



## MAXENCE BARBOT APPOINTED NEW PASTRY CHEF OF LE BRISTOL PARIS

Le Bristol Paris is delighted to welcome Maxence Barbot as its new Pastry Chef starting May 5. He will succeed Yu Tanaka, who, after seven years of elevating the desserts at Le Bristol Paris, is setting off for new horizons. With an exceptional career in some of the most renowned Parisian palaces and driven by contagious enthusiasm, Maxence Barbot will now bring his talent, creativity, and impeccable mastery of the luxury hospitality world to the prestigious establishment on Faubourg Saint-Honoré.

*"Joining Le Bristol Paris is a tremendous honor. This establishment is among the most renowned in Paris, in France, and even worldwide. It embodies a noble vision of exceptional gastronomy. As it approaches its centennial anniversary, this house carries a rich history, a precious heritage that I am honored to inherit and hope to enhance in my own way. French excellence takes on its full meaning here, in every detail, every creation, and every gesture designed to offer a unique experience."*

*This is an exciting challenge and a magnificent journey ahead of me. I look forward to sharing my vision of pastry—authentic, indulgent, creative, and deeply rooted in seasonality—while immersing myself in the soul of this iconic house."*

Driven by a relentless pursuit of excellence, he places sharing at the heart of his approach, forging meaningful connections between producers, suppliers, and his teams. His philosophy, blending aesthetics and a harmonious balance of flavors, promises to bring a fresh and modern perspective.

Arnaud Faye, Executive Chef of Le Bristol Paris, shares: *"I immediately appreciated Maxence's human qualities and open-mindedness. He is grounded, eager to learn, and determined to move forward. Beyond his remarkable technical expertise, I will challenge him on flavors, fostering a spirit of collaboration while always emphasizing craftsmanship and seasonality."*



Originally from Brittany, Maxence Barbot discovered his passion for pastry at an early age. A graduate of the hospitality school in La Guerche, he began his career in some of Paris's finest establishments. In 2012, he joined Plaza Athénée alongside Christophe Michalak and Jean-Marie Hiblot, earning a position as demi-chef de partie following his internship. He distinguished himself in 2013 when he became the runner-up in the French Plated Dessert Championship.

He then honed his skills at the George V, first under Eric Briffard and later with Christian Le Squere, before taking a year-long break to explore the world of boutique pastry at Christophe Roussel's Relais Dessert in La Baule.

In 2016, at the invitation of David Bizet, he contributed to the opening of L'Orangerie

at George V as Sous-Chef Pâtissier, working alongside Maxime Frédéric. His ambition led him back to Plaza Athénée, this time with Angelo Musa, where he refined his artistry and creativity with newfound freedom of expression.

Since November 2019, Maxence has held the position of Pastry Chef at Shangri-La Paris, offering pastries that were both highly technical and deeply comforting. In January 2024, his talent was recognized with the Relais Desserts Charles Proust Award of Excellence in the Hotel & Restaurant category.

Le Bristol Paris is proud to welcome Maxence Barbot on this exciting journey May 5, promising creations that will undoubtedly delight the most discerning palates and bring a fresh touch of boldness to the establishment's pastry offerings.

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