



LE BRISTOL
PARIS

Le Jardin Français at Le Bristol Paris
reopens for the New Season
June 2024

Peaceful and verdant, melodious and fragrant, **Le Jardin Français**, Le Bristol Paris' oasis, is now open to welcome guests for lunch, teatime and dinner in one of the City of Light's most privileged courtyard gardens.

This season Schumacher continues to enrich the garden space with cushions and parasol prints custom designed in Le Bristol's signature palette of pale green to accentuate the atmosphere in subtle elegance.



Teatime in the garden by Chef Yu Tanaka

In the late afternoon hours, Le Bristol Paris is now offering a true Parisian teatime in a setting that dreams are made.

A delicate **teatime** menu imagined by **Pastry Chef Yu Tanaka** interprets the beauty of the sunny season in a presentation that draws inspiration from nature's vibrant flavours.

While sipping a lavender black tea or a flute of fine Champagne, guests can enjoy a variety of delicacies, the most emblematic being a Tahitian vanilla **'key ring'** tart in the shape of Le Bristol's iconic room keys, a coffee and speculoos cake and a scrumptious scone filled with hazelnut nibbles.

'Teatime To Go' by Chef Johan Giacchetti

Designed for celebrating Le Bristol's iconic teatime from anywhere, a dainty, **'to go'** version has been interpreted through a sumptuous selection of chocolates created by the Palace's accomplished **Chef Chocolatier, Johan Giacchetti**, served with fresh lemon iced tea.

The take-away teatime mirrors the ritual experience and flavors of the teatime in Le Jardin Français through a delectable chocolate assortment.

'Teatime To Go' is available for purchase at L'Épicerie des Ateliers, to enjoy at home, on the banks of the Seine or wherever and whenever the spirit of teatime calls.

Tea Time formulas every day from 3:00pm to 6:00pm at Café Antonia and Le Jardin Français (subject to favorable weather conditions). Reservation required.

Classic Teatime, 79euros per person.

Le Bristol Teatime, incl. a glass of champagne, 95euros per person.

Tea Time to go formula incl. a box of six chocolates and a lemon iced tea, 20euros.

Available at L'Épicerie des Ateliers du Bristol – Wednesday to Sunday (10:00am-7:00pm) or via click & collect.



Le Bristol Paris – Le Jardin Français

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