

*Ritz*  
PARIS

125 YEARS  
OF EXCELLENCE

PRESS KIT 2023

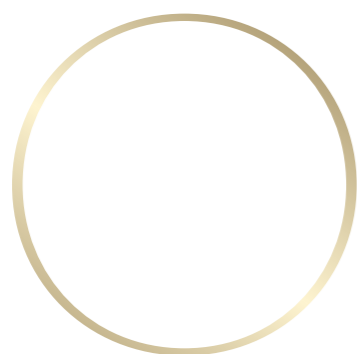


RITZ PARIS

# 125

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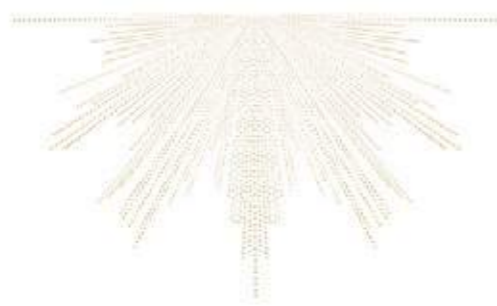


n June 1<sup>st</sup>, 1898, the Swiss hotelier and entrepreneur César Ritz and his wife, Marie-Louise, inaugurated an extraordinary hotel of dazzling refinement and exceptional modernity at 15 Place Vendôme: the Ritz Paris. There, César Ritz combined elegance

and comfort with excellent cuisine, convinced that the pleasures of the palate would contribute to the well-being of his guests. Along with Auguste Escoffier, the eminent chef he met in 1886, he conceived the Ritz Paris as a meeting place for aesthetes and epicureans. The visionary spirit of these two impassioned perfectionists, with their love of beauty and allure, gave rise to the luxury hotel industry and, with it, an art of living and entertaining based on excellence and innovation dedicated to the customer. Crowned heads, writers, artists and fashion icons alike were immediately enthralled.

125 years on, the Ritz Paris continues to embody the quintessence of French elegance and savoir-faire, a priceless and inspiring heritage that continues to be enriched by today's talented teams.

*“Sparkling with laughter and diamonds,  
legendary lore and contemporary daring,  
the Ritz Paris dazzles and fascinates  
all around the world.”*



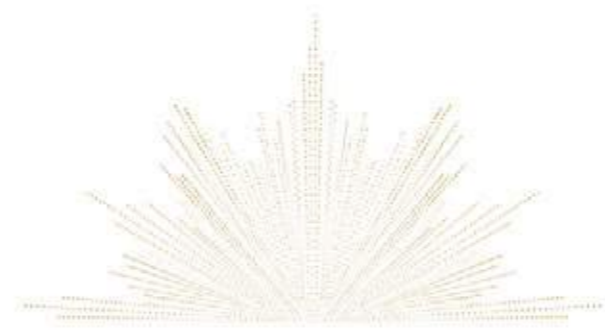
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# AN ETERNAL LEGEND

## THE PRESTIGE OF A SETTING ON THE PLACE VENDÔME

In 1896, César Ritz acquired the Hôtel De Gramont, located at 15 Place Vendôme and designed by architect Jules Hardouin-Mansart, a favorite of King Louis XIV, in 1699. The Ritz Paris stood at the heart of the capital's luxury world, right between the Rue Saint-Honoré and Rue de La Paix, amid the greatest jewelers and couturiers of the day. A majestic part of the capital's heritage, the celebrated square's facades were listed as a historic monument on May 17<sup>th</sup>, 1930.

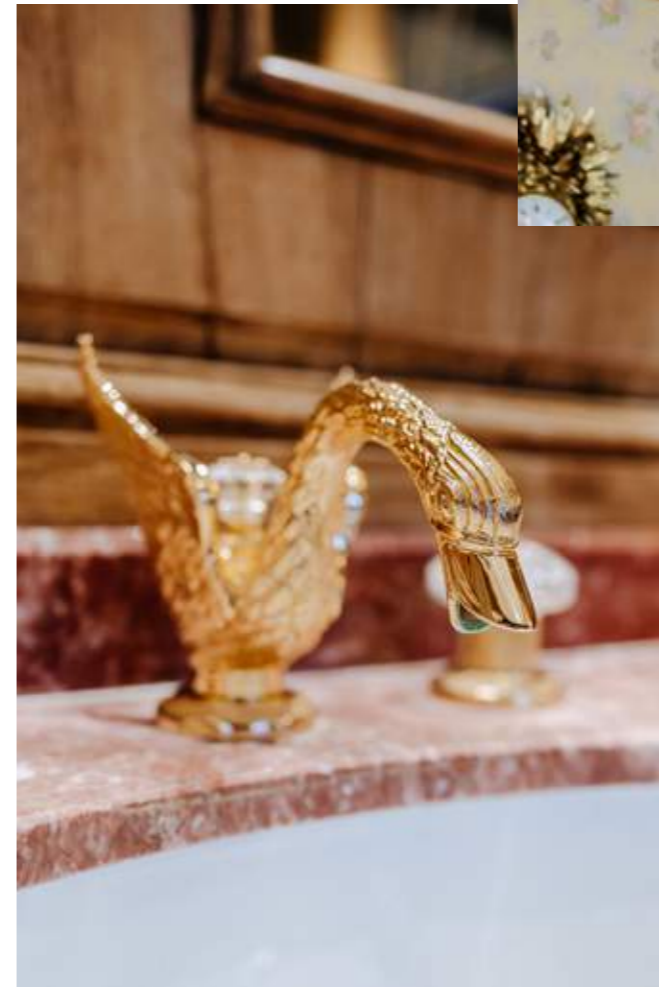
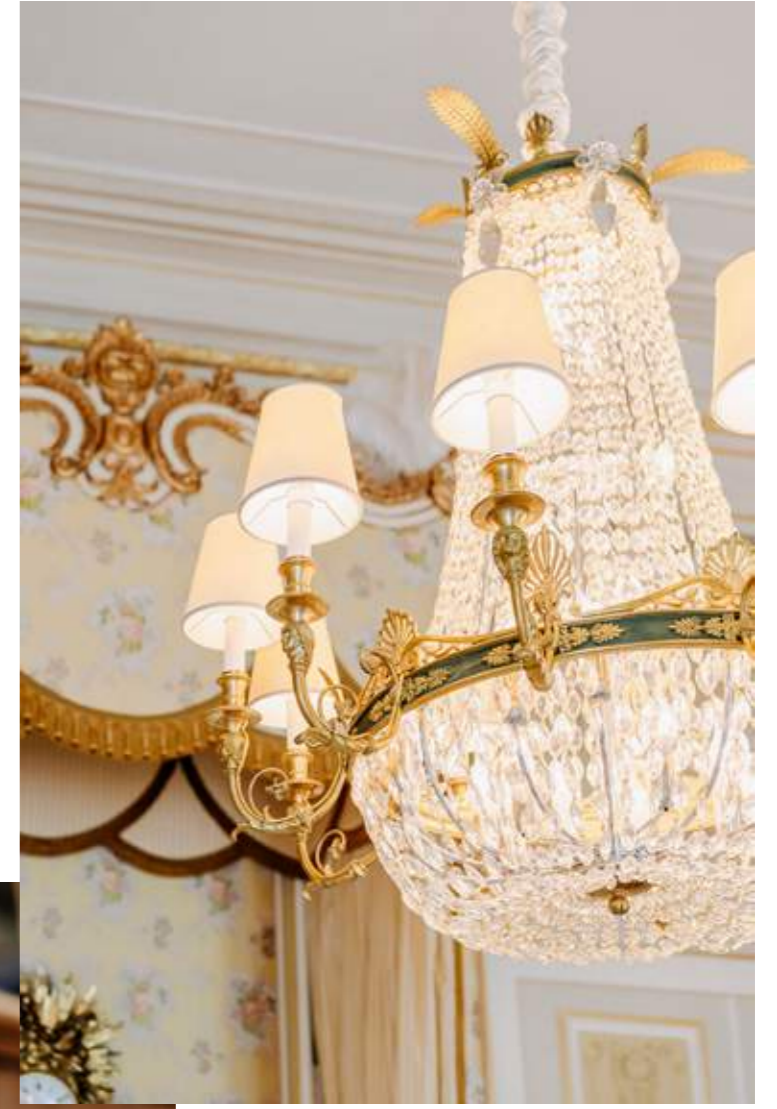


## A GRANDIOSE EDIFICE

The construction of the Ritz Paris was entrusted to the French architect Charles Mewès, who took inspiration from the palaces of Versailles and Fontainebleau to give this new establishment its splendid and authentic French style. On June 1<sup>st</sup>, 1898, the Ritz Paris was inaugurated in grand pomp, in the presence of the crème de la crème of Parisian society. In 1910, the buildings at 15 and 17 Place Vendôme were merged, and a passageway connected the Place Vendôme building to another on the Rue Cambon. From then on, the Ritz Paris was organized around a Vendôme wing and a Cambon wing. In 1915, that portion of the hotel would be partially transformed into a wartime hospital for the Red Cross and a place where the wounded could recover and reunite with their families. The Ritz Paris regained its splendor during the Années Folles. .

For the first time in its history, the hotel closed its doors from 2012 to 2016 for a titanic restoration and expansion by the New York-based interior designer Thierry W. Despont. A dialogue between past and future was central to the project, which was supervised by COS architectural studio; legions of master artisans rose to the challenge. Among other things, the renovation included 1,500 square meters of roofing; among the features preserved were 95% of original lighting fixtures and 180 square meters of trompe-l'oeil sky over the indoor pool, while 78 different colors were created exclusively for the Ritz Paris. Leading-edge technology embraced Grand Siècle style with unprecedented accuracy: televisions were tucked behind mirrors, 21<sup>st</sup>-century technology was concealed beneath the leather top of a Louis XVI desk. The monumental retractable glass roof over the Bar Vendôme terrace, which can transform the space into a winter garden, was a technical feat that reconciled heritage and environmental constraints. The hotel was further enhanced by shaded private terraces adjoining certain apartments overlooking the Grand Jardin.

*In 2023 the Ritz Paris celebrates, with its legendary panache, its 125<sup>th</sup> anniversary.*



## VISIONARY MINDS



César Ritz was an ambitious, impassioned genius possessed of avant-garde ideas. From his time working in a number of palaces, and as the former director of the Grand Hôtel de Monte-Carlo and the Savoy Hotel in London, he conceived an exclusive luxury hotel model based on comfort, the latest in modern hygiene, gastronomy, and impeccable service. Auguste Escoffier, the first chef at the Ritz Paris, professionalized haute cuisine and instituted kitchen brigades.

*The Ritz Paris was created to “offer all the refinements a prince might wish to find in his own residence.”*

César Ritz’s wife, Marie-Louise, who came from a family of hoteliers, presided over the House’s destiny by his side and, following his death in 1918, until 1953. The family legacy is based on inherited vision and savoir-faire. Their son, Charles Ritz, succeeded them from 1953 to 1976, accompanied by his wife, Monique. Charles established the gastronomic restaurant L’Espadon in 1956.

An independent hotel to this day, the Ritz Paris was purchased by Mr Al Fayed in 1979. An aesthete, perfectionist and innovator, the Egyptian-born businessman immediately breathed new life into the establishment, restoring its prestige and creating the Ritz Club – complete with the only hotel swimming pool in Paris at the time - and the Ecole Ritz Escoffier.

Each of these continues to exalt the values that make the Ritz Paris such a legendary and unique hotel: the quintessence of refinement, creativity, audacity, expertise, exacting standards, attention to detail; sincere and respectful courtesies, discretion, and an ability to anticipate, respond to and remember guests’ expectations, so that they feel pampered and “at home,” as Caesar Ritz was fond of saying.





## DELIGHTING GUESTS WITH INVENTIVENESS

César and Marie-Louise Ritz's revolutionary ideas saw the Ritz Paris become the first hotel to offer electricity on every floor, an elevator, telephones and air conditioning; to equip every room with a spacious, fully functional bathroom, dressing tables for storing hair accessories and makeup, intelligently lit closets and wardrobes, and bells for summoning chambermaids and valets.

*The couple meticulously chose rosy apricot linens and amber lampshades for their complexion-flattering qualities.*

They also installed display cases for jewelry and fashion accessories in the passageway between the Vendôme and Cambon wings. 125 years later, those extraordinary innovations live on.





## THE EPITOME OF FRENCH ELEGANCE

The furnishings at the Ritz Paris comprise a significant historical representation of French heritage, harmoniously blending Louis XIV, Regency, Louis XV, Louis XVI, Directoire, Empire and Art Nouveau styles. The most illustrious names in the French art of living are part of the story, too, including Christofle for silverware, Baccarat for crystal glassware, and Haviland for Limoges porcelain tableware. The décor is both grandiose and discreet, striking a balance between sophistication and naturalness. Woodwork and moldings, marble and gilding, Aubusson tapestries and spectacular chandeliers, precious draperies, plush carpets and silk and velvet are all matched by an aura of freshness that blossoms from one room to the next. Throughout the hotel, sumptuous bouquets punctuate this scenography, right down to the terraces lining the restaurants and reception rooms, as well as in the Grand Jardin.

“AT THE RITZ ANYTHING IS POSSIBLE.”



## AN ODE TO FEMININITY

For César Ritz, women were always muses. They inspired him in his quest for the kind of refinement and comfort that brilliantly illustrated the House's motto: "At the Ritz, anything is possible." In concert with Marie-Louise, his brilliant and creative wife, he sought out complexion-flattering amber lighting and apricot linens; hooks were discreetly riveted to armrests for holding handbags; ample seats and a vast staircase accommodated their magnificent, sweeping gowns; floral arrangements abounded.

In the 1900s, the Ritz Paris was one of the very first hotels where women could venture unaccompanied. There, they enjoyed being seen for "five o'clock tea," a social ritual César Ritz brought back with him from London. Originally, the hotel had no bar, much to the disappointment of Americans who, fleeing Prohibition overseas, turned Paris into a moveable feast. In 1921, Le Café Parisien opened on the Cambon side of the hotel. In 1926, a second café opened just opposite. Initially established to serve ladies, the Petit Bar would become the Bar Hemingway in 1994. But as of 1935, the hotel's bars already welcomed both ladies and men.

Meanwhile, Auguste Escoffier dedicated many of his dessert creations to women and inspiring muses of the day, for example naming Pêche Melba after the celebrated opera singer Nellie Melba.

*The Ritz Paris has welcomed many of the world's most captivating women*

among them Colette, Lady Grey, Duchess of Devonshire; the actress Lillie Langtry, Marquise Luisa Casati, Anita Loos, Maria Callas, Zelda Fitzgerald, Lady (Nancy) Astor, Greta Garbo, Rita Hayworth, Lauren Bacall, Grace Kelly, Barbara Cartland, Marguerite Duras, Barbra Streisand, Audrey Hepburn, Ingrid Bergman, Isabella Rossellini, Sarah Bernhardt and Marguerite Yourcenar. Some hosted lavish parties and extravagant costume balls: in the late 1920s, the columnist Elsa Maxwell invited some three hundred guests to a performance of Diaghilev's Ballets Russes.

*"The Ritz is my home"*

declared Gabrielle Chanel, who lived there for thirty years.



## A WHIRLWIND OF FAMOUS FACES

The cosmopolitan glamour of the Ritz Paris has always attracted celebrities, who only enhanced its luster. “*Ritzy*” style is defined by Webster’s American dictionary as «luxurious, fashionable, elegant.»

People continue to “put on the Ritz” to visit the hotel and experience unforgettable moments of absolute romance, in the spirit of F. Scott Fitzgerald, who often stayed here with his wife and muse, Zelda, starting in the 1920s. Ernest Hemingway also came to the Ritz Paris, saving up his modest income to have a drink there every week. Following the success of his novel “A Farewell to Arms,” in 1929, he made the Ritz Paris his home in Paris. People flocked to the Ritz Paris in the wake of the Prince of Wales, the future Edward VII, who declared: “*Wherever Ritz goes, I follow.*” The Ritz Paris has also welcomed Winston Churchill, King Alfonso XIII of Spain, the Rockefellers, Vanderbilts and Rothschilds; Charlie Chaplin, Jean Cocteau and Boni de Castellane, among countless others. The greatest names in high fashion have shown collections here, including Chanel, Yves Saint Laurent, Christian Dior, Givenchy, Gianni Versace and Thierry Mugler.

*Irresistibly, the Ritz Paris will forever remain the place to be.*



# THE KEYS TO THE RITZ



The Ritz Paris is passionately committed to making dreams come true by blending conviviality with impeccable service, its history with contemporary expectations. The hotel counts 142 keys. Each unlocks an incomparable atmosphere. Fine woodwork, delicate pastel drapes and artwork create an intimate setting of ultimate luxury. Bathrooms done in Italian marble are bathed in natural light, equipped with bathtubs and basins with swan-shaped golden faucets, and illuminated by soft amber lighting...

*Nothing is too good for the Ritz Paris.*

The Prestige Suites pay tribute to illustrious guests, bearing their names and channeling their spirit through selected furnishings, a décor of absolute sophistication and, in some cases, with a breathtaking view over the Place Vendôme. Their names: Marcel Proust, Chopin, Charlie Chaplin, Ernest Hemingway, F. Scott Fitzgerald, Mansart, Opéra, Prince of Wales, Windsor, César Ritz, and Vendôme. The Coco Chanel Suite bears its namesake's timeless refinement in black, beige and white, with 188 square meters of space appointed with rare furniture, Venetian mirrors, Coromandel lacquer screens and Goossens rock crystal chandeliers. The Imperial Suite is a masterpiece, a 218 square-meter jewel with period furniture and antique paintings that embody French luxury in all its magnificence, particularly in one of its bedrooms, a replica of Queen Marie-Antoinette's bedchamber in the Palace of Versailles. Its salons are listed as Historic Monuments.



# A TASTE of THE RITZ



## ESPADON

In September 2023, the emblematic gastronomic restaurant at the Ritz Paris reopened its doors, now completely redesigned and open onto the Grand Jardin. Here, Chef Eugénie Béziat invites guests on a French culinary voyage with African influences reminiscent of a childhood spent in Gabon, the Congo, and the Ivory Coast, and inflected with the Mediterranean accents of her mother's native Provence. A Chef of distinctive taste and sensitivity, who is drawn to gustatory asperities, she has created a lobster, manioc and bissap dish that is equally gourmand and sensual, as well as an oyster brede mafane that marries iodine with the peppery-piquant flavor of Para watercress. Conceived in the spirit of a private dining room, Espadon welcomes guests with an organic, vegetal sensibility. Artisanal ceramics by Astier de Villatte grace the tables, while glazed Anduze planters filled with Mediterranean greenery line a 200 square-meter terrace in Burgundy limestone. Within the tranquility of this warm, intimate setting, large banquettes set amid arbors and roses in soft hues offer a breathtaking view of the verdant garden.

A WARM, WELCOMING  
ATMOSPHERE



## BAR VENDÔME

**R**eprising the spirit of a chic Parisian brasserie, this restaurant lends itself to delicious moments from morning's first coffee to evening nightcap. With its red velvet banquettes and hushed, soothing atmosphere, it extends into a terrace shaded by a spectacular Belle Époque-style retractable glass roof. In a flash, a cozy winter garden becomes a sun-kissed patio. On the menu, all the great classics that make Paris so enchanting are here. There's no time like the present to dine at the Ritz Paris.

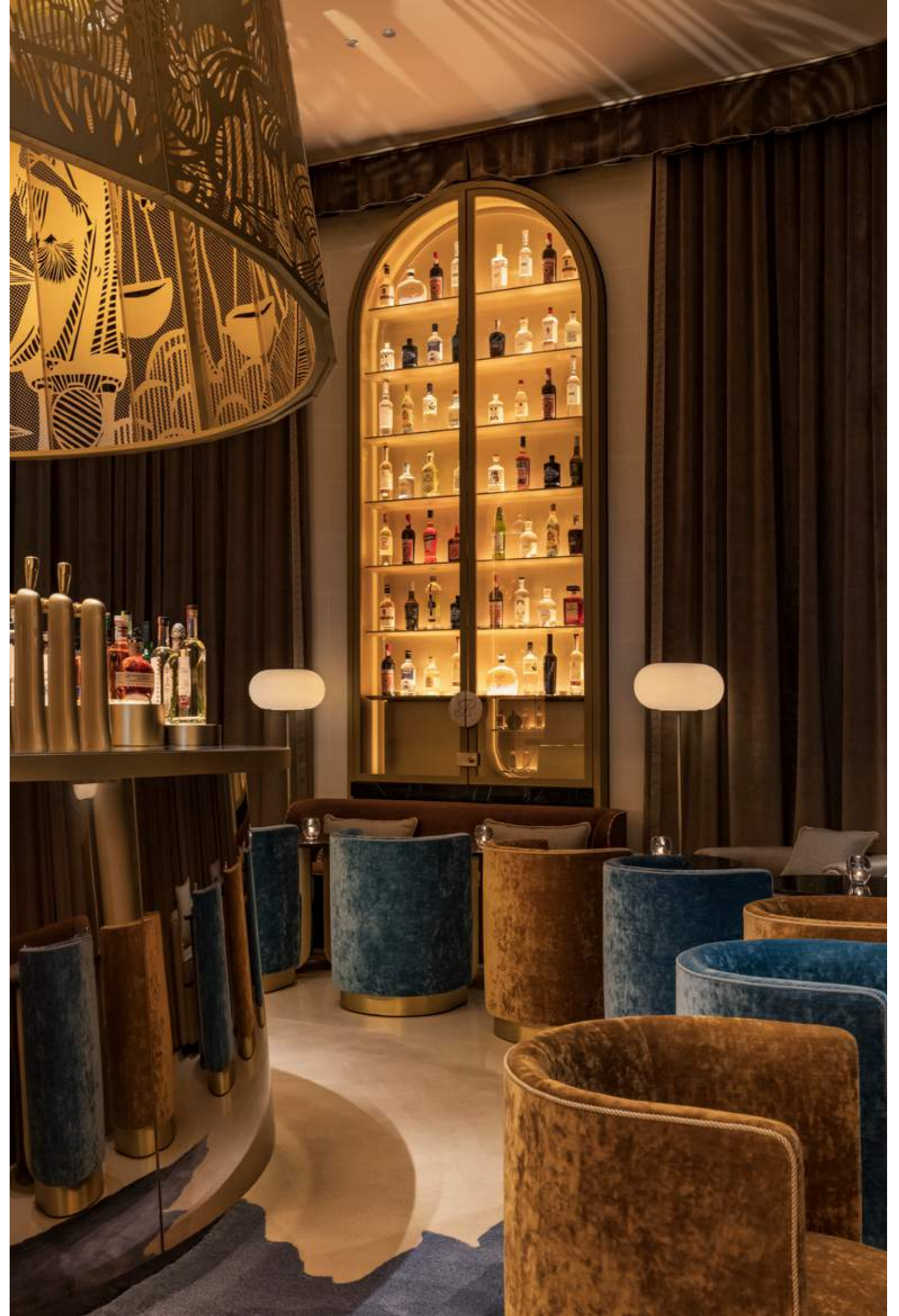
## GRAND BRUNCH

**T**he essential Sunday rendezvous on the Place Vendôme. Served in the Salon d'Été overlooking the Grand Jardin, it showcases products from small producers and artisanal growers within a cosmopolitan culinary experience. Set out for the sea with the écailler raw bar, a new addition to the brunch offerings. Meticulously sourced cheeses and homemade breads, viennoiseries and pastries complete the sweet-savory mix.

## SALON PROUST

*After attending the inauguration of the Ritz Paris in 1898, Marcel Proust immediately made the hotel his second home, and it offered him an incomparable source of inspiration.*

**H**ere, he collected the secrets and whisperings of the literary and aristocratic élite, which he took great pleasure in folding into his work. For that reason, a salon was dedicated to the author of "In Search of Lost Time." An intimate setting, with a hushed ambience, generous armchairs and handsome bookcases, for a reinvented French-style tea by Head Pastry Chef François Perret. Conjuring distant memories of childhood tea parties, he restores French biscuit-making to its former glory. Like Proustian madeleines, barquettes à la framboise, Ritz écoliers and vanilla flan may be accompanied by a rare tea prepared at the ceremonial table by a tea master, intense cocoa brought back from Panama by the Chef himself, or a glass of champagne. A stylized madeleine likewise adorns the white Limoges porcelain tea service designed by Maison Haviland.



## RITZ BAR

Inaugurated in September 2021, the Ritz Bar pays homage to César Ritz, a gentleman pioneer and early adopter of electricity, and to the Belle Époque, a period of progress driven by the magic of human sciences. This circular bar is surmounted by a 2.5-meter-high sculptural lantern in chased brass that reprises the twelve constellations in the Zodiac. Every evening at 5:30pm precisely, the dome rises and embarks on an eloquent ritual of sound and light. Stars and constellations appear projected onto the ceiling as visitors savor original cocktails dedicated to each star sign, Stars and constellations appear projected onto the ceiling as visitors savor original cocktails dedicated to each star sign, with an accent on biodynamic ingredients. The alignment of the constellations and their influence on plants is reflected in twelve signature cocktails based on fruits, flowers, leaves and roots. Composed to follow the rhythm of the seasons and the Earth's journey around the Sun, the cocktail menu will evolve constantly.



## BAR HEMINGWAY


Just its name evokes countless memories. Legend has it that Cole Porter spent up to nine hours a day here, and it is said to be where he composed *Begin the Beguine*. Francis Scott Fitzgerald had his usual seat, and introduced the place to Ernest Hemingway. Hemingway, like Gary Cooper, made it his home base in Paris, and famously is said to have celebrated the liberation of Paris here on August 25, 1944, with 51 dry martinis. Old world charm lives on in an atmosphere recalling an English gentleman's club, its decor intact, warm and lived-in. On the walls are handwritten letters from 1959 by the American writer, boxing gloves, and magazine covers featuring Hemingway... Another legend made this his home, too: for 29 years, Colin Field, twice voted best bartender in the world by the American magazine *Forbes*, concocted the most inventive cocktails here at the Ritz Paris, improvising to echo the color of a tie or capture the mood of the moment. The *Serendipity*, *Side Car* and *Clean Dirty* roused gods and demons alike. In May 2023, the talented Anne-Sophie Prestail and her team of mixologists took up the flame. Brimming with energy, they intend to perpetuate tradition and preserve these enchanting concoctions, which will be accompanied by fresh inventiveness and, as always, a warm personal touch. Every evening, these masters of ceremony ensure that this magical place endures.

## RITZ PARIS LE COMPTOIR



With its first gourmet boutique, Ritz Paris Le Comptoir, opened in June 2021 at 38 rue Cambon, the Ritz Paris offers one and all a chance to take home creations by Pastry Chef François Perret, from iconic Bar Vendôme pastries to original exclusives. Proustian madeleines with melt-in-your-mouth fillings come in seven different flavors. For a tasting experience while strolling through the streets of Paris, the Chef has created a range of pastry-inspired beverages for sipping, as well as elongated pastries and sandwiches with generous fillings to go.

## ÉCOLE RITZ ESCOFFIER



Created in 1988 as a tribute to Auguste Escoffier, the Ecole Ritz Escoffier is proud to pass down those values the renowned chef held dear: creativity, innovation, and a quest for excellence. For professionals and aspiring professionals who wish to learn the fundamentals and to perfect their mastery and technique, courses are led by instructor chefs who have themselves trained in the world's most prestigious establishments. Long-term cycles are divided into two disciplines: French cuisine and French patisserie. Each is comprised of three levels (introductory, perfecting, and advanced), based on a variety of themes. Three state-of-the-art culinary laboratories offer students optimal conditions for learning. The Ritz Paris has been awarded Qualiopi certification with the République Française label, attesting to the expertise and quality of its training courses. This distinction also makes it possible for interested parties to have their training paid for by public and/or collective funds. For recreational cooks and passionate amateurs, cooking, pastry and viennoiserie courses ranging from three hours to three days are offered in both French and English. Sharing experience and knowledge makes the culinary arts a school of happiness in which everyone can excel. Whatever your skill level, courses can be adapted to suit every need.

# 4 A SENSE of THE EXCEPTIONAL



## RITZ CLUB & SPA

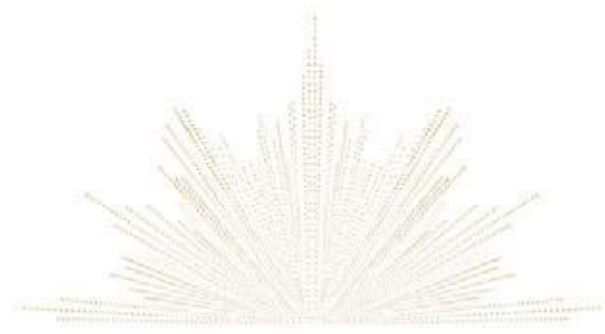


An enchanted interlude in the heart of the capital, the Ritz Club & Spa offers a holistic approach to beauty and well-being by appealing to all the senses in the most delicate ways.

On the menu: Ritz Club & Spa body treatments based on 100% natural, French flowers and floral oils; face and body treatments by Biologique Recherche, a David Mallett hair salon and spa, makeup and fragrances by Serge Lutens, and hand and foot treatments by Manucurist. A boutique featuring leading brands, selected by the Spa's in-house experts, completes the overall offering.

Under a trompe-l'oeil sky covering 180 square meters, a swimming pool decorated with 600,000 mosaic tiles measures 16m x 9m and comes complete with an underwater sound system. At the Floral Bar, nature, plants and well-being reign supreme, with a healthy menu that focuses on the holistic health benefits of plants and flowers. The Ritz Club & Spa Private Club offers members more than 40 classes in 15 disciplines, made-to-measure coaching, the use of high-performance fitness equipment and access to the sauna and hammam. This exceptional two-story, 1,560 square-meter setting is directly accessible from 17 place Vendôme, a unique feature for a leading Paris hotel.





## THE GALERIE AT THE RITZ PARIS

**A**t the heart of the hotel, the luminous “Galerie du Ritz Paris,” designed by Marie-Louise Ritz recalls the emblematic covered passageways of 19th-century Paris. It unfolds majestically, with luxurious showcases dedicated to high jewelry, high watchmaking, and high fashion keeping company with tableware, perfumery, leather goods, wines and spirits, and fine teas and coffees.

Three Houses have exclusive boutiques here: Tasaki, whose pearls and diamonds are elevated by contemporary jewelry creations; TWG Tea, whose 800 signature teas bring together great classics and original blends, including five that are exclusive to the Ritz Paris; and Bacha Coffee, which counts 200 varieties of 100% Arabica coffee sourced from thirty-three countries.

Further along, the Ritz Concept Store immerses the visitor in the hotel’s olfactory, decorative, lifestyle, fashion and design universe, with refined items from celebrated houses and niche brands just waiting to be discovered.

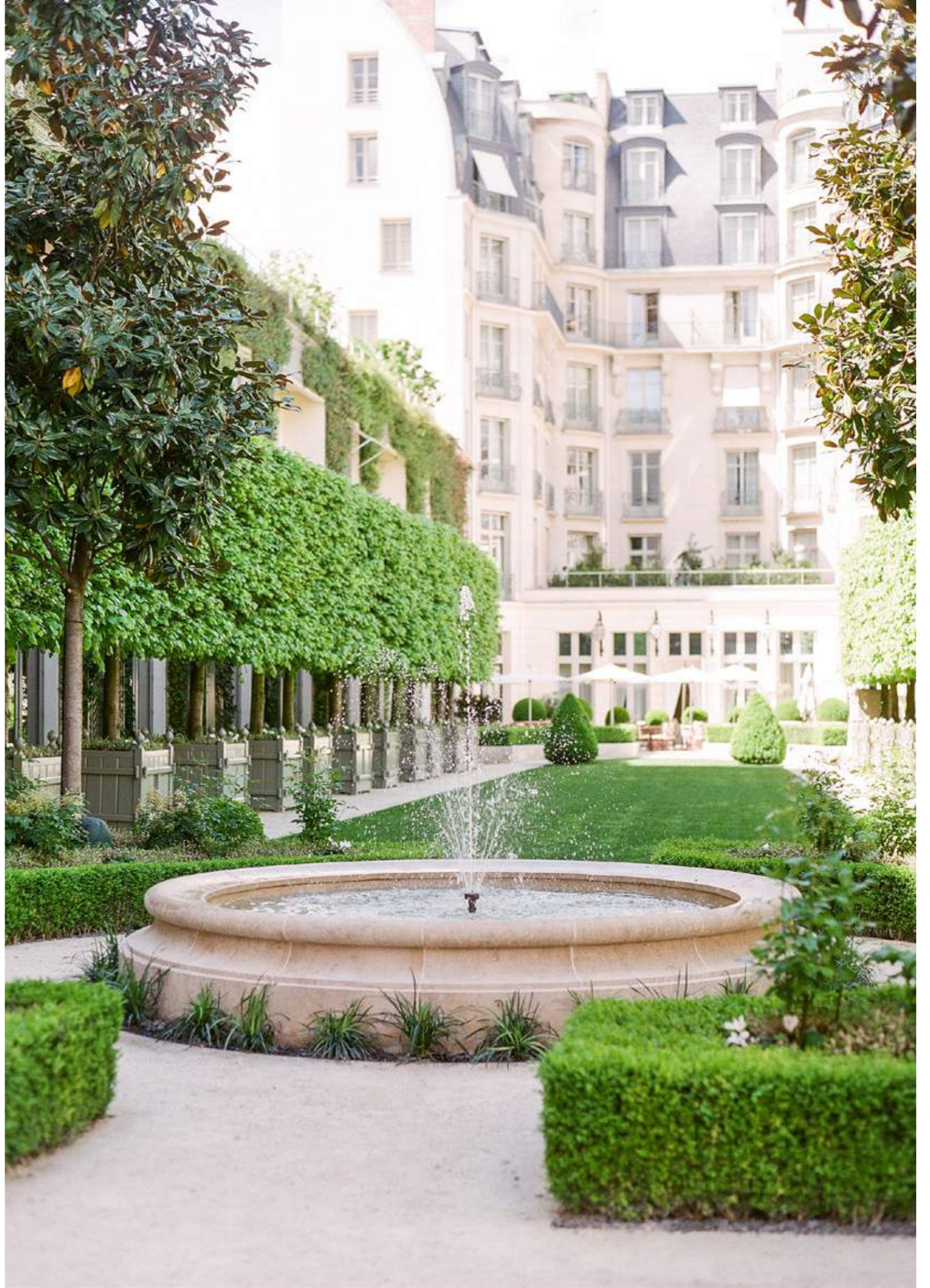
## BESPOKE RECEPTION ROOMS



Whether your event is for 10 or 500 guests, reception rooms at the Ritz Paris offer a spectacular setting and the signature refinement of our cuisine. Listed as a Historic Monument, the Salon Psyché is ideal for intimate gatherings. The Salon d’Été and its terrace give onto Grand Jardin. The Louis XV salon offers gilded woodwork, mirrors and crystal chandeliers. All three salons can be combined to create a single, 260 square-meter space. The Salon de Gramont lends itself to calm and privacy thanks to two entrances, one of which opens onto the Grand Jardin. The Vendôme lounge, the hotel’s largest, is fully soundproofed and equipped with the latest technology.

## LE GRAND JARDIN

**I**n the heart of the French capital, the French-style Grand Jardin is a 1,600 square-meter haven of peace and greenery. It is dotted with 26 lime trees, pruned boxwoods, white magnolias and jasmines; romantic alcoves nestled amid hornbeam hedges, statues and a period fountain. Sheltered from the hustle and bustle of the city, the Grand Jardin extends an invitation to daydream and stroll down its quiet pathways. This lush oasis unfolds before the amazed gaze of guests, who may admire its landscaping from their balcony or terrace.



# 5 THE TALENTS at THE RITZ PARIS



Since 2019, Executive Chef *Jérôme Legras* has brought culinary experience acquired all over the world to the Ritz Paris. Having worked at the Four Seasons Hotel George V, Paris and the Four Seasons Hotel Tokyo and then Boston, he followed in the footsteps of César Ritz and Auguste Escoffier by joining the Savoy Hotel in London, where he became Executive Sous-Chef in 2006. In January 2008, he joined the Trianon Palace in Versailles before moving on to the Hôtel Métropole Monte-Carlo. Promoted to Executive Chef at the Ritz Paris in January 2023, he oversees a team of 60 chefs.

The excellence of the Ritz Paris lives on thanks to the talent of those who work here. Their creativity, audacity and expertise enhance a story that continues to unfold as they leave their own mark, with utmost respect.



**E**ugénie Béziat is Head Chef of the restaurant Espadon, which opened on September 26<sup>th</sup>, 2023. Her singular cuisine bridges her native Africa, where she lived for 18 years, and France, where she honed her technique at Michel Guérard's Prés d'Eugénie\*\*\* and then, among others, alongside the two-star chef Michel Sarran. At La Flibuste in Villeneuve Loubet - the birthplace of Auguste Escoffier – she earned a star. Her continent-spanning career and flair for blazing new trails is a source of delight for the Ritz Paris, whose legend is built on breaking with convention.

**F**rançois Perret has worked in some of France's finest brigades - Michel Troisgros, Le Lancaster, Le Meurice, the Four Seasons Hotel George V and the Shangri-La Paris - and was crowned World's Best Restaurant Pastry Chef in 2019. Since 2016, he has established the House's pastry signatures and, since June 2021, those of Ritz Paris Le Comptoir, the gourmet boutique on the Rue Cambon. He masters the art of balancing flavors: originality, generosity, and authentic ingredients blend with «just the right amount of sugar, and just the right amount of salt» to marry the acid, the bitter, and the sweet.



**A**fter twenty years spent at some of the world's finest establishments, including the three-star Fat Duck in London and the Auberge du Vieux Puits alongside Gilles Goujon in Fontjoncouse, Florian Guilloteau in 2022 became Sommelier Director of the Ritz Paris. He and his team oversee all the hotel's restaurants; for Espadon in particular, he devised three astonishing kinds of pairing: daring food and beverage combinations that bring together wines, eaux-de-vie, liqueurs, sakés, infusions and waters; food and wine pairings for purists; and unexpected food and alcohol-free beverage associations, starring juices, broths, fermentations and macerations.

An impassioned and inventive epicurean, *Romain de Courcy* is Director of the Ritz Bar and the inventor of a constellation of astrological cocktails. With an MBA from Willamette University (Oregon, USA) and the prestigious WSET level 3 in spirits in London, he joined The Drink Factory group in 2015, becoming Bartender at 69 Colebrooke Row and Untitled, then Bar and Wine Manager at Gazelle Mayfair, before becoming Sommelier Manager at Trade Soho in 2019, then Director of the Ritz Bar in 2021.



A highly skilled technician known and appreciated by the hotel's French and international clientele since her arrival at Bar Hemingway in 2006, *Anne-Sophie Prestail* was promoted to Manager of this legendary destination in 2023. A sensitive, insightful enthusiast whose talent is matched by her creativity, she is quick to imagine exhilarating combinations that are sure to leave an indelible mark on this remarkable and unique venue.

The Ecole Ritz Escoffier's Head Pastry Chef since April 2018, *Olivier Lainé* is an outstanding instructor renowned for his kindness and warmth. He teaches professionals and amateurs alike, and works to promote French savoir-faire at home and abroad. Having graduated with a BEP / CAP degree in pastry-, chocolate- and candy-making in 2022, he began his career in Cancale, then moved to Paris, where he supervised the Café Pouchkine boutiques before joining the Shangri-La Paris in 2015 as Pastry Sous-Chef. He joined the Ritz Paris in 2018.

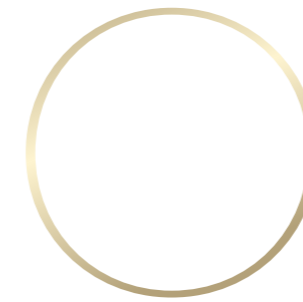


# 6

# Our COMMITMENTS



## A SUSTAINABLE APPROACH



Once again, the Ritz Paris stands out for its visionary approach. In 2022, following an in-depth audit of its sustainable management practices, it became the first hotel in France to obtain certification from the GSTC (Global Sustainable Tourism Council), a non-profit organization recognized by the UN and the WTO (World Tourism Organization). This distinction rewards an ecological approach initiated in 2021 that mobilized all of the hotel's teams and focused on environmental preservation, social commitment and heritage conservation.

The Ritz Paris has also been awarded the "HappyIndex® Trainees" label for welcoming and training its young talent, who are made aware of sustainable development and CSR from the moment they arrive.

In addition, the kitchens at the Ritz Paris have committed to using 70% fruit and vegetables grown in the hotel's own sustainably managed gardens on the outskirts of Paris. On the hotel's roof, eight permaculture plots grow edible flowers and herbs, which are picked by Eugénie Béziat and her team each morning for the restaurant Espadon.

## COMMITMENT TO THE VENDÔME AND COLBERT COMMITTEES

A historic player in the French art of living, the Ritz Paris, as a member of the Vendôme and Colbert Committees, also serves as one of its guardians. Created in 1936, the Comité Vendôme promotes and protects the influence of the Place Vendôme all over the world. Founded by Jean-Jacques Guerlain in 1954, the Comité Colbert is dedicated to promoting, transmitting and developing French savoir-faire and creativity. In that spirit, the Ritz Paris in 2016 underwrote the renovation of the Vendôme Column, which was erected in 1810.



