



# LE ROYAL MONCEAU

RAFFLES PARIS



PRESS RELEASE

**PASTRY CHEF AND ENTREPRENEUR  
YAZID ICHEMRAHEN ARRIVES AT  
LE ROYAL MONCEAU – RAFFLES PARIS**

**PARIS, FRANCE (APRIL 2024)** – *Le Royal Monceau - Raffles Paris*, a contemporary hideaway located in the elegant 8th arrondissement just steps away from Arc de Triomphe, announces the appointment of Yazid Ichemrahen, World Pastry Champion “Frozen Desserts” and globetrotting Chef trained by the greatest names, to lead the pastry and dessert program at the iconic Palace hotel beginning 15 April 2024. The distinguished Pastry Chef unveils his ode to all things sweet at the ultra-luxurious *Le Royal Monceau – Raffles Paris*, his first Parisian address

### A CAREER FORMED FROM SUGAR AND STARS

His path into the pastry world began as a young child, at around three years old, and continued through adolescence and beyond. For Yazid Ichemrahen, desserts were a way of escaping from his difficult daily life which was lacking in perspective, affection, and recognition, as shown in **his autobiography** “*Créer pour survivre, vivre pour ne pas sombre*” and the film he co-produced, “*Sugar and Stars*” (À la belle étoile).

Mentored by World Pastry Champion and Meilleur Ouvrier de France, **Pascal Caffet**, who discovered and trained him, Angelo Musa under whom Ichemrahen grew in confidence at La Pâtisserie des Rêves, and **Joël Robuchon** at Métropole in Monaco who left long-lasting impact on the rising star, Ichemrahen’s impressive career and life have been guided by inspirational Chefs and father figures.



With each new experience Ichemrahen honed his skills and technique, and at just 22 years old, he won the Frozen Desserts World Cup, becoming **the youngest world champion** of any dessert competition ever. He now owns three companies (YCONE, YTIME, AT HOME), several outlets all over the world and is planning to open his first Parisian store this Fall.



### BREATHING NEW LIFE INTO THE DESSERT MENU AT LE ROYAL MONCEAU – RAFFLES PARIS

For his arrival at the Parisian Palace and the newly introduced dessert menu, Ichemrahen has chosen a rising star on the French pastry scene: **Alexandre Favre**. A former disciple and right hand of Chef Christophe Michalak, Alexandre Favre joins Yazid Ichemrahen as his Executive Pastry Chef at Le Royal Monceau – Raffles Paris. The dynamic duo shares similar passion and beliefs: allowing gorgeous raw materials and ingredients to take centre stage and placing humanity at the heart of everything they do. With complementary creativity between two pastry aficionados, the new Pastry Team is dedicated to highlighting raw ingredients by keeping their desserts as natural as possible. Their back-to-basics creations come from a desire to offer desserts with a distinct, comforting, and authentic taste.

### MAKING ARTISAN PRODUCE THE STAR OF THE SHOW

In collaboration with Alexandre Favre, Yazid Ichemrahen is introducing a dessert menu featuring unique creations designed for contemporary and sophisticated traveller. “I wanted to return to raw ingredients, while honouring the producers, their history and knowledge of creating incredible, high-quality products. By adhering to a single rule – no more than three ingredients and three textures in any single dessert – a recipe for happiness emerges.”

While expanding the dessert menu beyond more than just cakes, Ichemrahen is introducing new and innovative culinary experiences beginning with visually captivating creations, expressed through sleek design and presented with a precise technique. His 360-degree entrepreneurial vision blends tradition and modernity, with the exacting nature of haute couture and reverence for ingredients found on the dessert menu.



## YAZID ICHEMRAHEN'S SIGNATURE DESSERTS

### Yazid Ichemrahen's Exclusive Signature Dessert at Le Royal Monceau – Raffles Paris

Chef Ichemrahen has orchestrated his sweet selections as a perfect symphony of tastes and emotions. His signature dessert: A black forest - a dessert that has been with him since the beginning - with sugar-free whipped cream, an airy seasonal fruit tart with a Kipferl biscuit base, a 100% vanilla dessert with Madagascan and Tahitian vanilla flower, and even a sense-awakening reinterpreted cheesecake. Expect sweet moments with light, effervescent, reimagined desserts.



### Desserts at Le Bar Long :

Staying true to the welcoming yet elegant atmosphere of Le Bar Long, the dessert menu invites guests on a contemporary “pas de deux” with gourmet and balanced sweet courses: a chocolate cake that’s a blend between a fondant and a delicate soufflé, an ile flottante with vanilla and orange blossom, a vegan salad playing with feminine, floral notes, and Italian ice cream debuting at Le Royal Monceau – Raffles Paris perfectly paired with sunny days. The rice pudding exemplifies Ichemrahen’s new direction: the idea of mainly sourcing regional products directly from artisanal producers, such as milk or eggs, ensuring that ingredients are ultra-fresh offering true depth of flavour.



### Desserts at the Michelin starred restaurant, II Carpaccio :

For the must-visit destination of Italian gastronomy in Paris, Ichemrahen has created a menu devoted to transalpine ingredients with a hint of the unexpected. In place of a traditional Tiramisu, “L’écume de café” invites guests to explore the rich aroma of coffee. Panettone is reimagined as a caramelised brioche, highlighting the sweet notes of dried fruit. Also featured on the new menu - two “Dolci” menu essentials, a dual texture chocolate fondant with stracciatella sauce, and a three citrus tart blending roasted orange, lemon and grapefruit with creamy notes of Italian Robiola cheese.



### Desserts at Matsuhisa Paris :

Yazid Ichemrahen draws great inspiration from Nobu Matsuhisa, reflecting his spirit into the star dessert at Matsuhisa Paris: the famous cheesecake, a comforting rendition on the signature dessert found at Nobu San’s restaurants. Other sweet treats, including mochi ice cream and fruit salad will be presented in a playful gourmet bento box.

two-year transformation by designer Philippe Starck. In 2013, the property's "Palace" distinction was given, rewarding the hotel of its prestigious 5-star excellence rating. Located near the Champs-Élysées in Paris' 8th arrondissement, Le Royal Monceau – Raffles Paris, is known for its contemporary vibe and as a rendezvous for artists and writers as well as luxury seekers and adventurers. The omnipresent artistic and vibrant culture comes to life through the property's exclusive Art Concierge, the Art Bookstore, an Art Gallery, a 99-seat Katara Cinema and an impressive private Art collection. With its 149 Parisian designed bedrooms and spacious suites, including 3 Presidential Suites, the only contemporary Palace in Paris is only steps from the Arc de Triomphe. Acclaimed for its international culinary offerings, the hotel's award-winning restaurants showcase the property's creative spirit, from the sweet symphony by Chef and Entrepreneur Yazid Ichemrahen, to the effervescence of 'Le Bar Long' and its three restaurants: 'Matsuhisa Paris', dedicated to Japanese-Peruvian gastronomy from the famous Chef Nobu and 'Il Carpaccio', a Michelin-starred Italian restaurant in collaboration with Da Vittorio family. Not to be missed are the outstanding brunches and breakfasts at 'La Cuisine' restaurant. Furthermore, the 1,500sqm Clarins & myBlend Spa is an award-winning paradise, featuring one of the longest swimming pool of a Parisian Palace.

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### **About Raffles**

Founded in Singapore in 1887, Raffles Hotels, Resorts and Residences are places where ideas are born, history is made and stories and legends are created. At each landmark address, distinguished guests and residents will find a world of elegance and enchanted glamour, where Raffles' renowned legacy of gracious service knows no bounds. As the authentic heart of a destination, Raffles champions fine art and design, and fosters culture in all its forms, guiding guests to make discoveries in their own time and way. Raffles' commitment to local communities is expressed through diverse initiatives with a unified mission to actively support the arts and the environment. From one generation to the next, visitors arrive as guests, leave as friends, and return as family. Raffles can be found in key international locations including Paris, London, Boston, Doha, Bahrain, Udaipur, Phnom Penh, Singapore, Bali and Istanbul; with flagship openings upcoming in Jaipur, Singapore Sentosa and Saudi Arabia in 2024. Raffles is part of Accor, a world leading hospitality group counting over 5,500 properties throughout more than 110 countries, and a participating brand in ALL - Accor Live Limitless – a lifestyle loyalty program providing access to a wide variety of rewards, services and experiences.

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### **About Katara Hospitality**

Katara Hospitality is a global hotel owner, developer and operator, based in Qatar. With more than 45 years' experience in the industry, Katara Hospitality actively pursues its strategic expansion plans by investing in peerless hotels in Qatar while growing its collection of iconic properties in key international markets. Katara Hospitality's portfolio has grown to include 42 owned and / or managed hotels and the company is now focused on achieving its target of 60 hotels in its portfolio by 2026. As the country's flagship hospitality organisation, Katara Hospitality supports Qatar's long term economic vision. Katara Hospitality currently owns properties spread across three continents in Qatar, Egypt, Morocco, UK, France, Germany, Italy, Spain, Switzerland, The Netherlands, Singapore and Thailand. While it partners with some of the finest hotel management companies, Katara Hospitality operates owned and non-owned hotels through its standalone operating arm, Murwab Hotel Group. Katara Hospitality has gained global recognition for its contributions to the Qatari and international hospitality landscape, through numerous prestigious accolades from the industry.

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