



## THE RITZ BAR *gets ready for summer*

Spring is here and brimming with delicious promises — and in that spirit, the heart of the Ritz Paris has stirred and is beating to a faster tempo. A well-kept secret sheltered from the urban bustle, its Grand Jardin offers a ribbon of lush greenery and sunshine. The air is gentle, roses bloom. This is the place to come revel in summer’s glory. *Pétanque* and skittles, a cart filled with homemade ice creams courtesy of Pastry Chef François Perret, weekend barbecues, banquets filled with seasonal flavors from Chef Nicolas Sale’s market basket, a cocktail hour that looks at *‘la vie en rose’* and dinner for two under the stars add up to the joy of savoring the best in life. Now that winter has packed its bags, the rites of spring are underway at the Ritz Paris.

## A NEW COCKTAIL MENU *inspired by flowers*

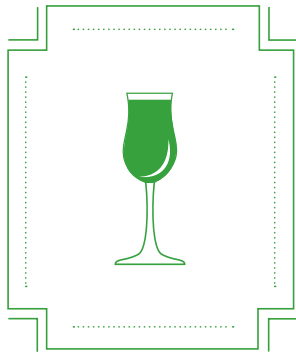
To accompany its beautiful garden and sun-kissed terrace, the Ritz Bar this season draws inspiration from a country bouquet of poppies, violets, jasmine and elderberries to offer a refreshing, on-trend cocktail menu composed primarily of long drinks. Fresh-pressed juices and homemade alcohol infusions take pride of place, and to bring an extra, slightly old-fashioned touch of elegance to this unique setting, the Ritz Bar even came up with a “watering can” service for one of its star creations for summer 2019: the Hibiscus.



## Star of the old-school HIBISCUS

*Crozes-Hermitage, homemade syrup of hibiscus tea and pepper, red Vermouth, lemon, cardamom, with a dash of lemonade.*

Served over ice in a large Spritz glass, this is the menu's most refreshing cocktail. Its serving ritual is inspired by Sundays in the countryside. The lightest alcoholic creation of the bar, it is suitable for savoring at any time of day.



## The most delicate JASMIN

*Vieille Prune from Souillac, Suze, soy milk, jasmine, eucalyptus, yuzu, lemon.*

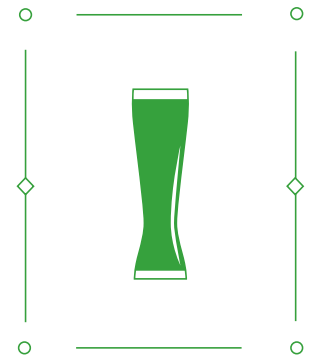
Served in a Cognac glass, this retro-leaning cocktail will delight inquisitive palates and anyone who may be nostalgic for Suze. One of the signatures of the season, with a slight tinge of bitterness.



## The most refreshing ELDERFLOWER

*Bourbon, orange and cinnamon tea, elderflower liquor.*

This delicious creation has the freshness of an iced tea and the peaty note of a Scottish single malt.



### RITZ BAR « GRAND JARDIN »

*Unique lunch menu, from Monday to Friday: 75 euros, starter, main, dessert*

*Weekend barbecue: 95 euros, starter, barbecue, dessert*

*Signature cocktails: 28 euros / Alcohol-free cocktails : 20 euros*

Reservations at +33 1 43 16 33 74 or by email at [restauration@ritzparis.com](mailto:restauration@ritzparis.com)

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