



# Le Coucou

MÉRIBEL



## YOUR EVENT AT LE COUCOU

Maisons Pariente is a contemporary family-run collection of five-star hotels, founded by Patrick Pariente and two of his daughters, Leslie Kouhana and Kimberley Cohen. Located in extraordinary places, each hotel is designed as an elegant private home and reveals a singular and arty personality, in perfect symbiosis with its environment. Our addresses invite you to experience simple yet warm hotel luxury. The Maisons Pariente spirit.

The Collection includes four hotels : Crillon le Brave in Provence, Lou Pinet in Saint-Tropez, Le Coucou in Méribel and Le Grand Mazarin in Paris.

*At the foot of the Rond-Point des pistes, Le Coucou Méribel, a hotel in the Maisons Pariente collection, has set up shop in one of the resort's most beautiful locations for a ski-in ski-out experience. A true gem, Le Coucou is the only 5-star hotel with a swimming pool on the slopes in Méribel.*

*Atypical, surprising, never expected, never seen before, Le Coucou sings a tune that everyone loves, the exhilarating happiness of vacations in the French Alps and the euphoria of living every moment to the fullest with those you love in a 5-star hotel in Méribel.*

*Ready for adventure, Le Coucou is a special nest from where guests can enjoy all the resources the ski resort has to offer for a family gathering, a corporate incentive or any event and celebration.*

*Luca Mendola,  
general manager*





## THE MOUNTAIN EXPERIENCE

At the heart of the legendary “Trois-Vallées” ski area, between snow-capped peaks and immaculate forests, Le Coucou offers guests a vibrant atmosphere. Existing alongside the rhythm of the mountains, the hotel offers an elegant, relaxed and iconic interlude.

*55 Rooms &  
Suites & 2 Private  
Chalets*

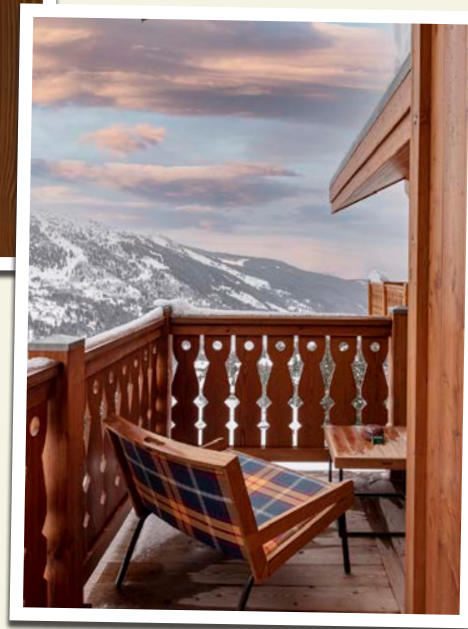
*3 restaurants & 1  
bar, including Brelbar,  
Biancaneve and Le  
Funoir*

*1 Tata Harper spa,  
with indoor & outdoor  
swimming pool, hammam,  
sauna, jacuzzi & fitness*



## ROOMS & SUITES

The rooms and suites have the same pure design lines, where wood and stone contrast with wool and metal, glass and leather. Everywhere, antique furniture and creations by Pierre Yovanovitch create a warm and friendly atmosphere. The two independent chalets Eglantine and Eléonore invite you to live all your mountain dreams in complete intimacy, in a refined contemporary style.



<i>20 Rooms</i>	8 Deluxe Rooms (from 30 sqm)
	12 Prestige Rooms (from 35 sqm)
<i>35 Suites</i>	13 Deluxe Junior Suites (from 40 sqm)
	9 Prestige Junior Suites (from 50 sqm)
	6 Superior Suites (from 50 sqm)
	5 Prestige Suites (from 60 sqm)
<i>2 Chalets</i>	2 2-Bedroom Suites (from 100 sqm)
	Eglantine (600 sqm)
	Eléonore (600 sqm)

### SERVICES INCLUDED

Non-alcoholic beverages in the mini bar | Swimming pool and fitness access | Concierge service | Parking | Room drop & portorage | Service & taxes





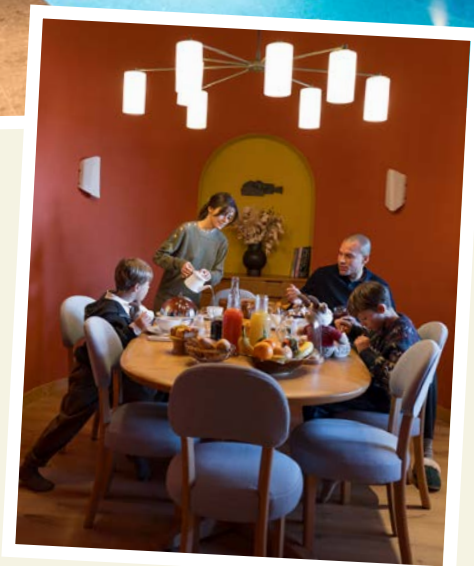


## 2 PRIVATE CHALETs

*Églantine* | 600 sqm | up to 14 guests

*Éléonore* | 600 sqm | up to 14 guests

Independent but connected to the hotel by an interior passageway, the *Églantine* and *Éléonore* chalets benefit from all Le Coucou's 5-star services.

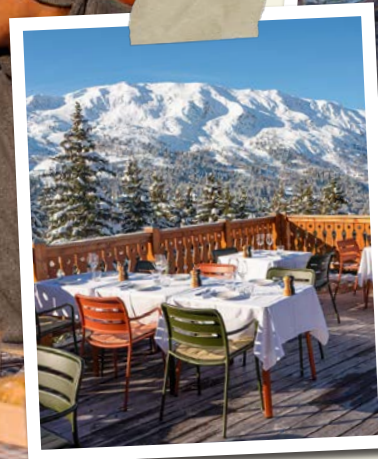






## CUISINE

Conceived as places for sharing and conviviality, Beefbar, Biancaneve and Le Fumoir welcome you in an attractive setting, bringing together in gourmet menus shimmering flavors and colors, delicious meats, fishes as well as french and savoyard specialities. Lovers of comfort food will find themselves!



*4 events  
spaces*

Beefbar & Terrace
Biancaneve
Le Fumoir
Bar des Pistes



# BEEFBAR

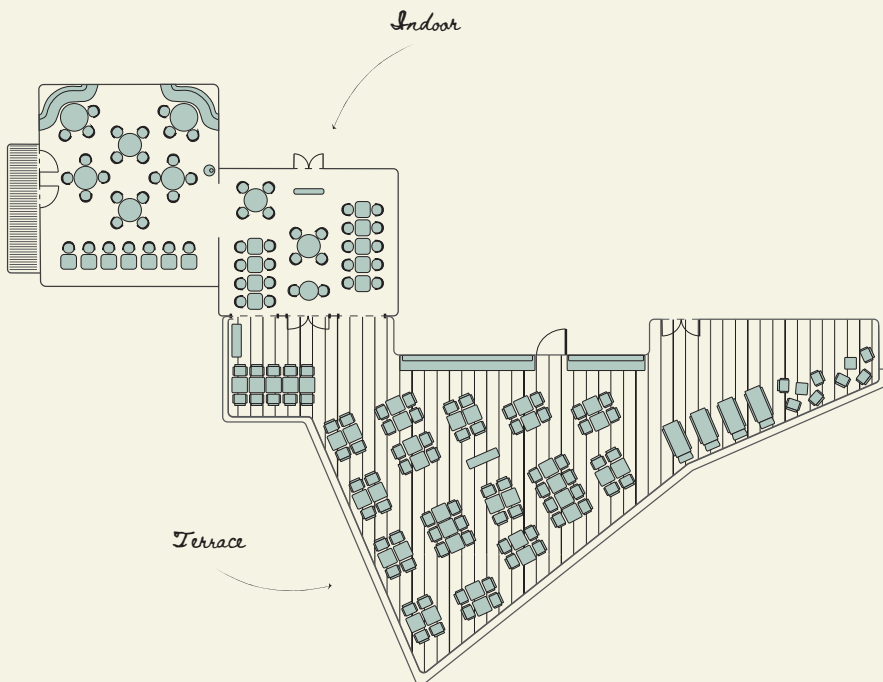
*Indoor* | 125 sqm | up to 70 guests

*Outdoor* | 200 sqm | up to 100 guests

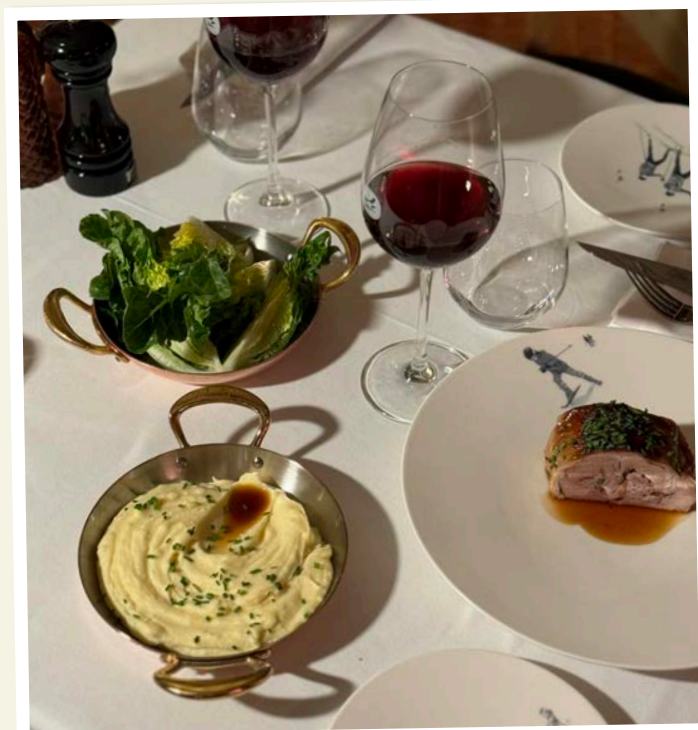
*Cocktail* | 125 sqm | up to 80 guests

Best meats in the world. Specialities to share, hot dishes served in casseroles, risotto, pasta, salads, and a beautiful wine cellar. On the seventh floor of Le Coucou, the excellence of the Beefbar can be savoured in complete relaxation.

At noon, head to the panoramic terrace, accessible directly from the slopes, for a comfortable lunch in the sunshine.





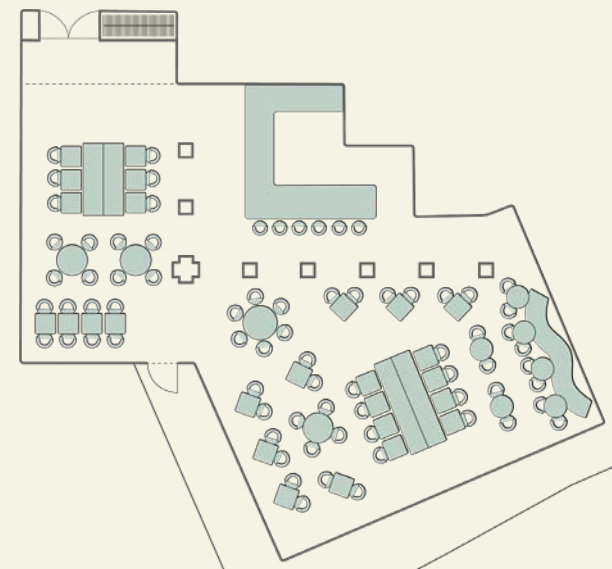


## BIANCANEVE

*Indoor* | 230 sqm | up to 80 guests

*Cocktail* | 230 sqm | up to 100 guests

With family or friends, enjoy the pleasure of this fine bistronomic restaurant and in the atmosphere of a piano bar, with a singer covering the greatest French classics. The new meeting place for Méribel's best evenings for gourmets.

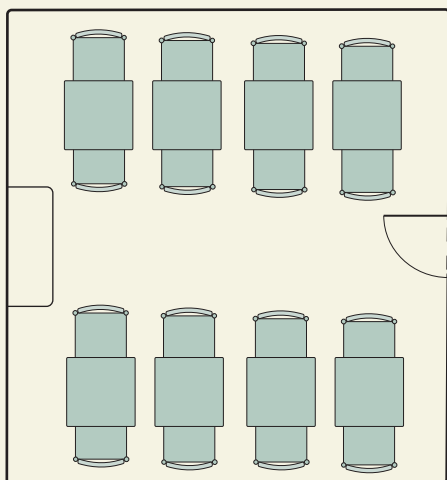




## LE FUMOIR

*Indoor* | 45 sqm | up to 16 guests

From this epicurean refuge, savor the peaceful passing of time. Perched on the 8th floor, the restaurant Le Fumoir welcomes cheese lovers around its fireplace, in a friendly and cosy atmosphere. You will taste the unavoidable, copious and refined specialties of the Savoyard gastronomy elaborated with local products.



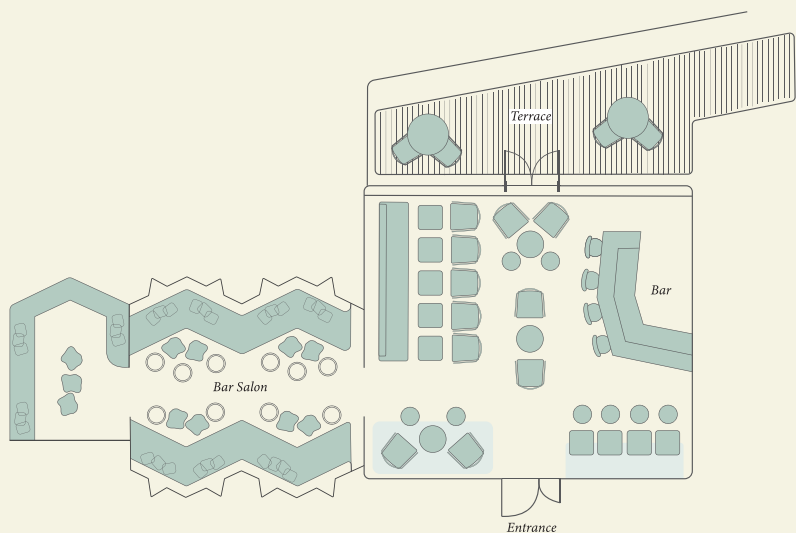


## BAR DES PISTES

*Indoor* | 100 sqm | up to 50 guests

The perfect place to enjoy watching the skiers down the slope, while having a cappuccino or a club sandwich. The Coucou's bar also offers foodies an irresistible buffet of delicacies at snack time.

Finally, when it's cocktail time, the barman at Le Coucou gets out his shaker to create dazzling recipes. With live music on special evenings, guests can enjoy a warm and convivial atmosphere.





## SPA TATA HARPER

At altitude, the pure mountain air is an energy booster, conducive to relaxation and letting go. To replenish your vital energy and reconnect with your equilibrium, discover the various facilities: spa, fitness, sauna, hammam, jacuzzi, etc.





# THE CAPACITIES

		Size	Capacities
<i>Beefbar</i>	Indoor	125 sqm	70 pax
	Outdoor	200 sqm	100 pax
<i>Biancaneve</i>	Indoor	230 sqm	80 pax
	Outdoor	–	–
<i>Le Fumoir</i>	Indoor	45 sqm	16 pax
	Outdoor	–	–
<i>Bar des Pistes</i>	Indoor	100 sqm	50 pax
	Outdoor	–	–

# THE MENUS

The below menus are given as example, they are subject to change.  
We can also suggest menu alternatives such as vegetarians, vegans, kosher, etc.

## Welcoming dinner

<b>STARTERS</b>
Small kebab mini wagyu and angus beef shawarma, wheat galette, tahini Quesadillas braised wagyu beef, oaxaca cheese, melanosporum black truffle Lobster salad lobster salad with green beans, avocado, pomegranate and sesame seeds
<b>MAINS</b>
Crying tiger Black angus beef filet marinated in tamarind, sake & ginger or Glazed salmon lemon potato mash, unagi sauce
<b>DESSERTS</b>
Cheesecake pistachio Pisctio cream, and citrus cream chocolate cookie Caramel, pecan, marshmallow

## Lunch

<b>STARTERS</b> To share
<b>MAINS</b> Mont d'Or, Ribeye ham, potatoes, green salad
<b>DESSERTS</b> Marbled chocolate bar

## Brunch

Assortment of pastries Assortment of breads Cakes, buns, pancakes Fruit juices Yoghurt, cottage cheese Organic granola and muesli Jams and honey from the region Scrambled eggs Poached eggs Poultry sausage Platter of cold cuts Langoustines, shrimps, tarama, blinis Assorted seasonal salads Quiches, pissaladières Mini sandwiches Selected cheeses Seasonal pies Fresh fruit
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# THE RATES

<i>Food, per person, from rates*</i>	Welcoming dinner	110€
	Lunch	70€
	Coffee break	15€
	Brunch	80€
	Gala dinner	180€

<i>Rooms &amp; Suites per room, from rates*</i>	Deluxe Room	650€
	Prestige Room	725€
	Deluxe Junior Suite	900€
	Prestige Junior Suite	990€
	Superior Suites	1 200€
	Prestige Suite	1 300€
	2-Bedroom Suite	1 750€
	Chalet	4 500€

<i>Beverages, per person, from rates*</i>	Wine	Classic, 2 glasses	50€
		Premium, 2 glasses	80€
	Open bar, per hour		On request

Please note that for the privatization of any space, a minimum spend fees may apply.

## Full buy-out

Minimum of 3 nights  
Rate includes rooms, breakfasts, lunches and dinners  
(beverages not included)

On request



## HOW TO REACH US

464, Route du Belvédère | 73550 Méribel Les Allues | FRANCE

### *Plane*

Courchevel - 30 min | Chambéry - 1h  
Geneva (GVA) - 2h | Lyon (LYS) - 2h

### *Train*

Moutiers-Salin - 30 min | Chambéry - 1h

### *Car*

Geneva - 2h | Lyon - 2h

## CONTACTS

### *sales*

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### *groups et events*

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