



# LE ROYAL MONCEAU

RAFFLES PARIS



PRESS RELEASE

THE PASTRY CHEF, QUENTIN LECHAT,  
DEBUTES AT LE ROYAL MONCEAU – RAFFLES PARIS

## A LUCKY DREAM BEFORE THE REOPENING

For Christophe Thomas, General Manager at Le Royal Monceau – Raffles Paris, “pastry in gastronomy reflects the mood and is accessible to everyone.” With that in mind, he just welcomed a talented and young Pastry Chef, Quentin Lechat, who is the winner of the "Grand Prix de la Pâtisserie" in 2019, awarded by the City of Paris. « The DNA of Le Royal Monceau – Raffles Paris for the last ten years has been to break the rules, to bring modernity through the lens of fresh talent while respecting the integrity of the Palace and its traditions ».

After elevating the experience of the Italian restaurant, Il Carpaccio, in connection with the three Michelin star, Da Vittorio, from Bergamo, revamped the Bar Long and strengthened the Matsuhisa Paris (and celebrated Chef Nobu), Christophe THOMAS and team will offer guests an opportunity to taste an exclusive creation designed for the Valentine's Day by Quentin Lechat. Pomelo've will be available for take-away during February 10 to 15, 2021.





## QUENTIN LECHAT, AN ATYPICAL CAREER PATH

By the age of 31, most pastry cooks have already come a long way. Ten years ago, Quentin was still on the benches of the law faculty in Lyon. He was then struck by the fact that people love the French when they cook. Why not him then? Rather than lazing about his studies, he immediately embarked on his career as a Pastry Chef with a training in a professional school (2011) and immediately a first experience at the Chalet des Iles, in the Bois de Boulogne, in Paris. This is where he learned the dimension of the profession and its field of expression. This was followed by a traditional course switching from a Palace (the Royal Evian) to the Hôtel de la Tremoille (2015), then Faust restaurant, the Oka, before being spotted by the Novotel-les Halles (2018). It was there, as a Pastry Chef, that he made a name for himself with a Tea Time in the Jardin Privé, listed among the best in Paris, between the Ritz and the George V (2019). That same year, he won first place in the "Grand Prix de la Pâtisserie".



## HIS SIGNATURE DESSERTS

Le Pavé Parisien (or Noisette au cube) is an interpretation of the cubic shape of the Paris-Brest crowned with a caramelized puff. It also includes cookie, bergamot, chestnut honey, hazelnut mousse and sour cherry. To be noticed: The gray of the pavement obtained with bamboo charcoal powder. The vanilla flan. Above all, absolutely no "revisitation", the classic is as creamy as you would imagine, without topping or glaze. Simply confident.

The madeleine. Just like the flan, it illustrates Quentin Lechat's classic and respectful approach: no fuss, no frills, but a madeleine with the flavors of financier.

## HIS PHILOSOPHY

Straight to the point, without too much demonstrative technique, but with an obsession for freshness and greediness. "The dessert must be sober, he says, be self-sufficient, respect its title and not be too talkative, nor deny itself in the "unsweetened". My ideal is elegance".



## AVAILABLE FOR CLICK AND COLLECT, HIS CREATION, "POMELO'VE", FOR VALENTINE'S DAY

Quentin does not have a heart of stone; therefore, his creation will not be cubic, but reasonably heart-shaped. We will find his favorite element: the citrus fruits present here in the form of pink grapefruit. It is accompanied by a tasty dance where almond powder, candied ginger (in a nod to Matsuhisa), pomegranate seeds and rosehip (for the floral freshness) are mixed together. The whole creation is flocked with red thanks to the raspberry powder.



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### **About Le Royal Monceau – Raffles Paris**

The contemporary and glamorous Le Royal Monceau - Raffles Paris reopened in 2010 as the most exciting 5-star luxury hotel in Paris, after a radical and complete two-year transformation by designer Philippe Starck. In 2015, the property's "Palace" distinction was renewed, rewarding the hotel another five years of its prestigious 5-star excellence rating. Located near the Champs-Élysées in Paris' 8th arrondissement, Le Royal Monceau – Raffles Paris, is known for its contemporary art and as a rendez-vous for artists and writers as well as luxury seekers and adventurers. The omnipresent artistic atmosphere and vibrant culture comes to life through the property's exclusive Art Concierge, the Art Bookstore, a private Art District Gallery, a 99-seat Katara Cinema theatre and an impressive private art collection. With its 149 Parisian designed bedrooms and spacious suites, including 3 private apartments, the only contemporary palace in Paris is located only steps from the Arc de Triomphe and the Faubourg Saint-Honoré. Acclaimed for its international culinary offerings, the hotel's award-winning restaurants showcase the property's creative spirit, from the animated Long Bar to its two restaurants. 'Matsuhisa Paris' is dedicated to Japanese gastronomy from the famous Chef Nobu and 'Il Carpaccio', a gourmet Italian restaurant. Furthermore, the 1,500sqm Spa My Blend by Clarins is an award-winning paradise, featuring the longest swimming pool of any Parisian palace.

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### **About Raffles**

Raffles Hotels & Resorts boasts an illustrious history and some of the most prestigious hotel addresses worldwide. In 1887, Raffles Singapore set the standard for luxury hospitality, introducing the world to private butlers, the Singapore Sling and its enduring, legendary service. Today, Raffles continues this tradition in leading cities and lavish resort locales, enchanting travellers with meaningful experiences and service that is both gracious and intuitive. Connoisseurs of life choose Raffles, not merely for its aura of culture, beauty and gentility, but for the extraordinary way they feel when in residence with Raffles. Each Raffles, be it Paris, Istanbul, Warsaw, Jakarta or the Seychelles, serves as a venerated oasis where travellers arrive as guests, leave as friends and return as family. Raffles is part of Accor, a world-leading augmented hospitality group offering unique experiences in 5000 hotels and residences across 110 countries.

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### **About Katara Hospitality**

Katara Hospitality is a global hotel owner, developer and operator, based in Qatar. With more than 45 years' experience in the industry, Katara Hospitality actively pursues its strategic expansion plans by investing in peerless hotels in Qatar while growing its collection of iconic properties in key international markets. Katara Hospitality's portfolio has grown to include 42 owned and / or managed hotels and the company is now focused on achieving its target of 60 hotels in its portfolio by 2026. As the country's flagship hospitality organisation, Katara Hospitality supports Qatar's long term economic vision. Katara Hospitality currently owns properties spread across three continents in Qatar, Egypt, Morocco, UK, France, Germany, Italy, Spain, Switzerland, The Netherlands, Singapore and Thailand. While it partners with some of the finest hotel management companies, Katara Hospitality operates owned and non-owned hotels through its standalone operating arm, Murwab Hotel Group. Katara Hospitality has gained global recognition for its contributions to the Qatari and international hospitality landscape, through numerous prestigious accolades from the industry.

[katarahospitality.com](http://katarahospitality.com)

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