



#noelauritzparis

FROM DECEMBER 7, 2019 TO JANUARY 5, 2020

*At the center of the Place Vendôme,
for the first time ever, the Ritz Paris will host
a blonde wood Christmas chalet where gourmets
may taste Pastry Chef François Perret's creations.*

They will be able to taste the **Apfelstrudel** revisited by the Chef, the traditional **Christmas gingerbread** or also the **feuilleté chocolat ou noisette cuit minute**.

To warm up, François Perret will serve the delicious Ritz Paris signature **hot chocolate** – a Venezuela 70% of incomparable creaminess.

So that visitors may take a little bit of the Ritz Paris back home with them, François Perret has created treats for gifting presented in pretty signed boxes: **chocolate keys**, **marble cake** and of course, the irresistible Ritz Paris **chocolate teddy bear**.

**EPIPHANY CAKE
ON JANUARY 4 AND 5, 2020**

For Epiphany, François Perret has created a delicious frangipani galette. A surprise is also waiting for you as three gilded lucky charms are hidden in three cakes.

FROM DECEMBER 7, 2019 TO JANUARY 5, 2020 - EVERYDAY FROM 3PM TO 8PM
15 EUROS FORMULA INCLUDING A PASTRY AND A HOT CHOCOLATE
PASTRIES: 9 EUROS
GALETTE DES ROIS FOR 6 PEOPLE: 49 EUROS – LIMITED EDITION

PRESS CONTACTS

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