

LA RÉSERVE PARIS - HOTEL AND SPA

Signature hot chocolate at La Réserve Paris

Jérôme Bancstel x Patrick Roger

Collection n°28



Paris, November 2024

For the second year running, La Réserve Paris warms up the Parisian winter with an ultra-delicious chocolate break. This is an opportunity for Chef Jérôme Bancstel and MOF chocolate-maker Patrick Roger to let their imaginations run wild. Once again exploring their natural affinities, they have delivered a new version of this exceptional hot chocolate to be enjoyed by the fireplace in the hotel's La Pagode de Cos restaurant or in the warm atmosphere of the splendid Library.

www.lareserve-paris.com

la réserve
HOTEL AND SPA
PARIS

TWO NEW "PURE PLEASURE" RECIPES TO DISCOVER

Jérôme Bancet and Patrick Roger have created two new Signature Hot Chocolate recipes for this Collection N°2, as delicious as they are comforting, to be enjoyed all winter long at La Réserve Paris.



The Retour en Enfance Truffe Nature Patrick Roger (a back-to-childhood truffle hot chocolate) is a not-to-be-missed creation that gently unfurls its voluptuous aromas. *Grande Réserve* hot chocolate combines the sweetness of *Truffe Nature Patrick Roger* with Piedmont hazelnuts for a unique taste experience. Promising an even more irresistible moment of sheer indulgence, these two chocolate beverages are served with Belgian waffles sprinkled with pearl sugar, based on a recipe revealing the delicate aromas of Madagascar vanilla and a hint of orange blossom. For even more intense flavor, these sweet treats can be served with a delicate Madagascar vanilla whipped cream. An exquisite pleasure to which you can treat yourself after a Christmas shopping session or an arty escapade in the museums and galleries around La Réserve Paris.

*La Réserve Paris Signature Hot Chocolate,
Jérôme Bancet x Patrick Roger, Collection N°2
Served with Belgian waffles sprinkled with pearl sugar
and infused with Madagascar vanilla and orange blossom,
as well as Madagascar vanilla whipped cream · 29 €*

ABOUT LA RÉSERVE PARIS - HOTEL AND SPA

As a private, yet urban house of a special kind, the hotel is discreetly located on a street parallel to the Champs-Élysées and is the epitome of 19th century Parisian elegance. Spacious, light-

flooded rooms wherever you look. Wonderful marble fireplaces and ceilings in traditional décor exude their own charm. 15 rooms and 25 suites. La Réserve Paris is also home to Le Gabriel restaurant, executed by the three Michelin-starred Chef Jérôme Bancet and harbors a stunning and intimate Nescens spa with a 16-meter indoor pool, Nescens treatments and a fitness studio. All design by the world-famous designer Jacques Garcia.

www.lareserve-paris.com

ABOUT MICHEL REYBIER HOSPITALITY

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality. Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity and simplicity. Whether in a hotel, a villa or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' well-being and pleasure. This holistic approach is based on unforgettable experiences, where sport, food, wellness and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment.

www.michelreybierhospitality.com



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