HÔTEL de CRILLON A ROSEWOOD HOTEL PARIS

Luxury Easter Egg of Hôtel de Crillon, A Rosewood Hotel

The Pastry Team was inspired by the universe of Chahan Minassian and especially by the lights of Jardin d'Hiver in hematite.

Egg in 70% black chocolate Great Vintage covered by blown chocolate and embedded by caramelized dried fruit.

Allergens: nuts, soy

Available in limited editions: 50 pieces at the price of 80 €

Booking through the F&B Office from 9am to 6pm from Monday to Friday. 01 44 71 15 17

Outside these hours, please send your request by email via this address: aurelie.hebert@rosewoodhotels.com

Special Easter Cocktail at Bar Les Ambassadeurs

The bar and Pastry Teams have worked together in order to create the Easter Cocktail.

A cocktail made of rhum, passion fruits, caramel served in a "passion" white chocolate egg

laid down on a Great Vintage 70% black chocolate base.

Allergens: soy

The guest can carry out his egg and his base once the cocktail is tasted.

Date: from Sunday March 26th to Sunday April 2nd included
Available in limited editions: 10 cocktails per night at the price of 55 €.
No pre-booking.
First come / first served





HÔTEL de CRILLON

A ROSEWOOD HOTEL

PARIS

Brasserie d'Aumont

« Tart of the day » on the theme of Easter

Calendar table and showcases

Decoration based on the theme of Easter. Different pieces all made of chocolate on the mural showcases and on the calendar table.

Date : from Sunday March 26th to Sunday April 2nd

Easter Brunch

Date : April 1st and 2nd

Location : the three historical salons

Availabilities : 2 to 8 people per table

Price/people: 120 € including a glass of champagne 70€ for child under 12 years old.

Bookings through F&B Office with full prepayment. 01 44 71 15 17

Buffets with cooking entertainment with traditional Easter: Passover lamb, Oysters, egg Entertainment etc.

The desserts Buffet will be entirely decorated under the theme of Easter.