

Hilton Tokyo Bay "accendo"

Bon appétit! Alsace Gourmet Nights

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Nov. 14 (Fri.) to 24 (Mon.), 2014 5:00 p.m. to 10:00 p.m. (dinner only)

Weekdays: ¥5,000 for adults, ¥2,200 for children age 4-8, ¥3,300 for children age 9-12

Weekends/National Holidays: ¥5,500 for adults, ¥2,200 for children age 4-8, ¥3,300 for children age 9-12

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Welcome to Alsace

The Alsace region is located in northeastern France, adjoining the country's borders with Germany and Switzerland.

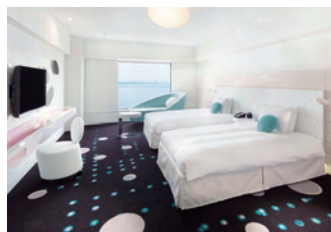
Its townscapes are dotted with colorful buildings complemented by abundant greenery stemming from an outstanding harmony with nature, creating scenes that look as if they come straight out of a fairy tale.

"Bon Appétit! Alsace Gourmet Nights" offer a wide selection of traditional Alsatian dishes, which incorporate the cultures of various countries and have their origins in unique historical circumstances. Enjoy the buffet menus from appetizers to desserts!



Lucky Draw

Guests who join the dinner buffet at "accendo" during the event period will be entered in a drawing for fantastic prizes.



Stay at celebrio suite



Dinner at accendo

and more....!

Alsace Cuisine

Enjoy genuine Alsatian cuisine

The general manager and owner/pastry chef of "Le Parc", a four-star hotel in Alsace, will come to Japan to work together with Freddy Schmidt, the executive chef at Hilton Tokyo Bay who is originally from Alsace. This collaboration has made it possible to provide Alsatian cuisine that comes packed with exquisite flavor. Pamper your appetite with "Tarte Flambée", a popular dish served at nearly every restaurant in Alsace, as well as the famous regional specialty "Choucroute Garnie (Sauerkraut)" and other genuine Alsatian selections.



Ms. and Mr. Wucher from "Le Parc" and Chef Schmidt

Give it a Try



*Images

Every guest who orders the dinner buffet during the event period will be given a complimentary Pierre Hermé Paris macaron! And don't forget to try one of the original Pierre Hermé Paris Mont Blanc.

Alsatian wines will be available at the "accendo" and "forest garden" restaurants during the event period. Don't miss this chance!

- A glass from ¥1,000
- A bottle from ¥5,500



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Hilton Tokyo Bay

1-8 Maihama, Urayasu City, Chiba 279-0031
hiltontokyobay.jp

Contact the restaurant for reservations and inquiries.
Telephone: 047-355-5000 (General)

* All prices shown include tax. A separate service charge will be added.