LUXURY*facts*

Le Bristol Paris is opening a summer pop-up kitchen in collaboration with KRUG

And the pizzas, designed by three Michelin-starred Chef Arnaud Faye, are beautiful.

As summer arrives in Paris, Le Bristol Paris is launching a unique dining experience. From June 16 through September, the hotel is opening a seasonal pop-up kitchen in collaboration with champagne brand KRUG, inviting guests to enjoy inventive dishes in the open air of the Jardin Français.

This temporary summer kitchen features a custom-built pizza oven and a counter where diners can watch the chefs at work or relax in the garden while enjoying their meal. The setup at Le Bristol Paris – an Oetker Collection hotel – offers a casual yet carefully crafted atmosphere that encourages guests to savor both the food and the surroundings.

The menu includes a selection of crudos and four pizzas, highlighted by a special creation centered on the humble carrot. This ingredient is the focus of KRUG's "Krug in the Kitchen" initiative this year, explored in various forms, raw, roasted, and caramelized, and paired with KRUG Grande Cuvée and KRUG Rosé to create balanced and thoughtful flavor combinations.

Three Michelin-starred Chef Arnaud Faye, Meilleur Ouvrier de France and World Champion of Gourmet Pizza, has designed the menu. His experience across Michelin-starred kitchens and his expertise with pizza bring a refined yet approachable quality to the dishes, tailored to the season and setting. From the Mister Garden pizza to Krug Lover Pizza, each of them is a beautiful vision.

More than just a meal, this pop-up is a deliberate celebration of craftsmanship and ingredient integrity, offering a memorable way to enjoy summer evenings in a serene garden environment.

Le Bristol Paris x KRUG Summer Kitchen runs from June 16 until the end of September 2025.