



“Metamorphose” Hotel Hermitage Monte-Carlo reinvents the Christmas Buche



An essential date for gourmets, Christmas does not derogate from its most delicious tradition: the Christmas Buche. It takes months of reflection and trials before succeeding in creating a unique little gem of beauty and delight, revealed at the year's end. Hotel Hermitage Monte-Carlo is proud to introduce a unique and revisited Christmas Buche.

Imagined by the Hotel Hermitage Monte-Carlo's head pastry Chef Nicolas Baygourry, the Christmas Buche draws its inspiration from the design of the Eiffel cupola, creating a bold and surprising reinterpretation of the traditional Christmas dessert. It most definitely is unique! Its rounded red vermillion base is adorned with fine spirals. Covered with white chocolate structure, a strong reminder of the Eiffel dome foundations, from which it was inspired, the Christmas Buche is emblazoned with a "Hotel Hermitage Monte-Carlo" seal made of chocolate.

The taste of the Hotel Hermitage Christmas Buche is just as original. The dessert base is made of cocoa biscuit, on top of which is placed crisp milky chocolate shortcake with a hint of lime. At its heart, a delicate blend of raspberry cream and a light Manatee milk chocolate mousse, straight from Trinidad and Tobago, married with the exotic taste of kalamansi. Combining the softness of milk chocolate to the strength of the dark, this creamy noted cover delivers strong aromas of chocolate, which perfectly marries with the tartness of the raspberry.

Hotel Hermitage Christmas Buche is an invitation to enjoy a moment of sharing and joy for the Holiday season. Between its beauty and its flavour, it will be hard to resist!

Price: 85 euros (6 persons)

Useful information:

Order 24h in advance

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