

THE RITZ PARIS

Five O'clock

EASTER EGG



BY

François Perret

PRESS RELEASE



FRANÇOIS PERRET,
THE HEAD PASTRY CHEF AT THE RITZ PARIS,
HAS CREATED A CHOCOLATE EASTER EGG
THAT'S ELEGANT AND FULL OF SURPRISES
FOR GOURMETS OF ALL AGES.

If at first glance the egg flatters with pure, elegant lines, on closer inspection the little handle on one side arouses curiosity: upon lifting the top of this chocolate sculpture, one discovers a gold-dusted chocolate key — a dainty and original object that's become a Ritz Paris signature.

Beneath the chocolate shell, a chocolate teacup is garnished with a Florentine cookie, a chocolate-dipped shortbread biscuit and a glazed madeleine, offering an added level of refinement, another dash of elegance and an extra element of surprise.

In keeping with his signature creativity, François Perret made a point of making identical reproductions in chocolate of the porcelain teacups used in the Salon Proust every afternoon.

THE CHOCOLATE:

Venezuela Carupano 70 %
400 grams - 16cm

85 euros - Limited edition

By reservation, from April 6th to 21st.
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