



LE ROYAL MONCEAU

RAFFLES PARIS

PRESS RELEASE



**QUENTIN LECHAT, PASTRY CHEF AT
LE ROYAL MONCEAU - RAFFLES PARIS,
UNVEILS HIS FESTIVE CREATIONS**

One Yule log, five flavours

For the 2022 festive season, the Pastry Chef at Le Royal Monceau - Raffles Paris is surprising our tastebuds once more with a new twist on the traditional Yule log. He has created a dessert with 5 flavours, so everyone can enjoy a taste they love around the Christmas table.

«Christmas brings people together, but different tastes divide them. Not here though. Everyone will be able to find a flavour they like. Dessert disagreements are a thing of the past!»



Made up of 5 sweets, comforting flavoured bars that complement each other perfectly, Quentin Lechat's creation takes us to a new dimension with its ideal balance of sweetness, following the Chef's recommended tasting order:

- Start with the vanilla bar. With its charcoal condensed milk biscuit and hint of dark rum enhanced with vanilla panna cotta, vanilla bavaois and sweet almond paste, this intense vanilla bar refashions elements of the Vanilla Pearl, the Palace's signature dessert.
- The milk chocolate and tonka bar features a milk chocolate brownie, tonka panna cotta, a puffed rice biscuit and an ultra-rich milk chocolate mousse taking you gently back to your childhood.
- The tarte tatin bar has a buckwheat, salted caramel apple tatin biscuit, a yoghurt mousse and almond paste. It is comforting with baked, caramelised fruit in keeping with the flavours of the traditional dessert.
- The praline bar with its orange praline Dacquoise biscuit, lemon marmalade and praline mousse enhanced with almond paste features fresh citrus fruit and an indulgent praline flavour.
- Lastly, the intense chocolate and cranberry bar. A flourless cocoa biscuit, sweet cocoa paste, cocoa nib praline, cranberry gel and chocolate mousse. Intensely chocolatey with the cranberry gel adding a hint of tartness.



Chef's inspiration :

Planning a Yule log often starts with a sketch. For Quentin Lechat, the first curved pencil stroke represents the start of something new, as this gesture is repeated a new creation emerges. The 5 bars in the 2022 Yule log come from the instinctive drawing of curves. Even though each line on the drawing is distinctive, it all comes together in the sweet creation.

The packaging is also designed this way. Before you touch, cut and taste the creation, your first physical contact is the box, hiding the deliciousness inside. It is also curved and opens like a drawer, with the help of a ribbon. A simple gesture that recreates the image of Quentin Lechat drawing the original sketch.

Chef's tip :

«Each of the bars makes part of the whole but stands alone. This Yule log is not designed to be cut as one, but rather deconstructed before each bar is then cut separately.»

Practical info :

Price : €110 each (for 8 people)

Pre-order from 20th November to 20th December

Collect from 22nd to 26th December, inclusive.

A “galette des rois” by Quentin Lechat to keep the party going

Famous for getting people together and for its delicious sweet flavours, the “galette des rois” is timeless. This great January classic has also been given a new twist by the Pastry Chef at Le Royal Monceau - Raffles Paris, adding extra indulgence in the form of almond praline.

Made with Isigny butter inverse pastry, frangipane (rum and vanilla) with almond praline and Brazil nut shavings.



Practical info :

Price : €45 for 6 people

Available every weekend during January

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 only steps from the Arc de Triomphe. 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 three restaurants: ‘Matsuhisa Paris’ is dedicated to Japanese gastronomy from the famous Chef Nobu and ‘Il Carpaccio’, is a Michelin-starred Italian restaurant in collaboration with Da Vittorio family. Not to be missed are the outstanding brunches and breakfasts at La Cuisine restaurant with Pastry Chef Quentin Lechat’s delicacies. Furthermore, the 1,500sqm Clarins & myBlend Spa is an award-winning paradise, featuring one of the longest swimming pool of a Parisian Palace.

leroyalmonceau.com

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 destinations.

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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.

www.katarahospitality.com

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