

PRESS RELEASE

TUESDAY OCTOBER 24, 2023



## THE CHEVAL BLANC PARIS GALETTE DES ROIS

BY MAXIME FRÉDÉRIC

To celebrate Epiphany, Maxime Frédéric, Pastry Chef of Cheval Blanc Paris, has crafted a Galette des Rois with nostalgic and comforting flavours to delight both young and old alike. Inspired by his signature marbled cake, this creation prominently features almond, chocolate and vanilla.

The puff pastry, made with pure Normandy butter and caramelized with cane sugar, incorporates meticulous weaving techniques reminiscent of caning. Crafted by hand, each strip is delicately accented with a chocolate border.

The frangipane, concocted with creamy chocolate from Madagascar and vanilla, is enhanced by a dark chocolate ganache from Indonesia, all wrapped in the delicate puff pastry.

In January, at Cheval Blanc Paris, the Galette des Rois reigns supreme, offering endless moments of conviviality and sharing.

### THE CHEVAL BLANC PARIS GALETTE DES ROIS

Serves 6, 69€, limited edition

By pre-order only on [www.chevalblanc.com/fr/maison/paris](http://www.chevalblanc.com/fr/maison/paris)

Pick-up from January 4 to 14, 2024

at Cheval Blanc Paris - 8 quai du Louvre, 75001 Paris

## CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection reveals its urban Maison in the heart of Paris. Overlooking the Seine, just a stone's throw from the Louvre and the Marais, Cheval Blanc Paris breathes new life into La Samaritaine's iconic Art Deco building. Showcasing the French art de vivre and inspired by a bold, contemporary spirit, its 72 keys - 26 rooms and 46 suites - along with its living areas, restaurants and well-being facilities were imagined by architects Edouard François and Peter Marino. Chef Arnaud Donckele orchestrates a culinary symphony at the gastronomic restaurant Plénitude - a three-Michelin-starred restaurant, whilst Pastry Chef Maxime Frédéric oversees the Maison's entire gourmet composition. Completing the culinary offering, the 7th floor is home to a contemporary Parisian brasserie, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. At the heart of the Maison, a curved swimming pool adorned with mosaics is an invitation to a sensory escape. Not forgetting the exclusive Dior Spa Cheval Blanc Paris for a holistic immersion in the world of Maison Dior. Dreamt up for children by sailor Maud Fontenoy, Le Carrousel kids' club celebrates the family spirit and the importance of environmental awareness. Intuitively pre-empting every desire, the Ambassadeurs carefully carve out each detail, each gesture, each personal touch to ensure every stay is an unforgettable one. Cheval Blanc Paris: more than an address, it is a destination.

Cheval Blanc Paris | 8 quai du Louvre | 75001 Paris – France  
+33 1 40 28 00 00 | [www.chevalblanc.com](http://www.chevalblanc.com)

## PRESS CONTACTS

### LVMH HOTEL MANAGEMENT

Anne-Laure Pandolfi  
+33 (0)6 09 87 72 01 - [a.pandolfi@lvmh.com](mailto:a.pandolfi@lvmh.com)

### ASIA

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### CHEVAL BLANC PARIS

Albertine Turrini  
+33 (0)7 84 14 09 36 - [a.turrini@chevalblanc.com](mailto:a.turrini@chevalblanc.com)

Hong Kong SAR: Shirley Koo

+852 2570 9218 - [hkoffice@heavensportfolio.com](mailto:hkoffice@heavensportfolio.com)

Singapore: Franscisca Soelaiman

+84 169 731 0838 - [directorsea@heavensportfolio.com](mailto:directorsea@heavensportfolio.com)

### UK

The M Collective: Patty Kahn Saunders  
+44 779 262 7672 - [chevalblanc@themcollective.com](mailto:chevalblanc@themcollective.com)

India: Daisy Basumatari

+91 7838608383 - [mediaindia@heavensportfolio.com](mailto:mediaindia@heavensportfolio.com)

### USA

PR Consulting: Jennifer Brady  
+1 (212) 228-8181 - [chevalblanc@prconsulting.net](mailto:chevalblanc@prconsulting.net)

Mainland China: Amos Chen

+86 13581848831 - [beijingmedia@heavensportfolio.com](mailto:beijingmedia@heavensportfolio.com)

### DUBAI

Z7: Kathryn Wingrove  
+971 55 129 8689 - [kathryn@z7communications.com](mailto:kathryn@z7communications.com)

### JAPAN

Afumi:  
+81-(0)3-6451-1568 - [info@afumi.co.jp](mailto:info@afumi.co.jp)