Beat: Lifestyle

THE TWO NEW DESSERTS ON THE MAISON ELYSEE SPRING MENU

THE FRENCH ART OF ENTERTAINING

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USPA NEWS - Based on the Recipes of the Chef of the Palais Kitchens, Fabrice Desvignes - Meilleur Ouvrier de France and Bocuse d'Or Winner and his Team of Pastry Chefs, "The Café de la Maison Elysée" offers Exclusive Pastries all Year Round, inspired by the Grand Salons of the Palais and the Great Classics of French Pastry, to be savored in an Exceptional Setting. A privileged Experience, reserved for Visitors to this Unique Place.

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Based on the Creations of Chef Fabrice Desvignes, the Maison Elysée offers a Menu that showcases French Expertise:

* Chocolates and Ice Creams by Alain Ducasse: Gourmet Plates composed of Fine Chocolates from the Prestigious Alain Ducasse Chocolate Factories, accompanied by a Selection of Artisanal Ice Creams and Sorbets, made in Paris.

* A Selection of Tailor-Made Teas and Infusions by Kusmi Tea, specially created for Maison Elysée. This Range blends Green Tea, Mate, Lemon, and Lemongrass for an Organic, Fruity, and Invigorating Recipe, produced in Normandy. It is complemented by an Infusion with Notes of Apple, Hibiscus, and Cornflower, and an Earl Grey with Orange Blossom and Bergamot.

* An Organic, Fair-Trade, French Coffee by Malongo: a 100% Arabica Blend with Aromas of Red Fruits, Apricot, and Licorice, this Coffee is roasted in the Alpes-Maritimes Region and embodies the Ethical Commitments of the Maison Élysée. Note that Organic, French-Sourced Patrick Font Fruit Juices complete the Menu.

And as for the Decor? A Cozy, Contemporary Atmosphere, a Direct View of the Cour d'Honneur, a Glass Roof inspired by that of the Jardin d'hiver, and a Monumental Chandelier from the Mobilier National Collections. An Immersion in the French Art of Hospitality, Élysée Style, accessible to All!
By The Studio "Maison Sarah Lavoine": the Call was to bring to Life the Project from La Maison Elysée of being inspired by the Emblematic Elements of the Elysée Palace. Three Distinct Spaces were designed to reflect the Soul of The Palace: A Café that can accomodate 40 People, a 90m2 Boutique and a 200m2 Exhibition Space.

And to extend the Experience, Pastries are now available to take away Every Afternoon.
The Café de la Maison Elysée, an Unusual, Ultra-Signature, and 100% Made in France Gastronomic Address.

French Quality At The Presidential Table:

* Behind the Scenes of the Palace, they are committed to select the Best Products from their French Expertise. Quality Service Providers who come entirely from French Agricultural Sectors and 100% French Products such as Red Fruit from the Latour House, Mashed Fruit from the Ponthier House or their Aromatic Herbs harvested in an Urban Farm in Montreuil.

* They are putting a Great Deal of Efforts into only using Seasonal Products.

* Local Products, for example from Versailles's Mills for the Four, less than 20 km away from Paris, and Flowers harvested in the Chevreuse Valley.

* Products labelled with the "Protected Geographical Indication" such as Isigny Butter and Cream from Normandy, Candied Citrus Fruits from Corsica, Menton Lemons from the Saint Sylvestre Confectionery, Hazelnuts from the Lot Region and Bourbon Vanilla from the Reunion Island.

On May 6, The Café de la Maison Élysée was changing its Menu with Two New Pastries imagined and made in the Kitchens of the Palais de l'Elysée:

* The Golden Lemon Tart
A Crispy Shortcrust Pastry and a Smooth Menton Lemon Cream, all enhanced by a Fine Meringue.
* The Crispy Praline
Gluten-Free.
Shaped like a Cassao Bean, this Dessert combines Crispy Hazelnuts, Soft Sponge Cake, and Praline Coulis, all coated in a Light Mousse.

The Dessert Menu includes:

* Eclats d'Outre-Mer (Shards from Overseas)
* Le Praliné Croustillant (The Crunchy Praline)
* Le Flan Vanille Pompadour (Pompadour Vanilla Flan)
* Le Gâteau de l'Impératrice Eugénie (Empress Eugenie's Cake)
* La Tarte au Chocolat "Escalier de l'empereur" (The Emperor's Staircase Chocolate Tart)
* Le Jardin d'Hiver (The Winter Garden)
* La Tarte Citron Dorée (The Golden Lemon Tart)

Our Review regarding the Two New Desserts: The Golden Lemon Tart & The Crispy Praline

Delicious as expected. To be enjoyed either with a Nice Coffee / Tea or a Soft Drink.
Summer coming, a nice Ice-Cream Menu could tempt any enthusiast.
Situated on the First Floor, you can enjoy the View facing the Elysée Palace.
Also, the Exhibition Space on the Ground Floor of La Maison Élysée is worth visiting the Behind-The-Scenes Work of the Palace and the many Professions that ensure its Daily Operation.
To close the Experience, an Official Boutique offers to the Visitors all Kind of Typical French Products .

Source:
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