

PRESS KIT



LE BRISTOL
PARIS



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ROOMS & SUITES







LE BRISTOL PARIS CULTIVATES THE FRENCH ART DE VIVRE IN EACH OF ITS 190 ROOMS AND SUITES

Whether situated in the **original building**, the **Matignon** wing or the **Residence** wing,
each of Le Bristol Paris' 190 rooms and suites are unique.

While their sizes vary, from the 40-square-meter (430-square-foot) rooms to the 320-square-meter (3,445-square-foot) Imperial Suite, every room is filled with an abundance of light and offers a harmonious blend of freshness, elegance and intimacy.

True to the hotel's original spirit, the interior design is crafted to a singular end:
offering travellers the perfect stay as only a **Palace** can.

Because no two guests are alike, the decor of each room is different and embodies a unique history.
Every element is carefully conceived and selected to create an atmosphere that is both welcoming and peaceful.

A room with soul, where guests immediately feel at **home**.



REDESIGNS FROM PAST & PRESENT

- REDESIGNS FROM PAST & PRESENT -

Blending a mix and match of refined **Louis XV** style, **Louis XVI** touches and contemporary accents, Le Bristol Paris continues the redesign of its rooms and suites.

The **Oetker family**, owners of Le Bristol Paris, personally designed the interiors to combine the refinement of the Louis XV period with the grace of Louis XVI style through furniture, paintings, fabrics, mirrors, lights and precious objects. Directed by **Countess Bergit Douglas**, the architectural firm MM-Design helped recreate the Palace's rooms, retaining the Louis XVI refinement whilst playing with softness in colour and simplicity of line.

The result is a lighter, beautifully balanced style.

Updating the rooms without stifling their essence, the contemporary renovations have introduced refreshing touches that respect the Palace's history. The cosy-chic new look revives the spaces with a soft harmony of colour, a gentle balance of shape and a restrained modernity that ensures the comfort and wellbeing of each guest. Above all, the new rooms and suites offer the most rare and precious of luxuries that only a Palace can: the feeling of **being at home**.

- REDESIGNS FROM PAST & PRESENT -



"Down to the trimming of each chair, every single detail has been chosen for the emotion it evokes and the story it tells. The Oetkers' passion for this establishment is communicated through every tiny decision. It was their wish to be able to share some of their favourite pieces here, and to make Le Bristol Paris a testament to French artisanry. And not one week goes by that a guest does not ask me if they can take home a piece of furniture, a curtain or a lamp."

Olivier Bihel, head of projects

COLOURS & MATERIALS



- COLOURS & MATERIALS -

"In partnership with the incredible Italian weavers, Quagliotti, we have created our own bedding line. And with Kos Paris, the prestigious laboratory for organic skincare, we produced a series of pillow sprays scented with lavender, freesia, sandalwood and white musk. They offer a delightful fragrance that makes you feel instantly at home. Sold in the spa, the pillow spray can bring you back to Le Bristol wherever you are. That is what makes this place magic, the feeling of always being welcomed back to your home sweet home."

Across the hotel, there are 120 housekeepers, maintenance persons, valets and florists who work diligently to ensure the highest level of comfort. They know all of our regular guests' quirks: who prefers having the telephone on the left side of the bed, who likes white roses, who can't live without a supply of mints.

They also offer a flawless welcome to new guests. Their discrete yet warm and attentive presence embodies the family spirit that is unique to Le Bristol. Here, no one is ever just a room number!"

Aurélie Martin, head of rooms division





CELEBRATING JOSEPHINE BAKER

- CELEBRATING JOSEPHINE BAKER -

In April 2018, Le Bristol inaugurated the **Suite 1925** as an ode to Josephine Baker, who in 1975 invited 250 guests to the hotel to celebrate the opening night of her 50-year musical revue at the Bobino Theatre.

The 70 square meters of this sky apartment (which can turn into 117m² with the communicating Junior Suite) is a jewel box of silk, cashmere and precious materials. The leading lady who faced many a combat — the liberation, the swing era, the civil rights movement, antifascism and feminism — is present through images that decorate the walls.

The living room features one famous portrait taken by photographer **George Hoyningen-Huene** in 1934,
a familiar image from the Best of Josephine Baker album cover.

The suite is located on the 7th floor at the top of the hotel, with generous light and views of the **Eiffel Tower** and Paris rooftops.

Like Madame Baker, the suite exudes pure elegance and offers the intimate atmosphere of a Parisian apartment with shades of cream, sky blue, white, light oak and powder pink.

SIGNATURES SUITES



- SIGNATURES SUITES -

In addition to 40 Junior Suites, Le Bristol Paris offers two 110m² **Terrace Suites**, each with a 120m² rooftop garden— a bouquet of greenery that combines the beauty of perennials with the delicate scent of lavender, rose and rosemary. One of these little Eden's even conceals an outdoor spa behind lush foliage.

Le Bristol Paris also offers nine **Signatures Suites**.

The **Paris Suite**, which can be transformed into a spacious 195m² apartment featuring a steam room. From its flowered terrace, the **Panoramic Suite**, immortalised by Woody Allen in the movie *Midnight in Paris*, is a glamorous place for a romantic interlude beneath the Parisian sky. In the same spirit, the **Honeymoon Suite** offers panoramic views over the capital's most beautiful monuments, all the way to the Eiffel Tower.

Le Bristol Paris' largest suite, the 320m² **Imperial Suite**, offers views over the hotel's central courtyard.

It features two bedrooms, a living room and a dining room with parquet de Versailles wood floors.

The Imperial Suite can accommodate up to 12 guests without losing any of its cosy intimacy.





GARDEN



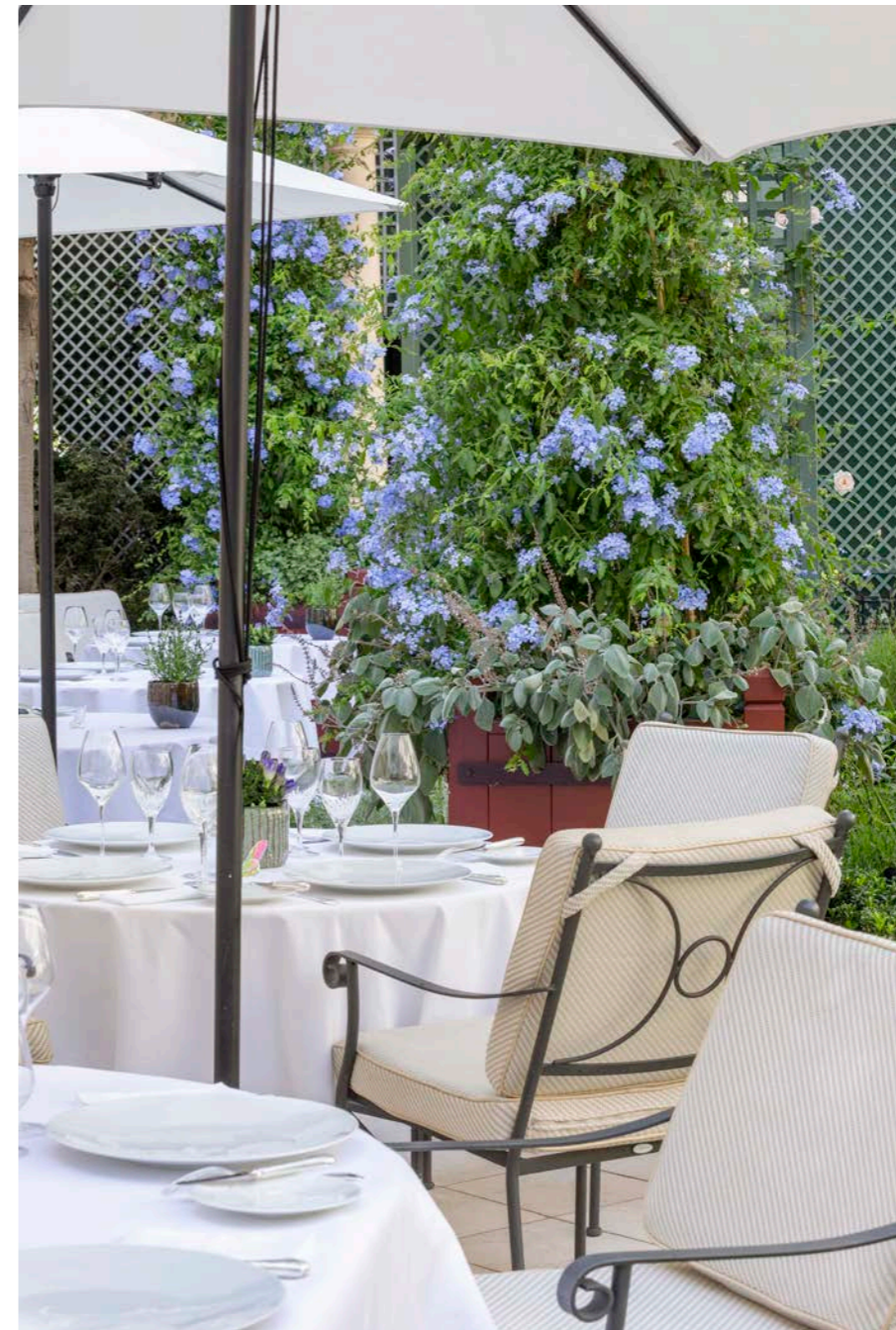
A garden's elegant rebirth at Le Bristol Paris

“Designing a garden is like painting with plants”

Lady Arabella Lennox-Boyd

After several months of planning, sketching and planting, Le Bristol Paris unveils a completely updated garden in a verdant expression of the renewed Bristol spirit. Today, the green heart of the Palace takes on a magnificent new dimension to make our own hearts beat a little faster. To recreate the garden, Le Bristol Paris and **MM Design** commissioned the exceptional talent of Lady Arabella Lennox - Boyd.

World renowned landscape designer Arabella approached her new creation for Le Bristol Paris with deep respect for nature's delicacy, her permanent source of inspiration. Each tree, shrub and flower was deliberately chosen with care and with the aim to support the biodiversity of this precious Parisian oasis.



- GARDEN -

"Trees, shrubs, water and flowers bring birds and beneficial insects to any garden, and I have incorporated all these elements at Le Bristol. The garden will be colonised by nature, giving it a country feel.

It is a garden for every day, of all seasons"

Lady Arabella

To maintain the garden's abundance, Le Bristol Paris vows to use only 100% plant-based and **biodegradable** products with beneficial impacts on the planet.

This garden is an enchanting meeting place. The landscape designer wanted to create more than a beautiful garden.

Today, the garden view from the interior suites and rooms is completely transformed.

On the terrace at **Epicure**, the 3 Michelin starred cuisine of Chef Eric Frechon is served against an inspiring new backdrop. And the courtyard tables at **Le Jardin Français** now occupy this new Parisian Eden. The superb experience of king crab with grapefruit and a Jungle Speed cocktail is elevated by the presence of dahlias and Forget-Me-Nots, blended so perfectly into the scenery, you'd think they've been there forever.

Outside dining available from May to October when weather permits

Epicure / Le Jardin Français

112 rue du Faubourg Saint-Honoré 75008 Paris

+33 1 53 43 43 40 / + 33 1 53 43 43 42

epicure@oetkercollection.com / cafeantonia@oetkercollection.com







GASTRONOMY



**GASTRONOMY BY ERIC FRECHON, AT LE BRISTOL PARIS:
EPICURE RESTAURANT, 114 FAUBOURG BRASSERIE, CAFÉ ANTONIA, ROOM SERVICE AND RECEPTIONS.**

In addition to its a 5-star Palace status, Le Bristol Paris prides itself on its total of four stars in the [Michelin Guide](#).

Heading the kitchen staff since 1999, chef [Eric Frechon](#) has created one of the most esteemed addresses for French gastronomy.

All are welcome to come and enjoy the hotel's culinary pleasures, no room reservation necessary. No matter the time of day or craving, [Le Bristol Paris](#) keeps its tables open and invites everyone on a flavourful journey like no other.



EPICURE

- EPICURE RESTAURANT -

Éric Frechon has made Le Bristol his home for over 20 years: two decades of fruitful collaboration that have birthed one of the most prestigious signatures in contemporary fine dining. In 2009, Epicure earned its 3 Michelin stars, all of which it has maintained every year since. With his subtle sense of harmony in flavour and delicate use of sauces, Éric Frechon's cooking inspires awe for its creativity.

"I was immediately drawn to Le Bristol Paris and we have shared a long history of mutual trust. It is rare to be given total freedom to express oneself in the kitchen, and I have always had that freedom at Le Bristol. Here, I am able cook in a way that feels good to me. Every day, I let my imagination loose and give everything I have to please our guests."

Éric Frechon, chef de cuisine



- EPICURE RESTAURANT -

This generosity and freedom are tasted in every single bite. **Éric Frechon** is meticulous about sourcing his ingredients. Black truffles from Périgord, Caviar from Sologne, Line-caught whiting from Saint-Gilles-Croix-de-Vie, nasturtium flowers, tender asparagus, Normandy butter and wild strawberries, only the best for Le Bristol Paris.

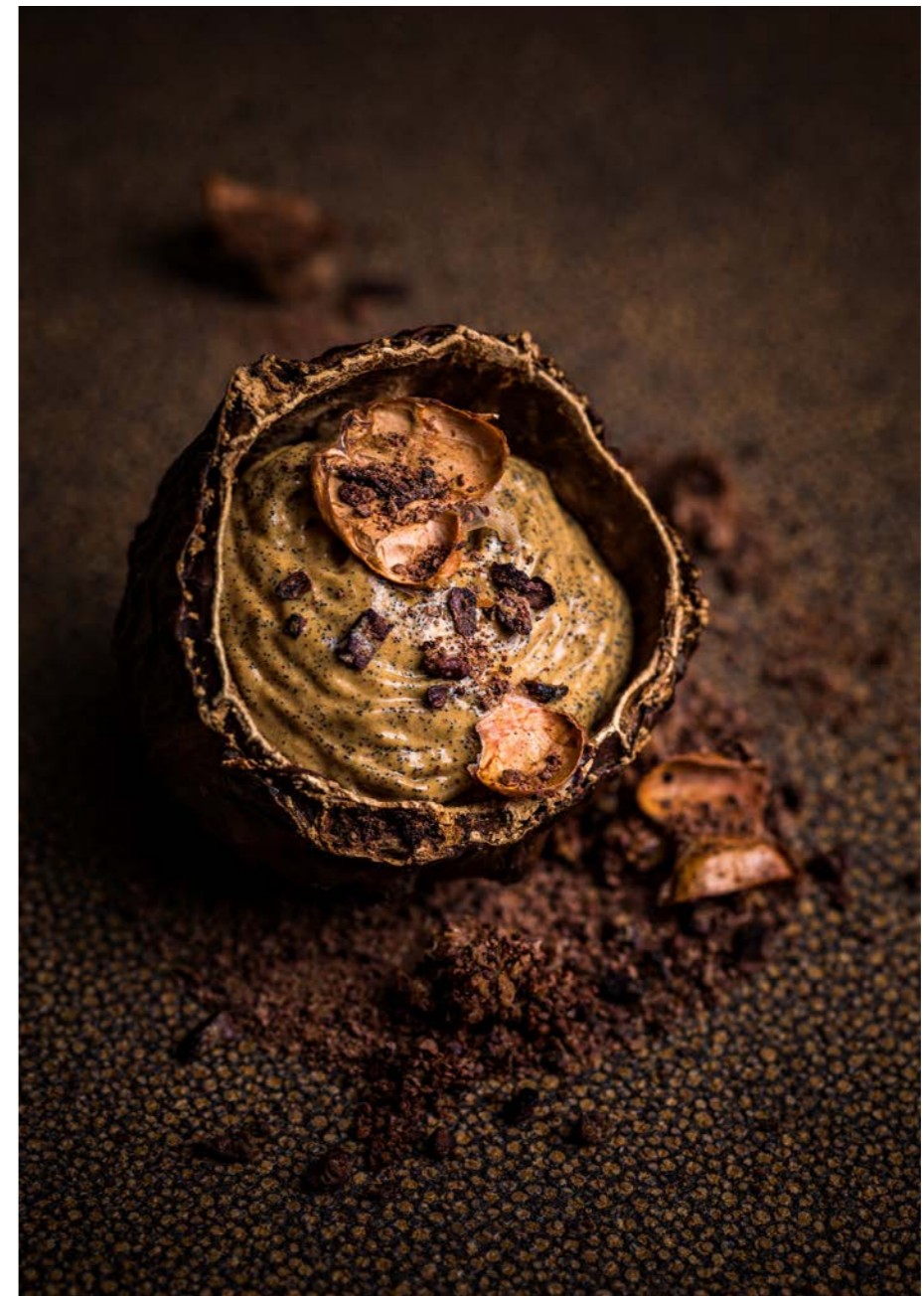
Executed to perfection, his dishes may draw inspiration from a fragrance, a story, or an encounter, but are always created from a foundation of local ingredients and **French culinary heritage**. Some have become signature dishes, such as his *‘Macaroni stuffed with black truffle, artichoke and duck foie gras, baked with aged Parmesan’* and *‘Poached Bresse farm hen, suprême of ‘vin jaune’ broth, gilet bon bons, crayfish and black truffle.’*



- EPICURE RESTAURANT -

Dessert begins with a '*pre-dessert*', a refreshing amuse-bouche to make the transition between savoury and sweet a smooth one.

Then come the desserts made by [Pastry Chef Yu Tanaka](#). He joined Éric Frechon at Le Bristol Paris in 2016. Tanaka's imagination is oriented by the produce that is in season. His flawless execution gives way to delicate creations at the apex of refinement and harmony. In other words, Tanaka creates high art you can taste.



- EPICURE RESTAURANT -



The elegant table settings at Epicure are very much a part of the dining experience, with crystal chandeliers, bespoke tableware and views over the French garden, all of which Frechon curated himself.

Presented on a background of pristine white linen, each dish is served in a bespoke porcelain plate. The cut crystal glasses, specially designed for the restaurant, trace a delicate star under the light.

The ‘**Tasting**’ menu requires eight to nine different plates and as many sets of cutlery and glasses as the dishes du jour and selected wines require.

EPICURE

+ 33 (0)1 53 43 43 40 - epicure@oetkercollection.com

Breakfast daily, from 7:30am to 10:30am

Dinner daily, from 7:30pm to 9:30pm

Smart dress.



BRASSERIE 114 FAUBOURG

- BRASSERIE 114 FAUBOURG -

In 2009, upon the opening of a new wing, Le Bristol Paris opened yet another restaurant: *Brasserie 114 Faubourg* (now recognized with 1 Michelin star). Designed to lift any mood, the warm and vibrant décor places the dahlia flower centre stage with its rich colours, photographed against an orange or plum background.

The playful atmosphere is a perfect match to the Parisian inspired cuisine offered by *chef Éric Frechon*.

The menu at 114 Faubourg presents traditional dishes, offering guests the chance to discover Michelin starred cooking that is at once simple and creative, and grounded in a sincere regard for local ingredients.

A few highlights are the *king crab eggs* with *lemon-ginger mayonnaise*, the *artichoke soup* with *pan-seared foie gras* and *black truffle foam* and the *steak tartare* with *anchovies* and *waffle fries*.

Then, there are the desserts, like the *Caribbean chocolate foam* with *sorbet* and *chocolate sauce*, the *crepe soufflé cake* with *hazelnut* and *Gianduja ice cream*, or the legendary *vanilla Bourbon mille-feuille* with *salted caramel*.

- BRASSERIE 114 FAUBOURG -



Each dish, savoury and sweet, can be paired with the perfect wine from a list including over **150 references** highlighting the original and convivial character of the restaurant. In this spirit, Brasserie 114 Faubourg organizes a **Wine Monday** event the first Monday of every month wherein a French winemaker is invited to personally present their wines. The wines are accompanied by a tasting menu of four dishes created by chef Éric Frechon and prepared by chef Loic Dantec, before it is offered as a special menu for the rest of the month.

Wine Mondays at 114 Faubourg showcase the talent of passionate winemakers who develop small productions with authenticity. The event is a heartfelt commitment for Le Bristol Paris, whose constant mission is to promote the work of **exceptional artisans**.

BRASSERIE 114 FAUBOURG

114 rue du Faubourg Saint-Honoré, 75008 Paris
+33(0)1 53 43 44 44 - 114faubourg@oetkercollection.com

Lunch from Monday to Friday, from noon to 2pm

Dinner daily, from 7pm to 10pm

CAFÉ ANTONIA



- CAFÉ ANTONIA -

Located the heart of Le Bristol Paris, the cosy and convivial **Café Antonia** is a highly elegant meeting place. The space is flooded with natural light in the daytime and lit by the soft glow of chandeliers at night, with a changing musical ambiance according to the time of day. Precious artworks include a portrait of **Queen Marie-Antoinette** by François-Hubert Drouais, a court portraitist at the end of the reign of Louis XV.

The portrait is our muse, and so it follows that the stylish café should take the Queen's familiar name, Antonia.

The interiors are dominated by 18th-century-style French furniture by Maison Taillardat, upholstered with fabrics by luxury labels Frey, Lelièvre and Etro.

The deeply refined sofas and armchairs welcome guests to relax beneath warm lighting. Café Antonia's discrete alcove features warm colours, oak floors and Versailles by Robert Polidori, an artwork discovered by the **Oetker family**.

- LE CAFÉ ANTONIA -

The modern menu by **Éric Frechon** offers light and creative dishes tailored to each moment of the day.

The Healthy Breakfast unites scrumptious flavours with wholesome nutrition,
and the Japanese Breakfast balances a boost of energy with delicacy.

And once again, the **Head of Pastry Chef Yu Tanaka's** *pâtisseries* are a sweet and delicate stronghold on the menu.

His delicate creations harmonise visual and flavour with unparalleled elegance.

On sunny days, Café Antonia opens out onto the courtyard garden blooming with magnolias and fragrant flowers.

From May to September, the **Le Jardin Français** terrace serves a refreshed menu by Eric Frechon.

CAFÉ ANTONIA

+33(0)1 53 43 43 42 - cafeantoniam@oetkercollection.com

Breakfast daily, from 8am to 11am

Continuous service daily, from noon to 10:30pm

Tea time daily, from 3pm to 6pm

YEAR & VINTAGE



- YEAR & VINTAGE -

Chosen with care to create a dialog with Éric Frechon's cooking, the wine list including over 2,500 labels at Epicure and Brasserie 114 Faubourg are drawn from a prestigious map encompassing the best wineries in Bordeaux, Burgundy, the Rhone Valley, Alsace, Champagne as well as lesser-known terroirs.

The sommeliers' team, alongside 8 sommeliers at Epicure and 4 at 114 Faubourg follows each vintage at the top wineries, visits France's wine regions regularly and surveys the aging of over 100,000 bottles in Le Bristol's wine cellars.

Passionate about their craft, the sommeliers encourage discovery by proposing special wine pairings, or even the perfect match, that will bring each dish to life. In 2019, for the fourth year in a row, Epicure was granted the Grand Award by Wine Spectator for having one of the best wine lists in the world.



MILL & BAKERY

- MILL & BAKERY -



From golden croissants and soft brioche to melt in your mouth *pains au chocolat*, every pastry, without exception, is made in Le Bristol Paris' own **bakery**.

What's more, Le Bristol Paris is the first and only Parisian Palace to make its own ancient grain flour using a **mill** that was specially designed for the hotel.

"A meal without bread - without good bread - is no meal at all."

From the beginning, chef Éric Frechon made it his mission to raise the standards for bread at Le Bristol Paris.

In 2017, he met Roland Feuillas, a former CEO who left his job 15 years ago to rehabilitate a mill in Cucugnan. Together, the two made a plan to put '*real bread*' back on the table.

By the end of 2018, the '**Living Bread**' adventure at Le Bristol Paris had begun.

- MILL & BAKERY -

Ancient and vintage species of wheat that have always benefited from **cyclical cultivation** that respects nature's seasons are at the heart of this project. The wheat offers unmatched levels of both nutrition and flavour. Le Bristol Paris' homemade breads are the fruit Roland Feuillas' and Éric Frechon's commitment to reimagine a respectful relationship with the Earth.

To deliver superior quality of flour, a **mill** and a bread oven were built specifically for the hotel. The bakers, who work from 3am to 9pm in the basement of the hotel, use a grinding stone to create the flour fresh for each batch.

"The faster we use the flour, the better the taste and nutritional benefits are maintained. Fresh flour also means no preservatives are necessary. All is needed is the flour with a little water, salt and yeast, kneaded with care and you have a dough that transforms itself naturally. Left alone to ferment, it develops in texture, flavour and digestibility. The result is incredible." Matthieu Favier, head baker

Le Bristol Paris' guests can taste the fresh made, **100% natural breads** from breakfast to dinner. At Epicure, Éric Frechon has created special ancient grain bread pairings for different dishes. Fans of the delicious and healthy house milled breads can take a loaf of their choice home and prolong the Palace experience.



LE BRISTOL PARIS & THE CHOCOLATE FACTORY



- THE CHOCOLATE FACTORY -

The **chocolate factory** follows Le Bristol Paris' homage to natural bread; ancient wheats are transformed on site, from mill to oven, into glorious cushions of flavour. This exceptional bread opens the 3 Michelin star experience at Epicure, which now concludes with palace's handmade chocolates.

"I love the smell, the delicate touch, the malleability of chocolate, it's an incredible substance" he says. "To create 100% homemade, 100% artisanal is in the DNA of the Palace, so I knew my dream would ultimately come true."

Johan Giacchetti, Le Bristol's Master Chocolatier

Push open the doors of the Palace chocolate atelier and step into a 'Nutcracker' fairy tale kingdom. The air is aromatic with exotic grands crus cocoa: Ecuadorian Jivara, Madagascan Manjari, Caribbean Bahibé, Madong, Jamaya, Macaé. Each is a rich promise of indulgence. Piedmont's hazelnuts are magically transformed into praline giving crunch to delicious 'mendiants'. Pillowly marshmallow hearts are wrapped in a velvet ganache. Waves of delicately sculpted chocolates flow over marble counters flavoured with spice, citron and roasted vanilla. Shelves are replenished by the hour with a patchwork of a thousand **chocolate delicacies**.

Every week a procession of confection weaves its way to the Michelin starred tables of Epicure and onwards to Café Antonia, Brasserie 114 Faubourg, Le Bar du Bristol and up to the Rooms and Suites. **3,000 chocolate candies** and up to 60 kilograms of ganache join the parade of elaborate sculptures and sweet jewels.

- THE CHOCOLATE FACTORY -

The story of Le Bristol Paris' chocolate factory features [Johan Giacchetti](#) and his team of experts. *"This is a tale about artisans", says Giacchetti, "It is a dedication to indulgence, by a team obsessed with making the perfect chocolate."* Johan Giacchetti has been awarded France Chocolate Champion (Coupe de France des jeunes Chocolatiers Confiseurs) at only 21 years of age.

Later on, he participated in the World Chocolate Masters in 2014. Giacchetti is 'a *purist*'.

Éric Frechon entrusted him with the keys to the [chocolate factory](#), this confectionary virtuoso was pâtissier-chocolatier at Gérard Mulot and chocolate chef at Dalloyau.





OF MEALS
& MEN

ÉRIC FRECHON: THREE MICHELIN STARRED CHEF

"I cook what I love to make, to eat and to share." Éric Frechon

Between **Éric Frechon** and Le Bristol Paris, a love story has developed over 20 years.

It's the story of a partnership between a familial home and a cooking prodigy. It all began in Tréport, Normandy. At 13 years old, an adolescent Frechon got his first job as a sous-chef to earn money for a bicycle. Little did he know, along the way he would discover his passion. Later, after receiving his degree in hospitality, he began working at La Grande Cascade and, for a brief period, at **Le Bristol Paris**.

Frechon then walked the Michelin starlit path from Taillevent to La Tour d'Argent.

He later found himself in Spain at Byblos Andaluz, where the butter-loving Normand discovered olive oil. Returning to Paris, he joined chef Christian Constant at Le Crillon, where he remained for 7 years. In 1993, he was voted **Meilleur Ouvrier de France** (Best Artisan in France) for cooking.

But the desire for his own cooking home remained strong.



- OF MEALS & MEN -

In 1995, he opened La Verrière. His cooking was well regarded by Parisians, but the 'all-inclusive menu' left the creative chef unfulfilled. Then, one day in 1999, Le Bristol came calling... "*an offer I couldn't turn down.*"

Like a first love that comes running back, the desire in his heart was rekindled. At the time of his arrival, the gastronomic restaurant had one Michelin star. Within a few years, Frechon would catapult it to the top.

By his second year, in 2001, Epicure was awarded 2 Michelin stars.

Then, in 2009, the holy grail of 3 Michelin stars was achieved.

And in 2013, it was Brasserie 114 Faubourg's turn to step into the light with its first star in the Michelin Guide.

If Frechon's inventiveness, generosity and passion for sharing create the perfect marriage of luxury and local, it's because there is no limit to his virtuosity. His only rule is to pay total respect to each ingredient, from the simplest to the most elaborate. Along this quest for authenticity, he creates dishes that are memorable, iconic and - in the best sense of the word - emotional.

In 2019, Le Bristol Paris and Eric Frechon celebrated a double anniversary: twenty years together and ten years holding 3 Michelin stars. This enduring love story, rooted in a passion for French gastronomy, makes each day a celebration.

- OF MEALS & MEN -

YU TANAKA, THE NEW PASTRY CHEF OF LE BRISTOL PARIS SINCE 2023

*'I learned **French pastry** making in France, so this will be the foundation of my work, although I'd also like to bring a light **Japanese touch** to connect with my origins.'*

Born in Fukuoka, **Japan** in 1990, Yu Tanaka attributes his passion for French gastronomy to his father, a skilled Chef and devoted epicurean who trained at Restaurant Paul Bocuse in Lyon and went on to work for a French restaurant in Tokyo.

The ambitious young Chef joined the team at Sadaharu Aoki in 2009, a Franco-Japanese patisserie in Paris' 7th arrondissement where he spent one year learning **the art of fusion creations**. After three years honing his skills as Pastry Chef of Il Vino Italian restaurant in the 7th arrondissement, Yu Tanaka joined Hotel La Reserve, in the 8th arrondissement, as Chef De Partie.

In 2016, he became Sous-Chef at Epicure, where he further developed his knowledge under Executive **Chef Eric Frechon**, who in turn gave him the opportunity to nurture his talent for pastry making, promoting him to **Head of Pastry for Epicure**. Now, after two years in the role at Epicure, Yu Tanaka will lead the pastry programme for Le Bristol, a job he has dreamed of for many years.



FRANCE'S BEST ARTISANS

Le Bristol Paris' kitchens are populated with several team members who have been voted one of France's Best Artisans (*Meilleurs Ouvriers de France*).

The MOF's, as they're called, are the *crème de la crème* of their craft. This prestigious honour is awarded by a competition that occurs every 4 years since 1924. It encompasses several professions, with a special emphasis on restauration and hospitality. The MOF stamp is like a certification for mastering French *savoir-faire*.

Besides *Éric Frechon*, who was awarded the cooking title in 1993, two other MOF's contribute to Le Bristol's formidable team. *Franck Leroy*, Frechon's right-hand man, was voted Meilleur Ouvrier de France for cooking in 2000, and *Frederic Kaiser* earned his MOF title as a Maître d'Hotel in the Service and Table Arts competition in 2011.



- OF MEALS & MEN -

"Great cooking begins with a spirit of friendship, as they say. Le Bristol Paris' tables receive each guest as a friend. Once they have entered the lobby, it's our job as hosts, servers and sommeliers to ensure that everyone feels relaxed and at home.

For the gastronomic experience to reach perfection, the place settings and the choreography of the service must, of course, be exceptional— but also the kindness and attentiveness with which each guest is welcomed and treated throughout the meal. Epicure embodies this generous spirit of friendship and warmth. The atmosphere is far from the staunch and rigid image that is often associated with haute cuisine.

All the while respecting the privacy of our guests, we use kindness and sensitivity to ensure everyone experiences the magic of this unique dining encounter. We consider ourselves the messengers of culinary emotion, working to induce happiness."

Frédéric Kaiser, MOF, head of food & beverage





LE BAR DU BRISTOL

- LE BAR -

DESIGNED TO RESEMBLE A CABINET OF CURIOSITIES, LE BAR DU BRISTOL IS A COSY REFUGE
OFFERING AN ELEGANT MENU OF SIGNATURE COCKTAILS

In a chic corner of Le Bristol Paris, **Le Bar du Bristol** offers a relaxing end to your afternoon or an intimate haunt for glamorous Parisian nights. At Le Bar du Bristol, different styles and eras collide with dash and daring. Oak parquet de Versailles floors echo pine panelling. Winter fires burn in the Sienna marble fireplace, cosy leopard-print banquettes and bespoke zebra print stools harmonise playfully. And on the walls, a **cabinet of curiosities** where shelves, designed like jewel boxes, reveal a private collection of rare spirits, vintage books, botanical prints, seashells and contemporary sculptures.

Above the wood and gold-granite bar, a monumental mirror transforms into a screen each night to display the videos of cutting-edge contemporary artists. Every evening from Tuesday to Saturday, Le Bar du Bristol transforms into a musical stage with live DJs mixing electro sounds and vintage atmospheres based on a '*sound colour*' designed exclusively for the space. During the course of the evening, luxuriant silk curtains close imperceptibly, enveloping night owls in lavish comfort. s

- LE BAR -

From 5:30pm, guests can enjoy a glass of wine or a flute of champagne at [Le Bar du Bristol](#). The adventurous may prefer one of the legendary cocktails that have always been a cornerstone of the Palace experience. Classic or creative, the [cocktail experience](#) can be tailor made to each guest.

At Le Bar du Bristol, the art of cocktail-making is about listening. Whatever a guest's request, whether it's inspired by the memory of a fragrance or the desire to enjoy a refreshing, bitter, alcohol-free or sweet drink, the bar offers unexpected harmony of flavour in its signature cocktails. Opening the cocktail list is the [Bristol Old Fashioned N° 3](#) is a short drink made with calvados that transports you to a Normandy orchard in bloom. The slightly more complex [Cocktail 365](#) is an infinitely elegant tippie combining honey syrup (from Le Bristol Paris's own hives), bitters with nuts and spices, an exceptional cognac and blanc de blancs champagne. In addition to the house signatures, the bartenders have reinvented the great classics, dreaming up personal variations like the Provençal daiquiri made with rum, lemon, sugar, thyme and lavender. Or the [B-Mule](#), inspired by the classic Moscow Mule, made with mint, elderflower, ginger ale, vodka and lemon.

A classic bar menu matches the refined cocktail flavours with [King Crab](#) maki rolls and vegetables with spicy ketchup; duck foie gras toasts with salt and pepper confit and crispy haddock mousseline with Sologne caviar. These are just a taste of the tapas on a menu created by chef [Éric Frechon](#) and renewed each season.

LE BRISTOL AFTER DARK



- LE BRISTOL AFTER DARK -

Paris by night is gaining an irresistible new ambiance
with the freshly reimagined **Bristol After Dark evenings** at Le Bristol Paris.

A glowing beam of purple passion is about to take hold in the heart of Paris.

Bristol After Dark at Le Bar du Bristol is now introducing a new concept curated to channel the effervescence, insouciant fun and transcendence of the golden ages of partying, thanks to a **partnership** with Loic Berardengo and his partners, co-founders of Zoulou Agency, who shaped the inimitable Club L'Arc Paris.

Seductive shades of violet will dance off the disco ball's faceted reflection in a décor that sees hallowed Studio 54 vibes intermingle with the plush splendour of a **Parisian Palace**. Injected with new beats of the retro and recent variety, the soundscape will take its cues from the guestlist, modulating between a mix of refreshing Italo-disco, '80s pop and mainstream hits.

- LE BRISTOL AFTER DARK -



"To reinvent itself, to dare to create and advance our era, those are the essential things in the life of a Palace, even an historic one. That's what we're doing at Le Bar du Bristol. Changing the rules, surprising our guests, bringing a subversive, provocative and offbeat touch to spice up the most refined evenings."

Thierry Hernandez, bar manager

LE BAR DU BRISTOL

112 rue du Faubourg Saint-Honoré 75008 Paris

+33 (0)1 53 43 42 41 - lebar.lebristolparis@oetkercollection.com

Open daily from 5:30pm to 2am

BAD evenings from Tuesday to Saturday from 10pm to 2am



**LE BRISTOL PARIS IS HOME TO TWO HAVENS OF WELLBEING:
A TRANQUIL SPA AND A STYLISH POOL PERCHED ABOVE THE PARIS ROOFTOPS**

A 440 square metre haven of wellbeing spread over three floors, [Spa Le Bristol by La Prairie](#) offers luxury self-care of the highest elegance. Far from the hustle and bustle of the city, it is here that Parisians and international guests come to destress, detoxify, relieve jet leg and rejuvenate. At the spa, the aim is to disconnect from the hectic world to better connect with oneself.

The [eight treatment rooms](#), including one duo room, are all bathed in sunlight.

A selection of them open up onto the courtyard, offering the luxury of a private terrace.

The [Russian Room](#) and the [Tata Harper](#) treatment room invite guests to immerse themselves in a restorative cocoon for a journey of the senses. Destination: *inner peace*. The spaces are unique, as are the treatments offered by a friendly team of experts. Incorporating exclusive products lines and techniques, personalized massages and custom protocols, the team makes every treatment and ritual an exceptional experience that is tailored to each guest's needs.

Guests are invited to get the positive energy flowing with [reiki](#), sophrology or meditation.

Work with a personal trainer on a tailored programme. Relax any knots or blockages with an osteopathic massage.

In this same spirit, the [KOS PARIS](#) laboratory has created an exclusive range of 4 beauty oils for hair and body in collaboration with the spa.

[Kid's Club Le Bristol Paris x Bonpoint](#) offers a chance for children to play, after which parent and child can enjoy a duo spa treatment. The unique treatments at the spa make it one of the most beloved wellness destinations in the City of Light.

- RUSSIAN ROOM -

With a visit to the **hammam** topped by an exfoliating treatment and tonic massage, the skin is restored in the traditional **Russian way**.

The spa also practices the **exfoliation with aromatic salts**.

This invigorating scrub begins with a warm application of oils by Le Bristol Paris by KOS on your skin. This preparation, composed of sea salts and oils selected according to your specific needs, is methodically integrated into the epidermis with circular movements to eliminate dead cells and stimulate blood circulation, leaving your skin silky and luminous.

The treatment promises a soft and purifying exfoliation. After the simultaneously intense and profoundly relaxing experience, guests walk away feeling **refreshed and renewed**.



- TATA HARPER -

Le Bristol Paris never ceases to expand its glorious repertoire of refined pleasures, which is why
Spa Le Bristol by La Prairie welcomes the brand-new Sensorial Resets menu
by global leaders in clean skincare, Tata Harper.

The highly innovative and deeply replenishing treatments include a range of five programs which provide the skin
with a deep clean to prepare it for the soothing and powerful reset:

Balance & Ground, Soothe & Rest, Quench & Cocoon, Illuminate & Energize and Clear skin & mind.

Sensorial Resets reached far beyond any facials that a hotel spa has offered before, thanks to the incorporation of the use of
the five senses and the introduction of Tata Harper's first-ever proprietary skincare machine, Dermal Reset.

This new addition encourages a complete reset of skin, body and mind.

The innovators at Tata Harper have devised the five Sensorial Resets to offer personalized treatments that stimulate
all of the senses thanks to a holistic approach. As a complement to the cutting-edge beauty technology,
ancient healing modalities are interwoven into each of the reset facial rituals with bespoke elements
such as a Tibetan singing bowl, a tuning fork or a gua sha stone.

These unique, holistic touches serve to amplify the Sensorial Resets and accentuate their long-lasting
and deeply replenishing effects.



- LE BRISTOL PARIS x BONPOINT -

Children are also welcome at the spa!

They can take advantage a light filled **Kid's Club** playroom that blends timeless creativity with the poetry of **Bonpoint** for their enjoyment, delivered with Le Bristol's special touch. The little ones can hide in the native American tepee, have a pillow fight with the floral-patterned cushions or draw on the blackboard painted walls. A racetrack for toy cars, a dollhouse, plush toys, books and more are all there, ready to be discovered. No detail has been ignored for the classiest playroom in Paris.

The spa's expert teams are also available for **children's mini treatments**. The treatments can be booked as a duo with mom or dad for the little ones, and solo for over 12's. On the fragrance menu are cotton flower and orange blossom for facials and massages. Children's tender skin gets as much attention with the hyper allergenic, protective and natural products from Bonpoint.

For a relaxing and delicious break, all aboard for '*A Moment of Magic*', a facial and body massage followed by a sweet snack from Pastry Chef Yu Tanaka to be enjoyed together in the enchanting Kid's Club. This **duo treatment** offers a rare chance for parent and child to connect over a special memory that only Le Bristol Paris x Bonpoint know how to create.



- A POOL BETWEEN EARTH & SKY -

At Le Bristol Paris, the pool is on the 6th floor, suspended between the earth and the sky. Professor Pineau, famous for having decorated the yachts of Stavros Niarchos and Aristotle Onassis, designed it to look like a giant caravel from the 1920's.

The large windows open to stunning views on either side.

One extends onto the teakwood solarium, where chaise lounges idle.

Two *trompe-l'oeil* frescoes by Pierre-Marie Rudelle stretch from bow to stern, as if guiding the boat toward Oetker Collection's legendary Hotel du Cap-Eden-Roc.

From starboard to port, the eye drifts from the Parisian blue sky, passes over the slate roofs, getting caught in the Eiffel Tower's net and hopping over the Sacré Coeur dome. Le Bristol Paris' pool is ideal for a relaxing pause and dreamy escape. Here one swims in the clouds.

The swimming pool is exclusively for guests staying in the hotel.

SPA LE BRISTOL BY LA PRAIRIE

112 rue du Faubourg Saint-Honoré 75008 Paris

+33 (0)1 53 43 41 67 - spa.lebristolparis@oetkercollection.com

Open daily from 9am to 9pm

A formal dining room with a set table, floral centerpieces, and a chandelier. The table is set with white plates, glassware, and folded napkins. The centerpieces are large, lush arrangements of white and pink flowers. A crystal chandelier hangs from the ceiling, and a large mirror is on the wall.

PARTIES & EVENTS



**THE FIVE SALONS IN THE CENTER OF THE PALACE, FROM THE MOST INTIMATE
TO THE MOST GRAND, BECOME THE VENUE FOR RARE AND SPECIAL MOMENTS**

At Le Bristol Paris, literature has its **salons**, fashion has its red carpet and gastronomes have their choice of restaurants. Private celebrations such as reunions and birthdays are celebrated with gala lunches and candlelit dinners. Proposals and weddings bring large parties to private tables. Since the beginning, Le Bristol Paris has been the site of **unforgettable celebrations**. The glamorous moments spent here create lifelong memories, and all events and receptions organised at Le Bristol are completely **bespoke**.

THE SALON CASTELLANE, A DAZZLING PARTY THEATRE

The 170 square metre rotunda is named after former owner the **Comte de Castellane**, who made it his private theatre. Today, the lavish décor pays homage to the room's namesake with oak wainscoting, 18th century tapestries and Baccarat crystal chandeliers. This is where memories are made. Couples say, 'I do', friends dance the night away and stars celebrate with an exclusive guest list. Michelin starred Chef Eric Frechon is in charge of the banquet.

- PARTIES & EVENTS -

THE RAMBOUILLET, ELYSÉE & VERSAILLES SALON: ROOMS WITH A VIEW

They open onto the hotel's courtyard garden and green spaces. The interior décor is a graceful homage to 18th century aristocratic life. Light floats in from the windows, illuminating the mother of pearl and golden accents in the **Rambouillet** salon, and warming the oak panelling and silk rugs in the **Elysée**. With all technology hidden discretely behind the mirrors and moulding, the salons maintain a timeless calm that can only be interrupted by birdsong and gentle chatter coming from the courtyard.

The magnificent **Versailles** salon features a bucolic *trompe l'oeil* fresco that extends along the garden.

It can be joined with the Elysée salon to host up to 250 people.

This is where Le Bristol Paris' most noble banquets and most fabulous parties are held.

THE **MARIGNY** SALON: LE BRISTOL PARIS' BEST KEPT SECRET

Designed in a refined empire style that incorporates the elegant and unconventional look of a **Napoleonic** tent, the Marigny salon features views of the garden through its French doors.

In this quiet space, meetings in *tête à tête*, small groups or large parties can convene for an elegant coffee, a meeting, a work lunch or an intimate and memorable dinner.





A RESPONSIBLE PALACE





LE BRISTOL PARIS IS DEEPLY COMMITTED TO ENVIRONMENTAL AND SOCIAL SUSTAINABILITY
& THE PRESERVATION OF ITS ONE OF A KIND SAVOIR-FAIRE

Because the hotel is an exceptional establishment that depends heavily on the men and women who form its talented teams,
Le Bristol Paris strongly values **social** and **environmental sustainability**.

In 2019, the French government once again granted the hotel the **Entreprise du Patrimoine Vivant** (living legacy enterprise) label, given to establishments that uphold rigorous artisanal *savoir-faire* and technical excellence.

In 2016, Le Bristol Paris was awarded the prestigious **Green Globe Certification**, an international recognition that honours companies and organisms that create the pathway for sustainable travel and tourism. The certification was a strong symbol of the hotel's involvement in environmental preservation. The Palace has since continued to bolster its efforts and commitments to offering exceptional service that does not compromise the planet or its people.

- BEE GREEN -

In keeping with its Corporate Social Responsibility (CSR) initiatives, Le Bristol has created the **Bee Green team**. Composed of 12 members with representatives from every hotel department, the Bee Green team meets each quarter to brainstorm and create action plans for projects that boost wellbeing and sustainable development across the hotel.

One output of a Bee Green meeting is the **Giving Bags** project. Cotton shopper bags are now placed in every hotel room and suite allowing guests to donate clothes, shoes, bags or other personal items that could be of use to someone in need.

Another positive change has been the implementation of a collection box for used hosiery to be donated to the Red Cross.

Each month over **3kg of hosiery** is collected from the rooms to be upcycled into bandages.

Unused toiletries are also collected from the rooms and given to the **Clean the World** charity that recycles them into soap to donate to disadvantaged populations. Since 2017, over 1445 kg of soap have been recycled through this initiative.

Le Bristol also supports a number of charitable initiatives like **Imagine for Margo**, a child cancer research fund.

Team members participate in the organization's annual race in September, and Le Bristol Paris' chefs offer fun filled cooking workshops for terminally ill children at Necker Hospital.

- ECOSYSTEM -

Nature holds a special place for Le Bristol Paris.

Not only physically, at the very centre of the Palace, but also at the heart of the hotel's commitments.

More than a passing initiative, environmental protection is an everyday concern for the hotel.

For many years, a card has been placed in the bathrooms that allow guests to indicate whether or not they would like to have their **towels** and **linens** changed.

100% of Le Bristol's lighting is **LED**. Each year in March, the hotel participates in **Earth Hour** by turning off all lights at 8:30pm for one hour to save electricity along with companies and individuals around the world.

Beyond the **composting** of organic waste (290 395 kg of which is separated each year), Le Bristol Paris' constant concern for the environment hides in other unseen nooks and crannies, like a corner of the courtyard where a 'hotel' for native insects sits.

And on the Palace's roof, where **6 beehives** produce around 190 kg of delicious honey each year.

Le Bristol Paris' expert gardeners use only **100% biodegradable**, plant-based products that have no harmful effects on the Earth.

E D E N B E I N G

E D E N B E I N G



BY CREATING THE EDEN BEING LIFESTYLE BRAND AND BOUTIQUES,
OETKER COLLECTION EXTENDS THE TRAVEL EXPERIENCE

Located in Le Bristol Paris' lobby, the **Eden Being boutique** is a lifestyle haven that embodies the home like quality found across all Oetker Collection Palaces and hotels. A friendly space for finding the seasonal collections of talented designers, timeless luxury and unique pieces, Eden being offers the best of what's current.

Catarina Mina's handmade Brazilian bags share the space with **Valextra**'s luxury leather goods in a quirky blend of casual fun and high fashion. Silk cushions by **India Mahdavi** resonate with ready-to-wear by **Varana**, both the work of traditional Indian artisans with a contemporary vision for environmentally friendly and sustainable fashion.

T.T. Trunks can be personalised, just like the children's pyjamas from **Piu**.

Not one month goes by without a new object of desire or luxury line popping up in the Eden Being boutique for discovery.

Eden Being also allows guests to take away a little piece of Le Bristol Paris with the **Raynaud** tea set used at Café Antonia, the **Baccarat** butterflies from Epicure's tables or the limited-edition backgammon board by Alexandra Llewellyn, with a peacock feather design inspired by Le Bar.



SOCCRATE



AT LE BRISTOL PARIS, HER MAJESTY THE CAT SOCRATE,
A SACRED CAT OF BURMA, HAS LIVED THE PALACE LIFE SINCE 2021.
MEET THE NEW FELINE WHO BRINGS ADDED JOY TO THE GUEST EXPERIENCE

To enhance the hotel's family feel, Le Bristol Paris welcomed a new permanent resident in October 2021 : Socrate, son of Fa-raon, a sacred cat of Burma who reigned at Le Bristol from 2010 to 2020 and finally decided to retire.

"I was born on June 15th, 2021. My lagoon blue eyes, silky white fur and tiny, pearl grey ears are enough to make anyone fall in love with me. I come from the very chic lineage of Birman cats and by nature I am friendly, spirited and refined.

I'm always kind and gentle and although I like attention and adoration, it's best not to take it too far.

I love being caressed from head to tail - it makes me purr with satisfaction - but don't fawn over me too long or I will nonchalantly distance myself and leave the room with an air of noblesse.

Even when I laze around the concierge desk, I do so with utter class.

An aristo-cat always keeps bowtie straight and fur perfectly fluffed.

*And when I'm not stretched out sunbathing in the courtyard,
I enjoy escaping into dreamland, curled up comfortably on
the silk cushion of an armchair. Of course, I do have my own
quarters, but I love being in the company of guests.*

*I'm a society cat and I never refuse an invitation to enjoy
a moment in one of the suites. I am a charming companion,
as they say, and I get along wonderfully with children.*

*And I must admit, I find it fun when a mass email is sent to all
Le Bristol's employees to search for me. Nothing like a little
game of hide-and-seek to keep things interesting. Between
the hotel's 8 floors and 190 rooms and suites, it's a showdown
to find me. But as a classy cat, I always show up to the party."*

Socrate



HISTORY





"LEAVE NOTHING TO CHANCE"

THIS WAS HIPPOLYTE JAMMET'S GUIDING PHILOSOPHY WHEN HE CREATED THE PALACE OF HIS DREAMS IN 1925

Le Bristol Paris story begins at the dawn of the 20th century in the fanciful world of Hippolyte Jammet's childhood and youth. The ambitious young man cultivated a penchant for excellence during visits to his grandparents' Parisian restaurant Le boeuf à la mode. There, he nurtured his dream to build an elegant, modern and refined hotel in Paris, a rare home where travellers would feel indulged and cared for.

In 1923, Jammet discovered an 18th-century mansion - the former home of the Comte de Castellane - at number 112 rue du Faubourg-Saint-Honoré. It was a suitably prestigious location in the heart of Paris, close to the Elysée Palace, yet removed from the bustle of the capital.

He was 30 years old when he acquired the property.



THE BIRTH OF A LEGENDARY ADDRESS

-THE BIRTH OF A LEGENDARY ADDRESS -

In just two years, the aristocratic dwelling was transformed into a refined and luxurious hotel.

Possessing an unrelenting eye for detail, Hippolyte Jammet designed each space marrying ultra-modern comfort with unmistakable accents of French sensibility. The hotel would become the first ever to offer room service, with the help of a dumbwaiter and a *maître d'hôtel* on every floor. It was also the first to install a climate control system for cooling the drawing rooms and common areas.

Ever the innovator, Hippolyte invented the *mirophare*, an adjustable mirror equipped with a lightbulb so that men could shave without cutting themselves. Where the original mansion housed a private theatre, he created the winter restaurant that would remain in place until 2011. In all of the hotel's spaces, furniture from the period and original artworks created an ambiance that was simultaneously lavish and intimate.

Aware that the success of his hotel depended on the quality of his staff, Hippolyte Jammet recruited only the best.

His objective was to create a tailor-made service, one that was tailored to his own lofty vision of hospitality.

- THE BIRTH OF A LEGENDARY ADDRESS -



The only thing left to do was to give his hotel a compelling name. He chose ‘*Le Bristol*’ in homage to **Frederick Hervey**, 4th Earl of Bristol, a prolific traveller and lover of the luxuries and comforts enjoyed by 18th century globe-trotters. In **April 1925**, Le Bristol opened its doors.

"Since its opening in 1925, Le Bristol Paris has given luxury a new definition: excellence by way of outstanding service. Travellers from around the world come here to experience authentic Parisian elegance because the Palace is synonymous with French art de vivre."

Luca Allegri, President-Managing Director

ROARING TWENTIES & PRIVATE LIFE



*gâteau d'anniversaire confectionné par
notre chef de cuisine Jean - Claude FIORI, que Josephine
découpe dans notre restaurant Régence (style) Savoir 1978*

- ROARING TWENTIES & PRIVATE LIFE -

Offering a limitless approach to luxury, elegance and service from day one, Le Bristol Paris became the place to be for the Parisian elite, as well as notable figures from abroad. Some of the first to arrive were guests of Elysée Palace, who enjoyed the hotel's restaurant. Then, heads of state and diplomats trickled in during state visits and holidays thanks to the exceptional level of **privacy** granted them.

Here, guest anonymity is highly guarded, which is why the **biggest stars** in art, culture and fashion are regular guests.

They can enjoy a quiet stay or indulge fully and publicly in the Parisian way of life.

Josephine Baker is one such star, who celebrated her 50th year anniversary in show business with a lavish dinner alongside 250 of her guests in 1975.

And **Woody Allen** who filmed scenes from *Midnight in Paris* in the Panoramic Suite in 2010.

From Paris of the Roaring Twenties to Paris today, Le Bristol Paris' story is inextricably linked to the people who have made the hotel their **home-away-from-home** in the City of Light.

All one has to do is peer into the guestbooks to discover the list of legendary names: Charlie Chaplin, Henry Kissinger, Princess Grace, Kofi Annan, Shirley Bassey, Sophia Loren, Mikhail Gorbachev, George Clooney, Dustin Hoffman, Helmut Kohl, Mick Jagger, Robert de Niro, Julia Roberts, David Beckham...

Page after page and book after book, these names and many more are written into the **Palace's history**.

- LE BRISTOL PARIS' GOLDEN KEYS -

Upon the request of Hippolyte Jammet, locksmith **Jean-Arthur Fontaine** produced and engraved specially designed keys for the hotel. They were styled with a large and elegant key ring featuring the hotel's name and emblem with ivy leaves and two unicorns (taken from the city of Bristol's coat of arms) which embody the essence of the Palace. The unicorns are topped by a goblet of fruit symbolising culinary pleasures, and they surround an image of the portico from the hotel's first extension and a boxwood hedge that evokes the immaculate French gardens.

This key would come to symbolise the spirit of Le Bristol Paris. Here, travellers are at home. **Everyone gets their own key.**

Le Bristol Paris' art of welcoming guests *à la maison* helped to create its reputation as one of the most attractive and adored hotels in the world. Still today, guests are given a **traditional key** on the same iconic silver key ring to open the door to their room or suite.

- LE BRISTOL PARIS' GOLDEN KEYS -



"From the moment they cross the threshold, it is up to us to anticipate what has brought each guest, couple or family to the hotel. To ensure that they feel immediately welcomed. To assist them and make sure their every need is met.

To give them the keys, with the signature key ring that says - better than any words can - "Welcome home. Make yourself comfortable. We are here for you".

At Le Bristol Paris, check-in and check-out are not a mere transaction. We are the first to respond to our clients' requests, the first smile of their stay and the attentive presence that opens the doors to their Parisian home.

Laure Pichon, front desk manager

- LE BRISTOL PARIS' GOLDEN KEYS -



The concierge's domain is located to the left of the entrance to the hotel's lobby. The “Clés d'Or”, or crossed gold keys, worn on a concierge's lapel, are the symbol of the concierge's function and of the level of service that he is employed to offer.

Tony Le Goff, Head of Concierges, and his team have various responsibilities. They hold the room keys, since keys are still in use at Le Bristol, and not simple magnetic cards. They manage and oversee the luggage staff, the messengers and the car valets.

Taxi needed? Find a table for two at a trendy restaurant that is fully booked for the next two months?
Book tickets for a show? Get tickets to a strictly reserved fashion show?
That's the concierge's job.

THE SECRET OF ROOM 106



- THE SECRET OF ROOM 106 -

As the decades advanced, Le Bristol Paris expanded. Hippolyte Jammet built an 8-floor extension, a basement, and then - anticipating the onset of a global conflict - a bomb shelter. As the only hotel to possess this level of protection during the Second World War, Le Bristol Paris signed an agreement with the nearby American embassy to become the official residence for American citizens in Paris.

The diplomats moved in. But that's not all. Ann Morgan, daughter of American banker John Pierpont Morgan, rented fourteen rooms wherein she secretly hid Jewish refugees preparing to immigrate to New York.

One of the clandestine guests was Leo Lehrman, the architect in charge of designing the hotel's expansion. In 1942, when the Vichy government adopted a strict anti-Jewish policy, Hippolyte Jammet hid his colleague in room 106 and removed the number from the door. The entire staff kept their silence and Lehrman remained hidden there until the liberation. But the secrecy and hiding didn't prevent the architect from slipping out of the room at night to survey the progress of his renovations.

It was during this time that Lehrman got the idea to reduce the number of rooms to make each more spacious, to remodel the bathrooms and to line the walls in the winter restaurant - today the Castellane Salon - with Hungarian wood panels and *Les Quatres Saisons* by Gustave Louis Jaulmes, a painted wallpaper that was installed by the painter himself. Lehrman also drew the plans for the beautiful wrought iron door on the elevator located beneath the main staircase, which one can still admire today.



A JEALOUSLY GUARDED PALACE

- A JEALOUSLY GUARDED PALACE -

Since its inauguration in 1925, Le Bristol Paris has passed hands only once, in 1978, from the **Jammet family** to the **Oetker family**. After Jammet's death in 1964, his wife took over management, aided by the eldest of their ten children. Together, they enhanced the hotel's gastronomy by creating an original menu and a dining event they called *Wednesdays at Le Bristol*.

Seven years later, Madame Jammet decided to sell Le Bristol to provide a legacy for her heirs. She chose to entrust their life's work to the German businessman **Rudolf Oetker**, who already owned two prestigious addresses. Vowing to maintain the tailored services that made Le Bristol famous, he undertook major renovations to create more space for experiencing them.

In 1979, the hotel expanded into the former *Petites-Sœurs-de-la-Bonne-Espérance* convent, a property Jammet had acquired in 1955. The **new wing** opened onto Le Bristol Paris' enchanting centrepiece:
a 1,200-square-metre **French garden**.

That same year, the hotel added a **swimming pool** on the top floor, with stunning views over the Parisian rooftops.

- A JEALOUSLY GUARDED PALACE -

In 2007, Le Bristol Paris began a new chapter in its history, with the acquisition of the adjacent building, giving the hotel an entry from Avenue Matignon. This **new wing** opened in 2009 with an additional twenty-one rooms, five suites, and a brasserie, the **114 Faubourg**.

In 2011, Le Bristol Paris inaugurated a totally refurbished **spa** and two new suites with interiors decorated by the Oetker family, who designed all of the hotel's spaces.

Later that year, Le Bristol Paris became the first-ever hotel to receive the '**Palace**' distinction, awarded by the French Ministry of Tourism.

"A Palace is, of course, an exceptional building and location.

But more than that, it is a state of mind. Made up of kindness, warmth and the true desire to please amongst every member of the team - no matter their job title. It's this authenticity that defines the spirit of Le Bristol. And our guests frequently tell us that they can feel the difference; they are surprised at how immediately they feel at home here."

Leah Marshall, hotel manager



- A JEALOUSLY GUARDED PALACE -

After the three restaurants, the garden, the spa and the bar, Le Bristol Paris continued its ambitious renovation project to bring a contemporary touch to the rooms and suites with the help of Countess Bergit Douglas' architecture firm, [MM-Design](#).

For the Palace, they imaged a continuity across the spaces that plays with soft colour, simple lines, refined Louis XVI inspired style and sober décor. They set out to bring a unique touch like what could be found at [Café Antonia](#), in the colonnade and in the salons. The goal was to create a style that is light, streamlined and beautifully balanced. The old, dark woodwork is painted in pastel tones of green and blue, pale grey and off white from [Farrow & Ball](#).

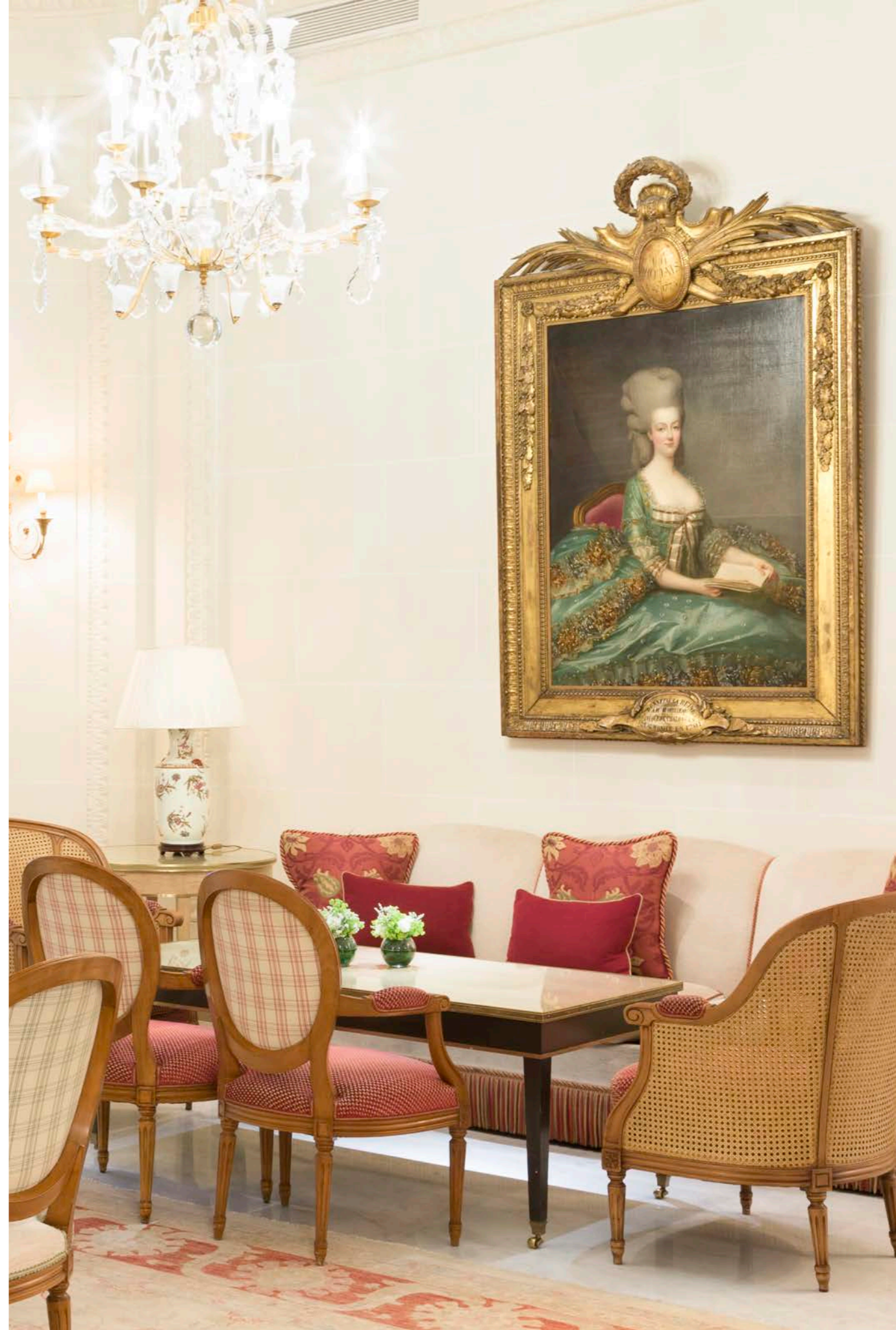
Making elegant use of the look of luxury from past and present, vintage porcelain lamps are mixed with sleek brass reading lights and oak bookshelves in a contemporary design sit side-by-side with rosewood armchairs and tables. On the [Louis XVI](#) style beds, floral duvets of yore have been replaced by refined, solid-colour throws in beige, ochre, celadon green and blue-grey.

The cosy and comfortable rooms and suites are decorated using the finest materials and the most exclusive design labels such as Loro Piana, Pierre Frey, Taillardat, Kingcome Sofa, Vaughan and Manuel Canovas.

Le Bristol Paris exposes its rich history through [original artworks](#) that can be found in the halls, on the walls or in the salons - always placed inconspicuously and without ostentation.

The impeccable details are implemented with a relaxed flair that epitomizes the look of chic.

THE ART OF HOSTING



- THE ART OF HOSTING -

The Oetkers were passionate art collectors and acquired works from Hippolyte and his son Pierre Jammet to enhance Le Bristol's drawing rooms, galleries, rooms and suites with exceptional art. Works such as the portrait of **Queen Marie-Antoinette** by François Drouais (1727–1775), favourite painter of Madame de Pompadour, an antique Bacchus bust and 18th century tapestries embody the spirit of the hotel. Worthy of a museum, the tapestries come from the historic Royal Manufactory of Lille and Gobelins Manufactory.

To contrast the priceless 18th century pieces, Le Bristol Paris also welcomes **contemporary works** and invites internationally renowned artists to create for the Palace. In addition, the hotel hosts expositions in collaboration with famous Parisian galleries several times a year. In these ways, Le Bristol Paris has remained a loyal contributor to the art world over the decades.

- OETKER COLLECTION -

Oetker Collection comprises one of the most exclusive portfolios of luxury hotels in the world.

All our hotels are true masterpieces. Located in the world's most desirable destinations, each property is a landmark and an icon of elegance, blending legendary hospitality with genuine family spirit that is unique to Oetker Collection. Carrying on a refined legacy in hosting that originated in 1872, the Collection's mission is to preserve and extend its unparalleled standards through acquisition and management of one-of-a-kind properties.

The current portfolio includes Le Bristol Paris, Brenners Park-Hotel & Spa in Baden-Baden, Hôtel du Cap-Eden-Roc in Antibes, Château Saint-Martin & Spa in Vence, The Lanesborough London, L'Apogée Courchevel, Eden Rock-St Barths, Jumby Bay Island in Antigua, Palácio Tangará in São Paulo and more than 150 private villas and estates around the globe.



OETKER COLLECTION

Masterpiece Hotels

L'Apogée Courchevel

The height of Luxury at the top of Courchevel set in the French Alps on a field of snowy white, the panoramic views from L'Apogée Courchevel are unsurpassed; while inside, the hotel is a cocoon of luxuriant warmth.



Le Bristol Paris

Ideally located on the elegant Rue du Faubourg Saint-Honoré, next door to fashion boutiques and art galleries, Le Bristol Paris is the ultimate reference for French Art de Vivre.

Château Saint-Martin & Spa

Nestled in the hills of Vence, overlooking the French Riviera, the Château embodies a world of leisure and delicious relaxation. A haven of nature offering peaceful surroundings, art experiences and terroir products.



Hotel du Cap-Eden-Roc

Hotel du Cap-Eden-Roc encapsulates the epitome in style and elegance of the French Riviera. An exclusive retreat where generations of families and friends reunite for the summer season, year after year.



Jumby Bay Island

Set in one of the most beautiful, undisturbed places in the world, Jumby Bay is an island of simple pleasures. Reachable only by boat, this private isle of white-powdered beaches is a one-of-a-kind hideaway.

The Lanesborough

The vibrant and elegant London residence. This grand mansion whose creamy-white façade presides over Hyde Park Corner, promises an exceptionally refined stay with esteemed English service and an illustrious sense of style.



Brenners Park-Hotel & Spa

"Brenners", as this iconic hotel has long been affectionately known, embodies all that Baden-Baden is famous for, with its spa, parkland and cultural centres just a short stroll away.

Palácio Tangará

With an exceptional location in the verdant surroundings of a tropical park, Palácio Tangará is an oasis of elegant hospitality in the heart of Brazil's economic and cultural capital, Sao Paulo.





Eden Rock - St Barths

Named for its location on the rocky headland that divides the golden sands of St Jean Bay, this is the ultimate luxury Caribbean bolthole for the world's chicest and most discerning travellers.

The Woodward

Opened in spring 2021, The Woodward is an all-suite hotel located on the shore of Lake Geneva with stunning views and opulent interiors exquisitely imagined by architect Pierre-Yves Rochon.



Hotel La Palma

Reimagining a Capri icon, Hotel La Palma, located mere steps from the famous Piazzetta, will comprise a rooftop restaurant, a pool deck, a bar and its own beach club. Opening Summer 2023.

STAY TUNED

#MasterpieceHotels

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SÃO PAULO

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