



LE BRISTOL
PARIS

L'ÉPICERIE DES ATELIERS DU BRISTOL REOPENS ITS DOORS

December 2022

With a sensational renovation inspired by the hotel's illustrious history, L'Épicerie des Ateliers du Bristol becomes a permanent purveyor of culinary craft, from the most essential ingredients to the most extravagant delights.

Initially introduced as a pop-up for the 2020 festive season, **L'Épicerie des Ateliers du Bristol** has experienced such a positive reception from travellers and Parisians alike that Le Bristol Paris is officially making the boutique a permanent feature of the hotel. Set to open on Wednesday December 14th, 2022, the newly renovated Épicerie affirms its identity as a refined **'cabinet of gourmet curiosities'** where the passion, talent and expertise found within the hotel's ateliers are on brilliant display for all to see and savour. The luminous decor creates a visual dialog between past and present with the use of **soft-toned oak wood** from floor to ceiling, contrasted by **contemporary marble** counter tops and **silver service platters drawn from the hotel's archive** — some of which date back to the hotel's opening in 1925.

Creative reminders of the culinary craft and know-how that inspires the boutique's selection are visible throughout the space. An abundance of wheat stalks drapes from the ceiling like an artisanal chandelier in a nod to the hotel's own flour mill. A table, fully dressed in archival porcelain and cutlery, suspends sideways from one wall in a playful symbol of the gastronomic excellence that Le Bristol Paris has nurtured for decades. L'Épicerie's every design flourish has been scrupulously considered to create an atmosphere embodying the same level of attention to detail that can be found in the selection on offer.



The selection

From basic necessities to the most refined seasonal delicacies, L'Épicerie des Ateliers du Bristol has set out to become a glamorous go-to for all-day items. **Breakfast pastries** such as the hotel's famous *croissants* and *pains-au-chocolat* will be on offer daily, alongside the one-of-a-kind **'living bread'** crafted from heritage wheats milled fresh each day in the hotel basement. A collection of **handmade jams**, from the standard flavours of apricot or strawberry to bitter orange and Corsican clementine, offer a special way to enhance one's bakery items. To enliven lunch or as a delicate appetizer before dinner, Executive **Chef Eric Frechon** proposes a hand-picked **smoked salmon** by the slice or the silkiest *pâté en croûte* imaginable, among other savoury pleasures, to be paired with a bottle of wine chosen by the hotel's Sommeliers.

On the sweet side, an extensive array of **house made chocolates** by Johan Giacchetti compete with the pastry team's flan for two, canelés and éclairs for the best treat to enjoy with freshly brewed hot chocolate. The festive season opening will present holiday favourites such as gingerbread, stollen and this year's highly-anticipated **Bûche de Noël**, available exclusively from December 20th–26th.

Whether it's for a personal afternoon pick-me-up, a cook-at-home date or hosting family for a special occasion, L'Épicerie des Ateliers du Bristol offers **a taste of Le Bristol's exceptional culinary tradition**, open for discovery seven days a week in the heart of Paris, and on **Click & Collect** as well.



L'Épicerie des Ateliers du Bristol

Every day from 10:00am to 7:00pm

114 rue du Faubourg St Honoré

75008 Paris

+33 1 53 43 43 74

epicerie.lbp@oetkercollection.com

Press Contacts Le Bristol Paris

Giulia Panossian

Head of Communications

+33 1 53 43 41 86

giulia.panossian@oetkercollection.com

Océane Franc

Communications Officer

+33 1 53 43 44 11

oceane.franc@oetkercollection.com

Press Contact Oetker Collection

Jennifer Gorevan

Head of Global Communications

+33 1 53 43 41 41

communications@oetkercollection.com

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