



THE RITZ PARIS CHRISTMAS LOG  
For 6 people. €110. Limited edition.

By special order 48 hours in advance  
at the Ritz Paris Concept Store  
at +33 1 43 16 32 74.

THE  
RITZ PARIS  
CHRISTMAS  
LOG



AMBER-HUED ERICA HONEY, WHOSE ALMOND-  
TINGED SCENT EVOKES HONEYCOMB, INSPIRED  
FRANÇOIS PERRET, THE PASTRY CHEF AT THE RITZ  
PARIS, TO CREATE A CHRISTMAS LOG THAT IS BOTH  
UNEXPECTED AND LIGHT AS AIR.

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THE NECTAR OF THE GODS,  
TO HONOR  
THE HOLIDAY SEASON

Honey, the Pastry Chef's healthy sugar, is naturally one of François Perret's favorite ingredients.

For this season's log, he opted for a *grand cru* honey from the Pyrénées, where Erica heather is cloaked in wildflowers in the middle of winter and the smell of mountain air evokes childhood Christmases. Then, he transformed it into the creamy heart of a delicate Savoy sponge cake topped with a flourish of voluptuous, airy whipped cream. Meanwhile, the crisp, toasted scent of Gianduja almonds beckons to the gourmand in all of us.

To further embellish this light-hearted beauty, the Chef trimmed it with lacy wafers — a nod to golden honeycomb, dipped in chocolate.

Available as of  
DECEMBER 1<sup>ST</sup>, 2018  
in individual portions at  
the Bar Vendôme at the Ritz Paris  
25 euros per person