



CAFÉ ANTONIA





THE NEW BRISTOL PARIS TEA TIME BY MAXENCE BARBOT

Autumn carries a certain charm, that first cool breeze that calls for comforting indulgence. At Le Bristol Paris, it also marks the long-awaited unveiling of a new Tea Time. This season is special: it's the first imagined by Maxence Barbot, newly appointed Pastry Chef of the Palace, who brings his own poetic vision to this most Parisian of rituals.

In the hushed elegance of Café Antonia, the Chef reinvents the French art of afternoon tea with his signature precision and grace. His menu unfolds like a gourmet stroll, a journey through textures, aromas, and childhood memories revisited. The rhythm of the seasons inspires his creations, the ingredients guide his hand, and the magic of Le Bristol Paris does the rest.

Here, nothing is left to chance: the talented artisans of *Les Ateliers du Bristol Paris* have joined forces with Maxence Barbot to compose this exceptional experience.

THE SAVORY PRELUDE

To begin, three-Michelin-starred Chef Arnaud Faye sets the tone. A soft brioche reveals a tender heart of lobster, brightened with lemony mayonnaise, a watercress coulis, and fresh herbs. Alongside, a delicate salmon pastrami finger topped with trout roe and lime cream cheese, two enticing bites that awaken the palate and spark curiosity for what's next.

A FRESH INTERLUDE

The pre-dessert celebrates freshness and lightness: a vacherin adorned with a medley of citrus, Buddha's hand, orange, grapefruit, lifted by an airy lemongrass siphon. A radiant ode to the vibrant scents of the season.







A NOSTALGIC RETURN TO CHILDHOOD ICONS

Then comes the moment everyone awaits: the Tea Time Tree appears, generous and whimsical.

Together with Head Baker Corentin Molina, Maxence Barbot reimagines two childhood favorites, the *Chausson aux Pommes* and the classic Parisian brioche.

Beneath 21 crisp petals of puff pastry, the *Chausson aux Pommes* hides a caramelized apple compote infused with fresh juice, irresistibly nostalgic.

The miniature brioches play on contrasts: roasted sobacha grains, dulce de leche, caramel, and cocoa nibs, crunchy, tender, and utterly addictive.

THE GRAND FINALE

Pleasure reaches its peak with airy elegance: a pear charlotte delicately perfumed with minty shiso, followed by the legendary *Saint-Honoré*, a signature revisited with finesse.

Under toasted vanilla pastry cream and caramel-glazed choux, the puff pastry crackles. On the chantilly, the chef has placed tiny, graceful drops of choux dough, a delicate, almost suspended gesture.



PRACTICAL INFORMATION

LE BRISTOL PARIS TEA TIME

THREE ACTS: SAVORY BITES, PRE-DESSERT, AND A SELECTION OF PASTRIES, SERVED WITH A GLASS OF CHAMPAGNE OR A SPARKLING ALCOHOL-FREE ALTERNATIVE.

AVAILABLE DAILY FROM NOVEMBER 10, 2025, AT CAFÉ ANTONIA

RESERVATIONS REQUIRED BY PHONE AT

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€95 PER PERSON

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