Beat: Lifestyle

"L'ASTRE D'OR" 2025 CHRISTMAS LOG BY PASTRY CHEF JORDAN TALBOT

10 YEARS OF LA RESERVE PARIS

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USPA NEWS - To celebrate the Holiday Season and the 10th Anniversary of La Réserve Paris, Jordan Talbot unveils a Poetic Creation evocative of the Christmas Spirit. To mark this Precious Moment, the Parisian palace's Pastry Chef reveals "L'Astre d'Or," a Yule Log resembling a Stylized North Star.

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For this New Gourmet Chapter, the Bûche de La Réserve Paris draws its Imagination from Nordic Winter Tales. It owes its Inspiration in Particular to Traditional Hand-Crafted Christmas Garlands.

The Design of "L'Astre d'Or," with Geometric Lines and a Coppery Sheen, also echoes the Belle Époque - a Tribute to the Heyday of the Avenue Gabriel Setting. The Velvet Red Palette and Sparkling Gilding make it a True Emblem, crowned with the Maison's Anniversary Seal.

With L'Astre d'Or, Jordan Talbot sublimates the Art of Indulgence with a Unique Play of Textures. The Dessert consists of a Crunchy Fleur de Sel, a Soft Biscuit, and a Caramel Infused with Sweet Spices (Vanilla, Timut Pepper, and Tonka Bean), in which a Creamy Rice Pudding insert and a Light Mousse with Three Vanillas (Madagascar, Tahiti, and Mexico) awaken the Taste Buds. A Harmony of Flavors, where each Bite recalls Childhood Memories.

When it's Time to taste, the Magic happens from the Moment you cut it. Hidden in the Top Flake, a Chocolate Pot hides Two Chocolate and Puffed Rice Praline and Salted Caramel Bars for an Unforgettable Sensory and Emotional Experience.

The Lucky Star of La Réserve Paris, an End-Of-Year Gift to share!

Practical Information
* "L'Astre d'Or" Yule Log from La Réserve Paris,
* By Pastry Chef Jordan Talbot.
* Serves 6 to 8, priced at 98 euros.
* Available in a Limited Edition.
* Orders to be picked up on December 23, 24, and 25.
* Pre-Orders open from December 1 to 20

THREE KINGS CAKE "Fleur de Noisette" is available from January 4 to 11, 2026, at a Price of 68 euros for 6 to 8 Slices, for Takeout.
To prolong the Magic of the Festive Season, Jordan Talbot is unveiling a Unique Version of the Traditional Galette des Rois (Three Kings Cake) for Epiphany. The Pastry has created a Poetic Take on this Classic Dessert, named “Fleur de Noisette”. The pastry Chef honors Crêpes Dentelles, which appear to bloom like Flowers in a Setting crowned with Caramelized Hazelnut Splinters.

Beneath this Crispy Golden Exterior lies Fresh Butter Puff Pastry enveloping Frangipane Cream with a Delicate Trio of Hazelnuts, Valencia Almonds and Toasted Vanilla. Finished with an Intense Piedmont Hazelnut Center, this Entire Creation promises Moments of Delicious Indulgence and sharing that will delight Young and Old alike.

Food Lovers can also enjoy it by the Slice at "La Pagode de Cos".
La Pagode de Cos, La Réserve Paris’ Contemporary Restaurant, embodies the Creative Vision of the Chef Jérôme Banctel. His Menu is inspired by the Richness of the Terroir and evolves in Step with Seasonal Produce. Each Plate is an Invitation to savor a Delicate and Accessible Gourmet Experience within a Warm, Sophisticated Atmosphere.
La Pagode de Cos has established itself as a must-visit address in the capital, delighting seasonality-seeking devotees of haute

cuisine.

- About La Réserve Paris Hôtel and Spa
Discreetly located on a Side Street of the Champs-Élysées, this Intimate Palace offers Ultra-Personalized Service and Unparalleled Attention to detail. This Haussmann-Style Gem has been a Mecca of Parisian Life since the early 19th Century, in a Timeless Atmosphere designed by the Famous Decorator Jacques Garcia. Throughout, Spacious and Bright Rooms exude a Unique Charm. Marble Fireplaces and Traditionally Decorated Ceilings. 15 Rooms and 25 Suites. La Réserve Paris also houses the Restaurant Le Gabriel, led by Three-Michelin-Starred Chef Jérôme Banctel.

Source: Parisian Palace "La Réserve Paris"
42 Avenue Gabriel, 75008 Paris, France
With Pastry Chef Jordan Talbot unveilng a Poetic Creation called "L'Astre d'Or," (The Golden Astre) evocative of the Christmas Spirit
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