

FAUCHON
L'HÔTEL
PARIS

FAUCHON
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KYOTO

**FAUCHON L'HÔTEL PARIS
WELCOMES FAUCHON L'HÔTEL KYOTO**

FOR A SPECIAL CELEBRATION OF GASTRONOMIC DELIGHTS



PRESS RELEASE – MARCH 2024

In honor of the cherry blossoms in Japan announcing the start of the Hanami festivities, Fauchon L'Hôtel Paris welcomes Fauchon L'Hôtel Kyoto for a month of celebrations where Chefs Baptiste Limouzin & Keiichiro Hayashi celebrate a Franco-Japanese gastronomic alliance between these two renowned properties.

Do you know what Hanami is? It is the traditional Japanese custom to appreciate the beauty of flowers, mainly cherry blossoms, known as Sakura, when, from late March or early April, they come into full bloom in a dazzling pink color, similar to the iconic Fauchon pink color.

From April 1 to 30, 2024, Fauchon L'Hôtel Paris pays tribute to this ancestral tradition by inviting its Japanese counterpart, Fauchon L'Hôtel Kyoto, for an immersive and innovative event. Like the contemplation of Sakura, Fauchon L'Hôtel Paris offers a unique and ephemeral gastronomic experience to savor at the Grand Café Fauchon: "Kyoto meets Paris".

FROM JAPAN TO FRANCE, FROM KYOTO TO PARIS: A TRUE GASTRONOMIC LOVE STORY

Considered as the second most gastronomic country in the world after France, Japan is historically the first export destination for the FAUCHON Paris brand, which created its first subsidiary outside of France in 1972. Kyoto and Paris inaugurate more than 60 years of artistic and cultural exchanges. Inspired by the synergy between the two cities, FAUCHON draws its know-how and the elegance of its recipes from Japanese and French cultures. Kyoto and Paris are, for their part, seduced by FAUCHON's gastronomic heritage which strengthens their bond and unites them around a shared passion: the art of gourmet eating. Fauchon L'Hôtel Paris, a five-star property and member of The Leading Hotels of the World which opened its doors in 2018, is the first gourmet hotel from Maison FAUCHON: it was the source of inspiration for the creation of Fauchon L'Hôtel Kyoto, the first FAUCHON hotel abroad which opened in March 2021.

AT THE GRAND CAFE FAUCHON, A FOUR-HANDED FRENCH- JAPANESE MENU, PROMISE OF TREATS

"I leave it up to you", is the promise of the OMAKASE menu, which embodies the idea that "Fauchon L'Hôtel Kyoto meets Fauchon L'Hôtel Paris", while applying the Japanese tradition which encourages guests to let themselves be surprised by sitting back and experiencing a special selection from the Chefs. "It is an honor to be able to bring together the two Fauchon Hospitality properties around gastronomy, which is FAUCHON's DNA" explains Arnaud Morandi, General Manager of Fauchon L'Hôtel Paris. "French and Japanese gastronomy have always held a special place in the hearts of epicureans, and, therefore obviously in the heart of Maison FAUCHON. Fauchon L'Hôtel Paris, the first gourmet hotel in Paris, wants to now celebrate the link between the two most gastronomic countries in the world". This four-course menu* invites to savor Franco-Japanese culinary delights, combining Japanese aesthetics, technique and know-how with French, local and seasonal products: a promise of refinement and exception! From starters to dessert, the Chefs will create dishes embodying the gastronomic art of their country of origin and marking the starting point of this journey between Paris, city of gastronomy and Kyoto, city of culture.







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OMAKASE MENU

CHEF BAPTISTE LIMOUZIN
X
CHEF KEIICHIRO HAYASHI

Burnt mackerel fillet, beet condiment with Sakura cherry vinegar, Umibudo
FAUCHON "Ohanami" tea pairing
and
Shellfish jelly with Kombu, parsnip purée flavored with Shiso

Pollack glazed with soy, Yuzu butter sauce
FAUCHON "An Afternoon in Paris" tea pairing
or
Roasted Veal Chop, Mornay sauce with white Miso
FAUCHON "An Afternoon in Paris" tea pairing

BISOU BISOU tea-based "A night in Kyoto"
FAUCHON "A Night in Kyoto" tea pairing

72€ per person
Food and tea pairing: + 12€ per person

*OMAKASE menu an appetizer, two starters, a main course (choice of fish or meat) and a dessert - to enjoy for lunch and dinner - 72€ per person. The Grand Café Fauchon also offers the opportunity to complete the experience with a food and tea pairing imagined by the chefs and head bartender Jean-Baptiste Launay (3 food & tea pairings - €12 per person).

And what would FAUCHON be without its macarons? For this special occasion, a special macaron: an exclusive flavor has been created featuring FAUCHON's "A Night in Kyoto" tea to celebrate this month of cherry blossoms.

ABOUT FAUCHON L'HÔTEL PARIS

Fauchon l'Hôtel Paris, a member of The Leading Hotels of the World which opened in September 2018, is a true Parisian setting for hedonists looking for a sensory experience high in indulgence, whose watchword is "Pleasure". Located on the legendary Place de la Madeleine in the eighth arrondissement of Paris, this gourmet and experiential, festive and uninhibited hotel with 33 rooms and 21 suites is distinguished by its glamorous spirit, recognized by SHE Travel because it is popular with female customers visiting hotels around the world, and its French art of living. Each room and suite is equipped with an exclusive piece of furniture, an icon of indulgence, signed by designer Sacha Ladic and published by Maison Roche-Bobois: the GOURMET BAR, which delights the senses of each guest with a personalized savory and sweet selection. The Grand Café Fauchon, the hotel's restaurant with a 200m² terrace with a breathtaking view of the Madeleine Church, offers the best French gastronomy in continuous service from breakfast to dinner including the essentials "GLAM HOURS", the FAUCHON-style Happy Hour. Enjoy an exceptional moment at the Beauty Spa: enter the GLAM universe of a space exclusively dedicated to the awakening of the senses. Recently recognized in Condé Nast Traveler's Readers' Choice Awards 2023, Fauchon l'Hôtel Paris received 12th best place in the "Europe — France — Paris" Hotels category. For more information, visit www.hotel-fauchon-paris.fr

ABOUT FAUCHON L'HÔTEL KYOTO

FAUCHON Hotel Kyoto, member of The Leading Hotels of the World, is a boutique hotel which opened its doors in 2021. A 5-star hotel with 59 rooms, it integrates all the elements of the FAUCHON brand under one roof and offers an experience complete with a Gourmet Bar in each room and suite, the Grand Café FAUCHON, the FAUCHON Tea Room, the FAUCHON Pastry Shop and Boutique as well as the FAUCHON Spa, and for the first time, the FAUCHON Bar. The hotel provides a magnificent stage to showcase FAUCHON and its French imprint with beautiful Japanese touches through an experience of pure pleasure in the center of Kyoto. For more information, visit <https://hotelfauchonkyoto.com/en>.