only outpost of the iconic culinary institution in the French Alps. And a new daytime slope-side steak restaurant, *Le Relais Val d'Isère*, which is transformed into iconic night spot, *Le Piaf*, each evening.

MATSUHISA

After a fantastic season at Airelles Saint-Tropez, Château de la Messardière, Matsuhisa has launched a new outpost at Airelles Val d'Isère for the winter season, making it the first and only Matsuhisa in the French Alps.

Open to hotel and external guests, diners can look forward to sampling world-renowned Chef Nobu's unique Japanese cuisine with Peruvian influences. The restaurant is set within an elegant Japanese style alpine wonderland featuring a dark colour palate, black marble tables, velvet furnishings, a contemporary fireplace and a large sushi bar taking centre stage.

The menu at Matsuhisa Val d'Isère will embody the Matsuhisa philosophy and will include signature favourites such as: Yellowtail Jalapeño, Black Cod Miso and Suntory Whisky Capuccino. A large selection of sakes and creative cocktails will complete the experience.





LE RELAIS VAL D'ISÈRE

Le Relais Val d'Isère, is Airelles' brand-new alpine restaurant. With its sunny terrace in the heart of the Manchet valley, Le Relais will enhance the Airelles Val d'Isère gastronomic offering this season, serving authentic French cuisine. Guests will be able to enjoy Le Relais' spaciouly designed terrace, ideal for dreamy bluebird ski days. Perfect for a lunchtime pit stop with direct access to Les Santons and l'Epaule du Charvet pistes, the restaurant serves French dishes including its signature steak-frites. Other dishes include a salad of spinach shoots flavoured with truffle oil and parmesan shavings. Followed by the traditional entrecote or pan-fried salmon cooked to perfection. All accompanied by French fries, of course! Le Relais also serves a selection of unmissable home-made desserts, such as tarte tatin, mousse au chocolat and crème brûlée.

LE PIAF

Come nightfall, Le Relais transforms into the lively Le Piaf, an exciting addition to the Val d'Isère's vibrant nightlife scene. Bedecked with red velvet benches, subdued lighting and candles all providing a decadent nightclub-style feel with a DJ. Already an iconic restaurant in Paris, Courchevel and Megève, Le Piaf offers refined French cuisine accompanied by an impressive list of cocktails and wine. *Le Piaf is open from 8pm – 2am. A shuttle will run throughout the evening between the restaurant and Airelles Val d'Isère.*

LOULOU

Following last year's success, LOULOU has returned for another ski season. Under the creative stewardship of Chef Benoit Dargère, the restaurant features a Mediterranean-inspired menu which takes influences straight from the Piedmont Valley and Lombardy. Signature favourites include black truffle pizza, vitello tonnato and pipe rigate alla vodka, along with the showstopping dessert buffet to follow. Signature dessert dishes include home-made pain d'épice, lemon meringue tart, and chocolate cake – guests will be spoilt for choice! On the cocktail menu, a number of chilled creations echo the winter temperatures of the resort and are refreshing at any time of day. As well as warming vin chaud and classic Aperol Spritz, guests can try the restaurant's own 'Loulou Winter', a heady mix of Vodka Mamonte blood, Veuve Clicquot Rich rosé, and pine and blood orange liqueurs. LOULOU also has a wide selection of wines from Savoie, Alsace and Bordeaux. The larger-than-life 800m² terrace has become the après ski spot for those in the know. In the afternoon the resident DJ plays a selection of favourite post-ski tunes as the terrace transforms into a dancefloor.



About

AIRELLES VAL D'ISÈRE

Airelles Val d'Isère is situated at the Place de Neige, in the very centre of the village, with ski-in ski-out access. Positioned directly at the base of the slopes, the spacious hotel is surrounded by nature with panoramic mountain range views. The landmark building has been reborn with 41 keys, including 9 suites and 5 private penthouses, complete with their own dedicated butler. Airelles Val d'Isère is home to five restaurants including LOULOU, La Grande Ourse, Matsuhisa, Le Relais Val d'Isère and Le Piaf. Airelles Val d'Isère also hosts a serene Guerlain spa, the largest in the ski resort. Perfect for families, the hotel has created the Airelles Winter Camp and new Ski Club, entirely designed with children in mind.

Rates at Airelles Val d'Isère start from €1'350 for a Premier room on a half-board basis, and including a unique alpine experience.

AIRELLES

A legacy of French refinement, Airelles offers experiences of the finest French hospitality and the art of living well at carefully curated stately homes and grand residences, by welcoming guests with the warmth, kindness and generosity of a family home.

The Airelles collection comprises Les Airelles (Courchevel), Airelles Val d'Isère, La Bastide (Gordes), Château de la Messardière, Pan Deï Palais (Saint-Tropez), Le Grand Contrôle (Château de Versailles) and Château d'Estoublon (Les Baux-de-Provence).

Looking to the future, Airelles hopes to create a remarkable and exclusive collection of luxury hotels in France and abroad. Projects in the pipeline include: a property in Venice in 2025 which will mark the brand's first property outside of France.

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