

# MAXENCE BARBOT

unveils his first pastry creations

AT LE BRISTOL PARIS





With his debut collection, Maxence Barbot, new Pastry Chef at Le Bristol Paris, sets the tone for a pastry vision that is both exacting and deeply personal. Grounded in seasonality, he works with exceptional ingredients, crisp textures, and minimalist aesthetics. His philosophy? That flavor is born not only of structure, but of emotion.

“You have to absorb the spirit of the place, its history. It’s essential,” he explains. “What came before lays the foundation, but it’s not about replicating it.”

Since joining Le Bristol on May 5, Barbot has made a strong entrance, fueled by creative momentum and a spirit of open collaboration with his team. A new chapter begins at the palace, a blend of continuity and fresh energy, marked by three signature pastries that set the tone for this new era of sweetness.





A round Caramel Puff Pastry Flan is presented on a white plate with a subtle concentric circle pattern. The flan features a thick, multi-layered puff pastry base that is golden-brown and flaky. The top is covered in a smooth, glossy caramel layer. A gold-colored letter 'B' is embossed in the center of the caramel top. The lighting is soft, highlighting the textures of the pastry and the sheen of the caramel.

# THE CARAMEL PUFF PASTRY FLAN

A crisp layer of caramel crowns a delicate puff pastry base that seems to float around a rich caramel-vanilla custard. A hint of fleur de sel sharpens the edges, adding a saline, almost mineral note that perfectly balances the sweetness.

At its base, a refined crunch combines flecks of caramel and feuilletine. The pastry work is bold and intricate, Barbot's signature touch, elevating technique into visual art. The result is a unique texture that is precise, contemporary, and unpretentiously refined.





# THE VANILLE- PÉCAN FLAN

Already a signature item, this flan keeps its celebrated recipe but evolves in form. Barbot reshapes its look, giving it a gently undulating surface, like a breath, concealing a lush Madagascan vanilla custard and velvety pecan praline.

Toasted pecan pieces add depth and contrast, while a custom-molded sweet pastry base offers clean, sculpted lines. It's a bold counterpoint to the layered texture of the caramel flan, two distinctive interpretations of taste in dialogue.



# THE SAINT-HONORÉ

A timeless icon of French pastry, the Saint-Honoré gets a refined update, both a tribute and a bold reinterpretation. Built on a caramelized puff pastry base that crackles at the touch, it features individually piped choux crowned with a veil of golden caramel.

Inside: a warm, toasted vanilla cream pairs with an ultra-light chantilly, both piped with a Saint-Honoré nozzle in a practiced, ritual-like motion, a discreet nod to the palace itself.

The design hints at tradition, but with a sleeker, more sculpted silhouette. While seasonal ingredients will shift, the gesture, the spirit, will endure.





#### LE BRISTOL PARIS CONTACTS

FANNY CRAWFORD  
HEAD OF COMMUNICATIONS  
FANNY.CRAWFORD@OETKERCOLLECTION.COM

OCÉANE FRANC  
COMMUNICATIONS OFFICER  
OCEANE.FRANC@OETKERCOLLECTION.COM

SALOMÉ LERENDU  
PRESS & PROJECTS COORDINATOR  
SALOME.LERENDU@OETKERCOLLECTION.COM

#### PRACTICAL INFORMATION

AVAILABLE AT L'ÉPICERIE DES ATELIERS DU BRISTOL  
CARAMEL PUFF PASTRY FLAN, VANILLA-PECAN FLAN,  
AND SAINT-HONORÉ - LIMITED QUANTITIES.

#### L'ÉPICERIE DES ATELIERS DU BRISTOL

112 RUE DU FAUBOURG SAINT-HONORÉ, 75008 PARIS

INFO: +33 (0)1 53 43 43 74

OPEN WEDNESDAY TO SUNDAY, 10AM-7PM

CLICK & COLLECT: [LEBRISTOLPARIS.SHOP-AND-GO.FR](http://LEBRISTOLPARIS.SHOP-AND-GO.FR)

CARAMEL OR VANILLA-PECAN FLAN (SERVES 2), €22

SAINT-HONORÉ (SERVES 3-4), €32

