



LE BRISTOL
PARIS



Paris, March 2021.

ARTFUL EASTER EGGS FROM LE BRISTOL'S CHOCOLATE FACTORY.

To mark the arrival of spring and a joyous Easter season, Le Bristol's Master Chocolatier, Johan Giacchetti, has created 3 artful Easter eggs along with his team at the hotel's in-house Chocolate Factory. Taking inspiration from Executive Chef Eric Frechon's famous work with truffles, the iconic cacao pod dessert at Epicure and a playful twist on a chicken laying an egg, Johan Giacchetti's extraordinary mastery of chocolate is guaranteed to bring elegance and fun to the Easter table. The Easter eggs will be available for purchase at L'Épicerie des Ateliers du Bristol from March 29th until April 11th.



Truffle egg

Enrobed with 40% milk chocolate from Ivory Coast cacao, truffled hazelnut crème and chopped truffle, crushed hazelnuts

The truffle egg is available at L'Épicerie des Ateliers du Bristol, 65euros



Cacao Pod Eggs

Dark chocolate egg

64% dark chocolate

Pure Madagascar cacao seed

Chocolate covered caramelised almond base

Milk chocolate egg

40% milk chocolate from Ivory Coast cacao

Chocolate covered caramelised almond base

Both eggs are available at L'Épicerie des Ateliers du Bristol, 45euros each.

Children are not forgotten as Johan Giacchetti has imagined for them a **Chicken with three chocolates**, straight out of a cartoon (55euros).

The Easter eggs are available for pre-order on the click&collect, and at L'Épicerie from March 29th.

L'Épicerie des Ateliers du Bristol

Every day from 10.00 am until 6.00pm

<https://www.oetkercollection.com/fr/hotels/le-bristol-paris/1-hotel/boutique/>

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