14TH DALAI LAMA

Jetsun Jamphel Ngawang Lobsang Yeshe Tenzin Gyatso

Genuine Parisian elegance since 1925

Le Bristol Paris

Le Bristol Paris is an icon of French elegance and art de vivre boasting 190 completely renovated rooms and suites in the heart of Paris. It has been known for its style and art of living since 1925. An exceptional setting is best known for its outstanding dining tradition, the lush, 13,000 square foot courtyard garden, or the iconic rooftop swimming pool. Each offer

Located on the hotel's 5th floor, the aerial dream named the Azur Terrace Suite boasts 100 square metres of indoor space, all beautifully bathed in natural light.

stolen moments of joie throughout the day.

A step outside the suite's exterior doors takes the guests to the majestic terrace that is hidden from view but acts as an elevated extension of Le Jardin Français below. Many of the plants and flowers that adorn Le Bristol's courtyard garden are featured, including Lily of the Nile, roses, jasmine, and wisteria.

After the successful introduction of a traditional mill and bakery, a chocolate factory, a cheese cave and a wine cellar, triple Michelin-starred Executive Chef Eric Frechon launches a pasta laboratory, named Il Pastificio, as his fifth atelier in the basement of the hotel. Cristina Ternullo works solely with ancient heritage wheats that are blended and milled into the perfect texture of flour by the bakery team in Le Bristol's own flour mill, located adjacent to the new pasta lab in the hotel's bustling basement. Khorasan, soft wheat, einkorn, and marguerite are carefully selected for the texture and flavours they create, as well as for their high levels of selenium, making them suitable for those with gluten intolerance. This addition further reinforces Le Bristol Paris' dedication to providing outstanding dining experiences for its guests.

To mark the 50th anniversary of Pablo Picasso's death with a creative tribute, Le Bristol Paris and Opera Gallery invite guests to enjoy 'Breakfast with Picasso' in one of the Palace hotel's Deluxe Junior Suites. Private breakfast experience with a Picasso's masterpiece combines the pleasures of fine dining with the enjoyment of art.

Le Bristol Paris' 'Breakfast with Picasso' offer includes a one-night stay in a Deluxe Junior Suite and a bountiful breakfast created for the occasion by Chef Eric Frechon, featuring the hotel's beloved softboiled eggs with maple syrup and caviar, smoked salmon blinis, an abundant basket of fresh pastries and a seasonal fruit salad — all served in-suite the next morning, facing the Picasso masterpiece, with a glass of chilled champagne.



3.





2.







_





Le Bristol Paris' garden is a jewel of serenity only steps away from the bustle of Rue du Faubourg Saint-Honoré. It is an oasis of flowers and calm lined by plush drawing rooms and a colonnade adorned by blossoming orange trees.

2

Boasting an expansive terrace that overlooks the hotel's elegant courtyard garden, the Azur Suite has been spectacularly redecorated with creative direction by Vallauris, France based artist Agnès Sandahl.

3

Agnès Sandahl spent three full days and nights in the Azur Terrace Suite. The artist was able to dance freely from room to room, absorbing the location's unique vibrations to create her commissioned works that can be viewed from every room.

4

The perfect Parisian rendezvous: sumptuously decorated with frescoed walls and crystal chandeliers, Café Antonia reflects a more spontaneous side of Parisian life, where guests can enjoy casual and elegant refreshments any time of day.

5

New Il Pastificio is an idea of a famous Chef Eric Frechon, holder of four Michelin stars.

6

The exclusive 'Breakfast with Picasso' gives guests the truly unique opportunity to experience an original Picasso masterpiece in total privacy at the height of elegance — a secret encounter à la Breakfast at Tiffany's.



6.