



LE BRISTOL
PARIS

UNVEILS ITS YULE LOG

signed by Chefs Yu Tanaka and Arnaud Faye

To celebrate this festive new season, Le Bristol Paris adorns itself with exquisite delicacies with the arrival of the Yule log, crafted by Pastry Chef Yu Tanaka in close collaboration with Arnaud Faye, the new Executive Chef of the Maison since last May. Together, they reinvent the art of festive pastry, drawing inspiration from the wonders of winter and the treasures of the garden.





A HYMN TO WINTER NATURE

This year, the Signature Log, limited to 50 copies, draws its inspiration from the poetry of winter citrus fruits. At their peak in December, these sun-kissed fruits make their way into this refined creation, where their tangy and bitter notes subtly blend with the floral sweetness of honey. Each bite reveals a perfect harmony between the flavors of citron, lime, and caviar lemon pearls, enhanced by a honey mousse infused with lemon tree leaves.

A pollen shortbread and a honeycomb crisp provide a contrast of textures, while a tangy citrus marmalade and a soft honey biscuit elevate this unique tasting experience.

In addition to the Signature Log, two other creations will light up your festive tables:

- The Grand Cru Chocolate Log : an ode to chocolate in the form of a decadent dessert, perfect for cocoa lovers.

- The Hazelnut Truffle Log : a delightful surprise with a frozen dessert blending the refined flavors of truffle and hazelnut.

A UNION OF GOURMET DELIGHTS AND GENEROSITY

Epiphany is much more than a gourmet celebration; it's an invitation to share a convivial moment around a sweet treasure that has celebrated togetherness for centuries.

Le Bristol Paris, a symbol of excellence and the French art of living, elegantly reinterprets this tradition, enhancing the arrival of the new year.

A bold interpretation inspired by the Signature Yule Log showcases the citrus fruits and honey from Le Bristol Paris' beehives, all enveloped in a light pastry for a delicate tasting experience.



A GOLDEN BEAN FOR A MAGICAL NIGHT AT LE BRISTOL PARIS

This year, Epiphany at Le Bristol Paris goes beyond indulgence. Hidden within three of our bakery's galettes lies a rare treasure: a golden bean. Each discovery will mark the beginning of an unforgettable adventure, as the lucky winners will be treated to an exceptional night at Le Bristol Paris.

The Galette Boulangère, rooted in the finest French tradition, features crispy puff pastry and a generous frangipane filling. This creation is crafted by our Head Baker, Matthieu Favier, in the workshops of Le Bristol Paris.





PRACTICAL INFORMATION

The Signature Yule Log will be available for pre-order starting Monday, December 16th, on our click-and-collect website, and directly at the Épicerie des Ateliers du Bristol Paris from December 21st to December 31st, 2024. The galettes are available on our click-and-collect website, and directly at the Épicerie des Ateliers du Bristol Paris from the 2nd to the 26th of January 2025.

- Signature Yule Log (limited edition of 50): €95 (serves 6 people)
- Truffle Hazelnut Yule Log : 80 € (serves 6 people)
- Chocolate Yule Log: €60 (serves 6 people)

- Signature Galette : 65€
- Traditional boulangère Galette : 55€

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