

**LE BRISTOL PARIS
WELCOMES SUMMER
WITH KRUG**





AN OPEN-AIR KITCHEN IN THE JARDIN FRANÇAIS

FROM JULY TO SEPTEMBER

Starting July 7, Le Bristol Paris unveils a seasonal summer pop-up kitchen in partnership with Maison KRUG. Set under the open sky in the heart of the Jardin Français, this ephemeral culinary experience features a menu that is both precise and inventive.

In this lush, light-filled yet sheltered setting, a custom-built pizza oven stands alongside a counter where guests can also take a seat. Diners are free to settle into the garden or sit at the counter to enjoy a front-row view of the chefs at work.

On the menu: a selection of crudos, summer salads, pizzas, including a unique creation centered around the carrot, the ingredient honored this year by Krug

as part of its “Krug in the Kitchen” initiative. Whether raw, roasted, or caramelized, the carrot is explored in harmonious pairings with KRUG Grande Cuvée and KRUG Rosé.

The summer menu is crafted by the three Michelin Star Chef Arnaud Faye, Meilleur Ouvrier de France. Drawing on experience in several Michelin-starred establishments and his title as World Champion of Gourmet Pizza, he brings his expertise to a cuisine that is both refined and attuned to the place and the season.

Open until September, this pop-up offers a meticulously curated experience, where craftsmanship and the integrity of ingredients guide every creation.







KRUG LOVER

Champagne pairing :

KRUG Rosé

Pizza Dough

- 1kg T00 flour
- 600g water
- 30g olive oil
- 23g salt
- 3g fresh yeast

Carrot Base

- 500g carrots
- 250g carrot juice
- 50g olive oil
- 100g ricotta
- Salt and spices, to taste

Topping

- 3 carabineros
- 20g carrots
- 20g onion
- 5cl Cognac
- 3 yellow baby carrots
- 3 round baby carrots
- 3 orange baby carrots
- 2 purple baby carrots
- Curry vinaigrette, to taste
- 5cl lemon olive oil
- ½ punnet micro coriander
- Organic lemon zest, to taste

Pizza Dough (to be prepared 48h in advance)

Crumble the yeast into the flour, add the water, and knead for 5 minutes at low speed. Add the salt and knead for 3 more minutes at medium speed. Slowly incorporate the olive oil and knead for another 2 minutes. Let the dough rest for 30 minutes at room temperature. Shape into 200g balls, place in a sealed container, and refrigerate for 48 hours. Take out 1 hour before use and stretch by hand.

Carrot Base

Cook the orange carrots in carrot juice and lemon zest until completely reduced. Blend into a purée, cool, and mix in the ricotta. Set aside.

Topping

Peel and trim the baby carrots, gently stew them in carrot juice, glaze, and add preserved lemon. Thinly slice the purple carrots with a mandoline, set aside, and season with curry vinaigrette just before serving. Shell the carabineros, make a bisque with the heads, and marinate the tails in lemon-infused olive oil.

Cooking

Preheat oven to 350°C. Stretch the dough, spread with the carrot base, and bake until fully cooked.

Finishing Touch

Add the stewed carrots and carabineros, return to the oven for 30 seconds. Garnish with purple carrot slices, micro coriander, organic lemon zest, and a drizzle of lemon olive oil.



MISTER GREEN

Champagne pairing :
KRUG Grande Cuvée

Pizza Dough

- 1kg T00 flour
- 600g water
- 30g olive oil
- 23g salt
- 3g fresh yeast

Topping

- 300g zucchini
- 30g spring onion
- 30g baby spinach
- 4 green asparagus
- 20g shelled peas
- 50g trompette zucchini
- 70g stracciatella
- Purple mustard leaves, to taste
- Olive oil, to taste
- Salt
- Espelette pepper
- 1 organic lemon

Pizza Dough (to be prepared 48h in advance)

Crumble the yeast into the flour, add the water, and knead for 5 minutes at low speed. Add the salt, knead for 3 minutes at medium speed, then slowly add the olive oil and knead for another 2 minutes. Let rest 30 minutes at room temperature. Shape into 200g balls, place in a sealed container, and refrigerate for 48 hours. Take out 1 hour before use and stretch by hand.

Topping Preparation

Cook the zucchini and onions in a covered pot, then blend with spinach once tender. Cool rapidly and set aside. Cook the asparagus and cut them. Sauté the trompette zucchini in olive oil, season with salt and Espelette pepper. Set aside a few raw peas.

Cooking

Preheat oven to 350°C. Stretch the dough by hand, spread with zucchini purée, and bake until fully cooked. Meanwhile, gently stew the green vegetables with lemon zest.

Finishing Touch

Out of the oven, arrange the vegetables artfully, add the stracciatella, purple mustard leaves, and finish with a drizzle of olive oil.

PRACTICAL INFORMATION

The Summer Kitchen – Le Bristol Paris x KRUG
From July 7 until September

Le Bristol Paris

Le Jardin Français

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