

PRESS RELEASE

WEDNESDAY, NOVEMBER 6TH 2024



**THE CHEVAL BLANC PARIS
GALETTE DES ROIS
BY MAXIME FRÉDÉRIC**

To celebrate Epiphany, Maxime Frédéric, Pastry Chef of Cheval Blanc Paris, and his team of bakers, have created a Galette des Rois inspired by a rosebud. A tribute to the flowers the chef used to pick in the garden of his childhood farmhouse.

A puff pastry made with Normandy butter and Auvergne flour, dusted with brown sugar, takes the form of petals, each one crafted by hand thanks to the bakers' skilful and delicate gestures. At its heart lies a traditional almond frangipane cream prepared in the purest tradition of the Galette des Rois.

With every taste it reveals a subtle orange blossom aroma, blending with the caramelised notes of the puff pastry and the creaminess of the almond.

The Cheval Blanc Paris' Galette des Rois joins Maxime Frédéric's creations, paying homage to roses and their infinite grace.

Like a budding flower, this Galette des Rois will bloom in January at Cheval Blanc Paris.

THE CHEVAL BLANC PARIS GALETTE DES ROIS

Serves 6

Limited quantities, €69

Pre-order on <https://latelierdescreations.chevalblanc.com/>

Pick-up from January 2nd to 12th, 2025

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

PRESS RELEASE

CHEVAL BLANC PARIS

In 2021, the Cheval Blanc collection revealed 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 a stone's throw away. 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 awarded one MICHELIN star, Le Tout-Paris, as well as an Italian restaurant, Langosteria, opening onto a spacious tree-lined terrace, embracing the most beautiful views of Paris. Hakuba, the new Japanese restaurant, is unveiled on the ground floor. 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.

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