



### PRESS RELEASE

# FRENCH TEATIME AT THE SALON PROUST





# FRANÇOIS PERRET REINVENTS FRENCH TEATIME AT THE RITZ PARIS

FOR FALL 2022, THE HEAD PASTRY CHEF AT THE RITZ PARIS, FRANÇOIS PERRET, HAS REDESIGNED THE FRENCH TEATIME MENU AT THE SALON PROUST.

A LITTLE WORLD UNTO ITSELF, AN INTIMATE COCOON IN THE HEART OF THE RITZ PARIS AT TEATIME, THE SALON PROUST BECOMES A FABULOUS REALM OF GOURMET PASTRIES AND CAKES FOR SHARING.

# A GENEROUS AND VOLUPTUOUS TEATIME BREAK

### AN EMBLEMATIC MADELEINE THAT LEAVES GUESTS STARSTRUCK:

Though shaped like the celebrated French cake, it is made using the same batter as for babas. Soaked with coffee, tea, or cocoa nib syrup depending on the mood of the moment, then iced with vanilla-tinged cream from Étrez, this trompe-l'œil Baba is bliss for the palate.

### **SENSUOUS PASTRIES:**

Crisp or moist, François Perret loves them all. Orange straws, Ritz chocolate-covered biscuits, raspberry barquettes, marble or vanilla cakes, lemon meringue tart, madeleines with a lava heart, chocolate-caramel tart... the Chef revisits childhood favorites and transforms them into an ultra-gourmet, Ritzy version.

## CAKES FOR SHARING:

Vanilla flan, apple cake, marble brioche with hazelnut cream for spreading.... François Perret poured all his generosity into creating an exceptional, timeless moment: a memorable Proustian rendezvous with something sweet.



# A JOURNEY THAT STARTS WITH A TEACUP.



#### COFFEE, TEA OR CHOCOLATE: THE BEVERAGEOF CHOICE SETS THE TONE FOR THE BABA DE FRANÇOIS

### COCOA BOUND

With intense, deep chocolate that François Perret brought back to Paris from Panama, or the subtle, fruity flavor of milk chocolate from Madagascar.

### THE TEA ROAD

With 11 rare teas and three exceptional herbal teas prepared by a tea master directly on the Salon's ceremonial table.

## THE WORLD OF COFFEE

With six Arabica varietals - among them Mocha from Yemen, Sidamo from Ethiopia, and Gesha from Panama - sourced from the prestigious house of Bacha Coffee and filtered according to the rules of the art in order to reveal all their aromas.









### FROM SEPTEMBER 5, 2022, FROM 2 P.M. TO 6 P.M. AT THE SALON PROUST.

Goûter à la française: 68 € per person. The Baba by François Perret Sweeter side of life: Brioche bread with cocoa beans, marble cake, and a variety of tarts and cakes.

**Gourmand:** 8 Goûter à la frança by a dessert from our

**Gourmand:** 83 € per person. Goûter à la française accompagnied by a dessert from our Chef François Perret.

**Royal:** 88 € per person. Goûter à la française accompagnied by a flute of Champagne Barons de Rothschild Réserve Ritz.

Impérial: 103 € per person. Goûter à la française accompagnied by a dessert from our Chef François Perret and a flute of Champagne Barons de Rothschild Réserve Ritz.

Including a selection of seasonal biscuits and traditional french petit-fours served with a hot drink.









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