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LE BRISTOL  
PARIS

## Arnaud Faye named Executive Chef of Le Bristol Paris

*April 2024*

The world of haute cuisine is witnessing a significant changing of the guard as Le Bristol Paris prepares to welcome Arnaud Faye as its Executive Chef.

A passionate advocate of the finest ingredients and a cuisine that is generous, masterful, and refined, Arnaud Faye, a *Meilleur Ouvrier de France* (Best Craftsman in France), shares with the Palace a predilection for the art of elevating beloved classics with a touch of modernity. This spirit will be reflected across Le Bristol's entire culinary spectrum, including its two Michelin-starred restaurants, Epicure and 114 Faubourg, as well as Café Antonia, Banquets and Room Service.

The Executive Chef will lead a talented brigade of 200, including a team of 100 in the kitchen alone. Arnaud Faye's vision for the hotel's next culinary evolution is fully supported by Le Bristol and its owners, whose aim is to remain a beacon of French gastronomic excellence. This new role presents an exciting adventure for the 45-year-old chef, who is constantly eager to push himself to ever greater heights.

Arnaud Faye comments, *"I am proud to be joining one of the most prestigious Palaces in the world and to become the torchbearer of its legendary French gastronomic tradition. Continuing the work of Chef Eric Frechon is an immense honour, and bringing my own style to Le Bristol's kitchens is the most thrilling challenge."*

Arnaud Faye grew up in Auvergne, surrounded by lush nature that unveils its treasures with each passing season. It was amidst the idyllic setting of his childhood that he grew an appreciation for the bounty that comes from plants and began honing his taste for clear, delicate flavours.

His talent flourished on a starlit path, from Antoine Westermann's Buerehiesel in Strasbourg to Bernard Loiseau's Relais in Saulieu. Through these formative experiences, he developed a love for complex sauces and an appreciation for local ingredients, as well as a desire to pass on to younger generations the techniques he himself learned from the greatest chefs. At just 29, he was appointed Chef of L'Espadon at the Ritz Paris, earning the restaurant two Michelin stars. He went on to earn two stars for L'Auberge du Jeu de Paume in Chantilly. After that, Arnaud Faye raised his sights even higher at the Château de la Chèvre d'Or in Èze, where he garnered two stars for this gem of a restaurant overlooking the Mediterranean 8 years in a row.

On May 20, 2024, the Chef will return to Paris and the Palace life, where his talent and dedication to excellence will ensure a seamless transition and a promising future, to unfold in delicate and outstanding flavours.

Luca Allegri, CEO of Le Bristol Paris, shares, *"I am delighted to welcome Arnaud Faye to our big family. His values and desires align with our own, which is why I am confident Arnaud is the ideal fit to continue the art of excellence cherished by Le Bristol. He will bring a fresh perspective and new vision, which we appreciate because it adds to the charm and spirit of our Maison."*

The entire team at Le Bristol Paris is thrilled to welcome Arnaud Faye and to continue writing the story of this nearly century-old Palace.

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