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FOOD AND BEVERAGE

Dom Prignon debuts fine dining experience at Le Bristol Paris

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Available by reservation starting Nov. 27, Le Bristol Paris will host a showcase focused on fine dining, vintage wines and adventurous pairings. Image courtesy of Le Bristol Paris

By LUXURY DAILY NEWS SERVICE

LVMH-owned Champagne house Dom Prignon is partnering with a five-star property on the launch of an exclusive culinary excursion.

Taking up residence at an Oetker Collection-owned boutique hotel, the brand's first-ever dining room will arrive in France this season. Available by reservation beginning Nov. 27, Le Bristol Paris will host a showcase focused on fine dining, one that counts vintage wines, adventurous pairings and a visit to Le Bar by Dom Prignon among its main attractions.

Dom Prignon takes fine dining

Eric Frechon, Le Bristol Paris' triple Michelin-starred executive chef, collaborated with chef de cave and cellar master at Dom Prignon, Vincent Chaperon to craft the journey, the limited-time activation live for just three weeks.

Divided into two private sections, both event stops are housed within the hotel's courtyard garden, wherein two to six guests at a time can indulge in high-end eats.



Eric Frechon, Le Bristol Paris' triple Michelin-starred executive chef, co-curated the culinary experience. Image courtesy of Le Bristol Paris

Attendees start at Le Bar by Dom Prignon, enjoying small bites and cuvees by the glass -- the selections are typically only

accessible by the bottle. The space's immersive ambiance preludes the many additional gastronomic delights to come.

Presented at a dinner table, an exclusive, multicourse menu is the main draw as dishes including pan-seared wild turbot with white truffle and caviar de Sologne are served with Dom Prignon Champagne.



One-way mirrors featured throughout the experience "preserve the privacy of participants while creating an alluring effect from the exterior: a place to see without being seen," per the partners. Image courtesy of Le Bristol Paris

The night is closed with dessert. Diners can expect a black truffle creme glacee, finishing off the affair with a final sip of Dom Prignon Vintage 2002 Plnitude 2 bubbly.

Ending Feb. 18, 2024, and running interested parties upward of \$1,300 per person, the Le Bristol Paris and Dom Prignon experience is available by reservation.

Bookings can be made at https://www.oetkercollection.com/fr/hotels/le-bristol-paris/.

Affluent consumers and travelers continue to seek out opportunities for exploration. Answering the call, many luxury hoteliers have previously opted to experiment during the holidays, in a bid to boost appeal (see story).

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