



CŒUR DE
MEGÈVE

RUE CHARLES FÉLIX

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A MODERN COCOON AT THE FOOT OF MONT BLANC

A modern cocoon nestled at the foot of Mont Blanc in the heart of the village's charming pedestrian streets, Le Cœur de Megève is an iconic boutique hotel boasting an exceptional location. Dedicated to the art of living, it offers 38 rooms and suites that are both contemporary and inviting. The experience is completed by a selection of chic and cosy dining areas, as well as a spa offering organic and natural treatments, a true haven of well-being.

Fully renovated under the creative direction of interior designer Sybille de Margerie, Le Cœur de Megève reopened in 2018, offering a refined and modern take on the traditional Alpine spirit. Inside, bright and spacious living areas invite guests to unwind and disconnect, gently soothed by the crackling of the fireplace. From the rooms to the shared spaces, wood is ever-present, creating a warm and timeless ambiance. Brushed walnut blends seamlessly with soft fabrics and vibrant colours, striking a perfect balance between the authenticity of a mountain chalet and the sleekness of a contemporary retreat.

Inviting travellers to experience simple, refined luxury, the cosy rooms and suites are furnished with care and attention to the smallest detail. Whether tucked under the eaves or opening onto sunlit terraces, each room has its own unique charm and elegance , always with that warm, welcoming touch that makes you feel right at home.





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BEEFBAR MEGÈVE

Following 40 openings around the world, from Monaco to Paris, St. Tropez, São Paulo, Mykonos, Hong Kong, Mexico City, and Tulum, Beefbar Arrives in Megève, at Hôtel Cœur de Megève

The concept and philosophy behind Beefbar were created over 20 years ago by Riccardo Giraudi, with the ambition of offering a new way to enjoy exceptional meats. At the heart of this approach lies a focus on sourcing the finest origins and cuts from around the world. For over 50 years, Riccardo Giraudi and his family have been regarded as European pioneers in the import of premium meats, and since 2014, they have been the world's leading importer of Kobe beef.

It was only a matter of time before Giraudi created a concept that would speak directly to the end consumer. More than just a restaurant, Beefbar is a destination for epicureans seeking a modern and luxurious setting, striking design, a warm atmosphere, and an elevated culinary experience.





Beefbar

The Iconic Hôtel Cœur de Megève

Opens a New Culinary Chapter with Beefbar. Located directly on one of the village’s most central pedestrian streets, the hotel’s restaurant will unveil its new identity as a Beefbar starting from the next winter season, launching in early December 2024.

On the menu, guests will find the signature dishes that have made Beefbar restaurants renowned across the globe. Exceptional meats such as corn-fed Black Angus from the United States, Australian Black Angus, and the famous Kobe beef from Japan will take center stage. Executive Chef Thierry Paludetto brings out the best in each cut — whether grilled with a touch of spice, cooked barbecue-style or in a wok, the preparations are varied and full of flavor, with new culinary twists inspired by the specific character of Megève’s local cuisine.

Beefbar also offers a selection of creative and shareable street food starters, grouped into three main categories: Beef, Reef, and Leaf. Beefbar Megève, located within Hôtel Cœur de Megève, will be open daily for lunch and dinner. A private dining option will also be available year-round for groups and special events.

Cœur de Megève





A PLACE FOR EVERY MOMENT

Le Cœur de Megève is also a destination dedicated to well-being. An intimate and peaceful retreat, the Spa welcomes guests for a true moment of relaxation. With single and double treatment rooms, a nail bar, a sensory shower, a traditional Finnish wooden sauna, and a relaxation area with an organic herbal tea bar, the establishment has everything to delight its visitors. With a special focus on post-ski recovery, treatments by Grown Alchemist perfectly complement the Alpine environment. Guests can enjoy the Urban De-Stress body treatment, featuring a cryo-roller therapy to revitalize tired legs after a day on the slopes. With up to 94% natural, clinically proven ingredients, the Australian brand Grown Alchemist offers high-performance skincare rooted in science and powered by nature to promote optimal skin health. The full range of Grown Alchemist treatments will also be available for purchase at the spa.

Le Cœur also caters to more corporate gatherings, welcoming small groups or private events in its exclusive meeting room. This intimate, warm space can accommodate up to 20 seated guests, offering a bright setting with a direct view of the mountain stream.

The experience continues with The Shop, the perfect place to find a gift or a souvenir from your stay at Le Cœur. Specially designed for the hotel, candles, diffusers, 44 Feige home fragrances, and a knitwear collection developed with the fashion brand NAMI are all available at the boutique.







THE MOUNTAINS, ALL YEAR ROUND

Snow-covered landscapes in winter, lush green pastures in summer , Megève is a dream come true for lovers of fresh air and breathtaking scenery. Ideally located near the Church Square and just steps from the ski lifts, the hotel offers easy access to the slopes for skiers of all levels. Snowshoeing, dog sledding, and more, winter in Megève is as magical as it is active.

To experience the mountains in a different light and reconnect with nature, summer is the perfect time to visit. Hiking or mountain biking, horseback riding, yoga classes, a wide range of activities awaits, allowing guests to make the most of the destination all year round.





ABOUT LEITMOTIV

Founded by the Kampf family in 2017, Leitmotiv is a hotel group that redefines the idea of casual luxury, where meaningful connections, heartfelt emotions, and the natural generosity of the teams take center stage. A true sense of joy and vibrant energy is always part of the experience.

Whether nestled in the heart of Megève, along the lively Rue Cadet in Paris, or in the bohemian Monti district of Rome, Leitmotiv creates destinations that resonate deeply with local culture. Each hotel forges an authentic connection with the soul of its surroundings, be it the Alpine spirit, the Parisian art of living, or the Italian dolce vita.

This sense of place is brought to life through bold design and culinary expression. Leitmotiv collaborates with visionary creators such as Sybille de Margerie, Martin Brudnizki, and Laura Gonzalez, and develops innovative dining concepts that echo the unique identity of each location.

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