



La Ferme de mon Père
RESTAURANT

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La Ferme De Mon Père: a gastronomic reference in Megève always at the forefront of trends

It is well known that good addresses innovate. New concepts are constantly being developed to surprise and delight customers who wish to combine pleasure of the senses with healthy and local options. The same goes for this restaurant. *La Ferme De Mon Père* in Megève has just renewed itself with a new concept based around vegetables, fully in line with today's travelers aspirations. In a relaxed and friendly atmosphere, the restaurant relies on audacity and sharing to propose a complementary offer to the many restaurants in the village.

La Ferme de Mon Père: a reinvented concept

After a decade of existence, *La Ferme De Mon Père* is reinventing itself with a new menu for the 2022-23 winter season – a menu in which vegetables have a prominent place. The idea behind this new concept is to shake up the codes of mountain gastronomy, and to dare to place vegetables at the heart of each recipe.

The restaurant aims to invite its guests to share healthier meals inspired by the surrounding nature – featuring whenever possible regional products from the Alps. At *La Ferme de Mon Père*, guests can indeed enjoy creative and seasonal recipes, such as pumpkin velouté served with cromesquis and Bonneval blue cheese or a cep and truffle risotto made of 'crozet'.

To ensure that everyone is satisfied, the menu has been designed in such a way that all current food trends and possible allergies are incorporated into the cuisine. Some of the dishes are *finger food* style and can be eaten simply by hand – such as panisse chips served with sesame sauce. The menu also offers a variety of seasonal dishes including winter vegetable gyozas; mushroom pie with watercress and walnut crumble or spinach and truffle croque. The dishes will not only please the taste buds, but their aesthetics will also make them particularly pleasing to the eye. Because more than ever, we like to taste with our eyes and share the iconic beauty of a dish to make our friends drool.



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Several animal protein options will also be available. Whether from the land or the sea, each one will stand out for its exceptional quality. *“This is how we see the kitchen of tomorrow, where we continue to provide all the pleasures to our guests, while at the same time adopting a responsible and respectful approach to future generations”.*

Finally, sweet lovers will also be delighted to discover the very generous dessert plates, based on the same principle of sharing. Some of them will not fail to surprise. *“Dark chocolate soufflé, pink floating islands, our famous minute waffles... We want generosity to be a key word in our cuisine. We want every guest to leave with a smile on their face”.*

A warm, home-like atmosphere

La Ferme de Mon Père is above all a place of encounters, conviviality, and generosity. Events and meetings are organised regularly during the season, such as evenings with regional producers to highlight the know-how of the exceptional craftsmen who give life to this place.

Its typical Savoyard architecture and the subdued atmosphere give it a particular charm and a very "familial" dimension. The architectural elements typical of the Alps (sedimentary stones, wooden pillars, traditional oak floors, sanded wooden furniture, polished with lime resin, whitewashed walls...) reinforce this cocoon-like atmosphere. Just like its pure and authentic interiors, the restaurant is in total harmony with the mountain. The decoration is minimalist but studied in the smallest details; similarly to the finesse brought to each plate as well as to the service.

Natural materials such as cotton and washed linen blend effortlessly. They bring cheerfulness and character to the place. In the central area, beautiful farmhouse chairs with wide armrests frame large winegrower's tables. Dark wood lamps with large cream shades complete the ensemble, evoking the traditional character of mountain cellars and the cozy atmosphere of long winter evenings. The chocolate tones on the walls, covered with natural lime, echo the terroir of the Alps, and bring the final touch of softness to the place.



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A legendary place in Megève

It is impossible to talk about *La Ferme de Mon Père* without mentioning the hotel that houses it and where the adventure of the hotel group began.

It all started in 2011, when Arnaud Zannier fell in love with the superb chalet that was put on sale by the starred chef Marc Veyrat. He soon realized that this unusual location in the heart of the Alps was the ideal place to set up his first hotel project and pursue the adventure of *La Ferme de Mon Père* with a more bistronomic vision. The entrepreneur decided to transform the old restaurant into a private chalet and to set up *La Ferme de Mon Père* in the main chalet, so that gastronomy would be the beating heart of this new project – called *Zannier Hotels Le Chalet*. Over the years, this alpine cocoon of twelve suites has won over all nature and calm lovers. As for *La Ferme de Mon Père*, it still holds a very important place in the hearts of the ‘Mégevans’ (Megève inhabitants).

Currently, *La Ferme de Mon Père* is committed to offering a new experience in Megève, where traditional Savoyard restaurants are still the majority. Megève has a multitude of restaurants, where Michelin starred restaurants rub shoulders with high altitude restaurants, small bistros, and exceptional craftsmen (chocolate makers, food shops...). It therefore is a complementary offer that is proposed at *La Ferme de Mon Père*, in a resolutely modern and festive place. A place to experience the delights of the local soil, to rediscover the original taste of food and where to enjoy simple things.

Useful informations

- Restaurant open 7 days for dinner a week during the winter season.
- Booking strongly recommended.
- **Contact details:** contact@fermedemonpere.com
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+33 (0)4 57 54 21 30
- **Season 2022-23:** Reopening on 15th December 2022.
Scheduled to close on 9th April 2023.
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