



LE BRISTOL PARIS CELEBRATES
THE FESTIVE SEASON
with creations by Pastry Chef Maxence Barbot



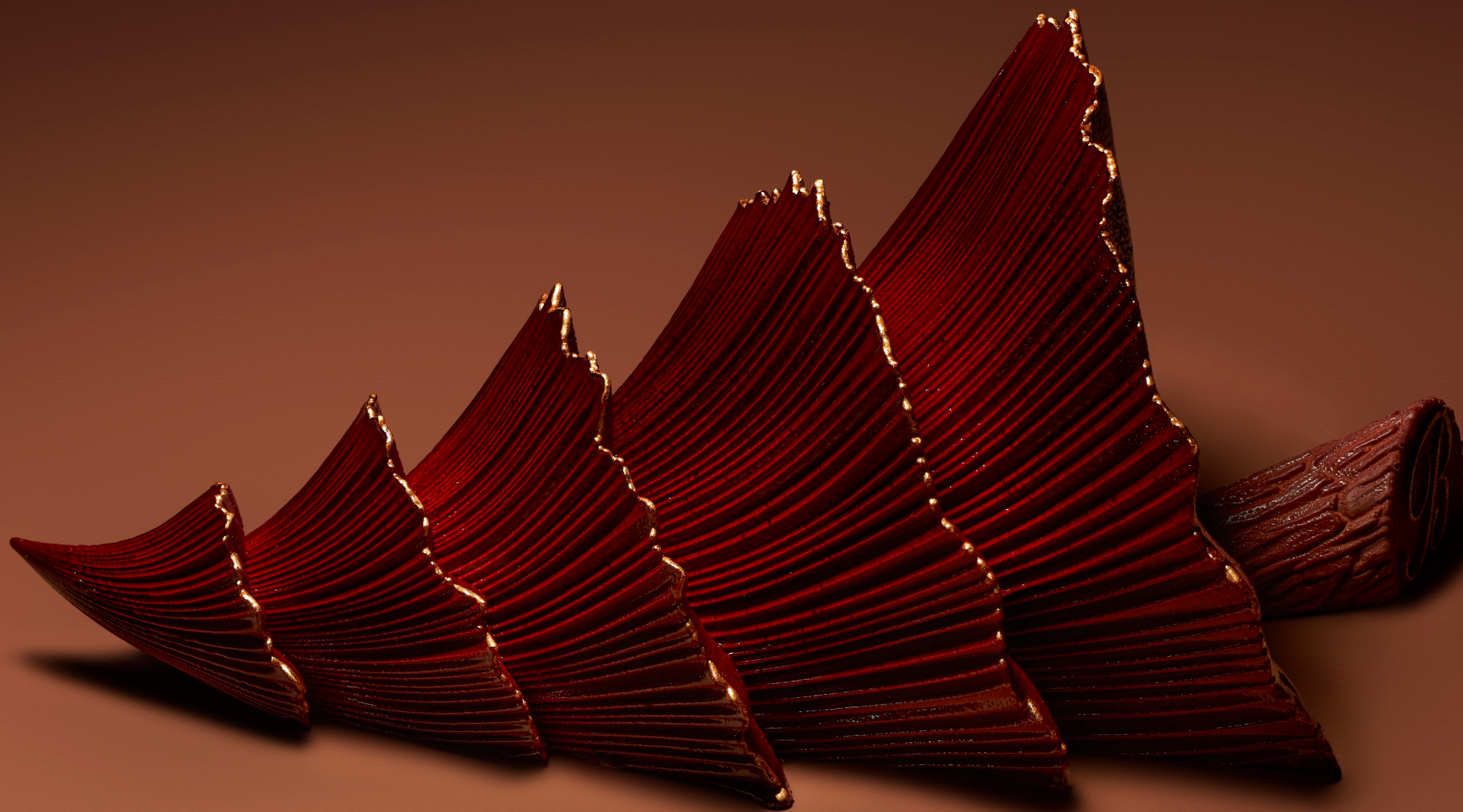
THE CHRISTMAS LOG: PASTRY AS HIGH ART

For his very first Christmas creation at Le Bristol Paris, Pastry Chef Maxence Barbot unveils a spectacular showpiece. More than a traditional *bûche*, it is a true gourmand's tree that he presents this year. Inspired by the illuminated fir trees gracing the hotel's *Jardin Français*, this chocolate sculpture required the development of a bespoke mold.

Beneath swirls of Madagascan milk chocolate brushed with golden highlights lies a symphony of textures and flavors. The base combines the crunch of chocolate gavottes with a hint of *fleur de sel*. A toasted Tahitian vanilla crémeux follows, encased in an intense 65% Madagascan dark chocolate mousse roasted by Nicolas Berger. Notes of sweet clover blossom caramel and a tangy mucilage gel add both depth and freshness. A dessert of rare balance, uniting power with finesse.

Produced in just 200 editions, this creation designed to serve ten is also available in an individual format.

Pre-orders open November 26, 2025 via *Le Bristol Paris* website (click & collect). Available for collection at *L'Épicerie des Ateliers du Bristol Paris* from December 17 to December 31, 2025 (48h notice required). Available for 10 guests (limited edition of 200 pieces) or in individual format (from December 3, 2025 to January 2, 2026 at *L'Épicerie des Ateliers du Bristol Paris* and at *Café Antonia*).



THE GALETTE, REIMAGINED

Beyond the *bûche*, Maxence Barbot turns his talent to another festive icon: the *galette des rois*. With bold creativity, he fuses two French classics, the frangipane galette and the apple turnover.

The signature galette of Le Bristol Paris is crafted from 27 petals of feather-light brioche pastry arranged in a floral rosette. At its heart: a delicately nostalgic filling of apples caramelized in cider and apple juice, lifted with vanilla, resting atop an almond frangipane laced with Calvados and rum. A refined homage to the great traditions of French pâtisserie.

In parallel, *Les Ateliers du Bristol Paris* also propose a timeless version, prepared with palace-level precision: perfectly buttery puff pastry encasing a generous frangipane, faithful to tradition yet elevated by the house's exacting standards.

The Signature Galette

Pre-orders open December 26, 2025 via *Le Bristol Paris* website (click & collect). Available for collection at *L'Épicerie des Ateliers du Bristol Paris* from January 3 to January 25, 2026 (48h notice required). Limited edition of 200 pieces.

The Traditional Galette

Pre-orders open January 3, 2026 via *Le Bristol Paris* website (click & collect). Available at *L'Épicerie des Ateliers du Bristol Paris* and at *Café Antonia* until January 25, 2026.





Signature Bûche, 10 servings (limited edition of 200): €140
Individual Bûchette: €20 at *L'Épicerie des Ateliers du Bristol Paris*, €27 at *Café Antonia*
Signature Galette, 6-8 servings (limited edition of 200): €75
Traditional Galette, 6-8 servings: €55 at *L'Épicerie des Ateliers du Bristol Paris*, €22 per slice at *Café Antonia*

Website: oetkercollection.com/fr/hotels/le-bristol-paris
Click & Collect: lebristolparis.shop-and-go.fr

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