

THE PEAK

LE BRISTOL PARIS AND KRUG CHAMPAGNE ARE LAUNCHING A SUMMER POP-UP



This summer, Le Bristol Paris brings a taste of seasonal indulgence to the heart of its iconic Jardin Français with the launch of an exclusive pop-up kitchen in partnership with Maison KRUG. Opening on 7 July and running through the end of September, the open-air dining experience pairs the elegance of fine Champagne with the creative flair of one of France's most celebrated chefs.

Under the gentle canopy of the garden's trees, the pop-up offers a relaxed yet refined atmosphere, complete with a custom-built pizza oven and a chef's counter. Guests can choose to dine al fresco amidst the greenery or take a seat at the counter for a close-up view of the chefs in action.

Indulgent Pizzas



The inventive menu features a selection of crudos and four artisanal pizzas. This year's standout creation is inspired by the humble carrot—the featured ingredient of KRUG's "Krug in the Kitchen" 2025 initiative. Whether served raw, roasted, or caramelised, the carrot is explored through a sophisticated lens, perfectly matched with glasses of KRUG Grande Cuvée and KRUG Rosé.

Leading the culinary direction is Chef Arnaud Faye, a Meilleur Ouvrier de France and holder of three Michelin stars. With experience spanning several of France's top gastronomic institutions, Faye also holds the title of World Champion of Gourmet Pizza, a distinction that brings a masterful edge to the pop-up's pizza-focused offerings.



"It's a celebration of craft, ingredients, and seasonality," said Faye. "Each dish is designed to reflect the freshness of summer while showcasing the versatility of a single ingredient in harmony with Champagne."

This ephemeral restaurant continues Le Bristol's tradition of seasonal elegance and culinary innovation. With its intimate setting, world-class food and drink, and the magic of summer in Paris, the experience promises to be one of the season's most sought-after reservations.