

EPICURE



LE BRISTOL PARIS' EPICURE EMBARKS ON A NEW CULINARY JOURNEY WITH CHEF ARNAUD FAYE

For more than a decade, Le Bristol Paris' Epicure has been a beacon of French gastronomic excellence. A standard bearer for innovation and an ardent preserver of tradition, with three Michelin stars to its name since 2009.





With the restaurant's reopening, a new era begins as Chef Arnaud Faye takes the helm, remaking the Epicure experience in his forward-thinking image. The next chapter in this beautiful story of passion, dedication and pursuit of perfection is now underway, guided by a Meilleur Ouvrier de France and Michelin-starred Chef whose values underpin an exciting evolution for Le Bristol.

Chef Arnaud Faye's vision for Epicure reframes classic codes of French gastronomy for the contemporary era, favouring seasonally harvested, plant-based ingredients as the basis for every creation. With unwavering respect for the artisanal traditions of haute cuisine and the profound legacy he upholds, the Chef is charting a new course for Epicure in reflection of Le Bristol's signature elegance: rooted in history, while also creating it.



THE CHEF'S PHILOSOPHY

The Chef's outstanding career has unfolded in a unique path, traversing the French hexagon and exposing him to the nuances of several, vastly different regions, from Paris to the Mediterranean. Along the way, he has formed deep connections with dedicated local producers and artisans — people who share his passion for the land and its bounty. These relationships, built on mutual trust and respect, form the foundation of Chef Arnaud Faye's cuisine.

“Human at the heart”





Placing nature's harvest at the centre of his menus, the Chef is deeply engaged with the seasons and selecting vegetables and fruits at the perfect moment, when they are at their most flavourful and nutritious. He considers fish and meat as secondary ingredients, there to support his plant-focussed creations rather than the other way around.

Far from being a limiting factor, this seasonal approach expands the possibilities for creativity, surprise and delight, allowing Chef Arnaud Faye to chart new territory for Epicure, always embedded in the excellence and diversity of French terroir.



THE ART OF SERVICE

More than a fine dining establishment, Epicure is an immersive experience where colours, aromas, flavours, sounds, textures and gestures unfold like a coordinated symphony to stimulate and transport all five senses. Seamless and perfectly timed, the table service is a pure reflection of Chef Arnaud Faye's cuisine, incorporating traditional protocols of Grand Service where appropriate, from cutting and plating to seasoning dishes in the dining room for guests to witness.





Present as a wellspring of knowledge, the sommelier approaches every wine pairing as an opportunity to express the full character and complexity of each dish, marrying the seasonal flavours on the plate with the perfect varietal and vintage from Le Bristol's legendary wine cave. From first sitting to final sip, every detail, every moment, every element at Epicure is crafted for harmony, welcoming guests to discover a new chapter written by the masterful hand of Chef Arnaud Faye.





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