

LE BRISTOL PARIS
CELEBRATES THE

Holidays



LE BRISTOL
PARIS



Maxence Barbot signs a collection where tradition is delicately reinvented

A wreath hanging on a door, a galette shared with family, a panettone sliced open... The holidays are made of these gestures we repeat every year without ever truly tiring of them. They endure through time, are passed down, barely evolve, and yet continue to move us.

It is precisely this heritage that Maxence Barbot chooses to explore this season. Rather than reinventing the great classics, the Bristol Paris' Pastry Chef looks at them with fresh eyes, attentive to the memories they evoke as much as to the flavors they promise. A collection conceived as a dialogue between memory and creation, where each dessert tells the same story: that of traditions that live on because they know how to transform.

Crowning the holidays

It begins with a shape. An almost perfect circle, a symbol of welcome, sharing and renewal. Hung on the doors of homes, the Christmas wreath has long inspired Maxence Barbot. This year, it becomes the guiding thread of his collection.

Thanks to a mold designed especially for this creation, the yule log takes on the appearance of a delicately sculpted chocolate wreath, with each holly leaf seemingly hand-drawn. Once the first slice is served, the treat reveals itself in successive layers. The crunch of puffed rice meets a vanilla-scented biscuit, while a yuzu and iyokan marmalade brings a burst of vibrant citrus. Further in, a rice pudding heart with candied kumquats, enhanced with a delicate caramel, extends the tasting before a vanilla mousse, dotted with yuzu zest, brings freshness and lightness. The whole is simply wrapped in a fine milk chocolate ganache.

A creation where nothing seeks to dominate. The textures flow naturally into one another, the citrus awakens the sweetness of the vanilla, the chocolate accompanies without ever masking. A precise pastry, perfectly balanced.





And to crown it all, this silhouette returns a few weeks later for Epiphany.

The galette imagined by Maxence Barbot abandons the traditional disc shape for a rosette of laminated brioche inspired by croissant dough. Beneath its golden twists hide a frangipane flavored with vanilla and Grand Marnier, an orgeat paste, and a kumquat and yuzu marmalade. Notes of almond blend with the freshness of citrus, with great natural harmony.

Lovers of the classics will also find the traditional version, where an especially light puff pastry encases a vanilla frangipane delicately flavored with dark rum.

As every year, the fève (lucky charm) is designed as a collectible object. Created by ceramicist Olivia Pellerin in her Toulouse studio, it represents one of the little paws of Socrate, the Maison's iconic cat, shaped in white porcelain and highlighted with gold.

The first panettones

There are pastries that are as anticipated as they are savored. Panettone is one of them. Behind its generous silhouette lies a living dough, shaped by time, whose stretchy crumb and aromas of butter, vanilla and citrus speak for themselves of the spirit of the holidays.

For a long time, Maxence Barbot wanted to master this living dough, shaped by natural leavening and long fermentations. In the Bristol Paris's workshops, several days are needed before each panettone reaches its characteristic texture - light, stretchy and generously honeycombed.

Two interpretations come to life.

The first celebrates the traditional recipe. The soft crumb, scented with Madagascar vanilla, holds candied orange and lemon peel along with raisins infused in Amaretto. On the surface, Macaronade almonds, coarse sugar and raw almonds add a delicately crunchy contrast.

The second brings together two Madagascar chocolates - a 65% dark and a 50% milk, selected from roaster Nicolas Berger - with toasted vanilla and tonka bean. A deeper interpretation, where the cocoa notes gain intensity while retaining the lightness proper to panettone.

At breakfast time, as Paris slows down under its winter lights, or simply around an impromptu afternoon snack, these panettones extend the holiday spirit with the quiet generosity that belongs to the great classics.





The spirit of the holidays

From the wreath turned yule log, to the one that inspires the galette, to the panettone shaped by time, Maxence Barbot composes a collection where each creation converses with the next. All of them tell the same story: keeping traditions alive rather than freezing them in place.

A vision of Christmas according to Le Bristol Paris, where artisanal craft, precision of taste and the joy of sharing come together in service of a simple moment: being together. Because the most beautiful treats are often those that become, over the years, true memories.



PRACTICAL INFORMATION

Signature Yule Log

10 people (limited edition): €130

Pre-orders from November 25, 2026 via Click & Collect, for pickup between December 16 and 31, 2026.

All orders must be placed at least 48 hours in advance.

Galettes des Rois

Pre-orders from December 21, 2026 via Click & Collect, for pickup between January 3 and 24, 2027.

All orders must be placed at least 48 hours in advance.

Signature Galette des Rois, 6–8 people (limited edition): €80

Traditional Galette des Rois, 6–8 people: €60 at L'Épicerie and €22 (by the slice) at Café Antonia

Panettones

Available for pickup from December 9, 2026 to January 3, 2027, at L'Épicerie or via Click & Collect.

Traditional Panettone 500g: €34

Chocolate Panettone 500g: €38

Website : www.oetkerhotels.com/fr/hotels/le-bristol-paris/

Click & Collect : lebristolparis.shop-and-go.fr

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