

2023 CHRISTMAS CREATIONS AND GALETTE DES ROIS



EVOK

PRESS RELEASE

Evok Collection will be getting into the Christmas spirit once again this year with five exclusive Yule logs created by Yann Brys, holder of the “Meilleur Ouvrier de France” accolade and Head Pâtissier of the group.

The Evok brand and its Nolinski, Brach, Sinner and Cour des Vosges addresses are proud to present five unique creations, all taking inspiration from a magical “**Village de Noël**” (Christmas Village) theme.

The options include a snowman, a polar bear, a Christmas tree, snowy peaks and Father Christmas’s letter box, all designed to appeal to both young and old.

TO MARK THE FESTIVE SEASON, EVOK IS DELIGHTED TO PRESENT ITS 2023 YULE LOG COLLECTION AND GALETTE DES ROIS.

Orders and collections:

BRACH, PÂTISSERIE COUNTER
1-7 Rue Jean Richepin, 75116 Paris, FRANCE
Tel: +33 1 44 30 10 00

COUR DES VOSGES,
BRACH PÂTISSERIE COUNTER
19 Place des Vosges, 75004 Paris, FRANCE
Tel: +33 1 42 50 30 30

Orders taken between 1 and 30 December 2023
(Order 48 hours in advance)

Collection between 15 and 31 December 2023.

THE NOLINSKI YULE LOG

Chocolate and buckwheat crust, chocolate brownie, intense chocolate cream and 60% cocoa Peruvian chocolate mousse.

PRICE: €95



THE BRACH YULE LOG

Caramelised nut crust, soft peanut biscuit, caramel cream, soft marshmallow made with Madagascan vanilla.

PRICE: €95



THE SINNER YULE LOG

Light pastry cream with spiced Madagascan vanilla, wine-poached pear jelly, soft spiced biscuit, almond and cinnamon crust.

PRICE: €95



THE COUR DES VOSGES YULE LOG

Biscuit and mousse with nougat pieces, citrus jelly, almond crust.

PRICE: €95

THE EVOK YULE LOG

Linzer shortbread biscuit, soft almond and hazelnut biscuit, raspberry jam.

PRICE: €60



THE 2024 GALETTE

To celebrate Epiphany and start 2024 with a convivial, gourmet flourish, Evok Collection also presents its Galette des Rois, created by Yann Brys, holder of the "Meilleur Ouvrier de France" accolade.

This original, laminated pastry confection has a cookie centre with hazelnuts from Île-de-France and is available at the Brach Pâtisserie and the Brach La Pâtisserie counter in Cour des Vosges.

PRICE: €55 (SERVES 6)

Orders taken from 15 December 2023.

Collection between 2 and 15 January 2024 (order 48 hours in advance).

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BRACH LA PÂTISSERIE COUNTER
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ABOUT EVOK

Using property owned by Pierre Bastid, Evok was formed and developed by Romain Yzerman and General Director Emmanuel Sauvage and opened in 2014. The aim of its three co-founders was to create new lifestyles and destinations that change the rules of what a luxury hotel can be. At each of its addresses, Evok offers its guests the welcome of their dreams, providing a unique contemporary interpretation of European culture and lifestyle.

Every Evok brand has its own distinct identity, but what they all share is the desire to provide a warm, authentic atmosphere that draws influence from the various environments in which the hotels are situated. Nolinski is a haven of tranquillity at the very heart of bustling city-centre locations. At Brach, Evok brings a sophisticated, welcoming lifestyle to imposing districts, while at Sinner, it draws on the vibrant energy of a historical neighbourhood, transforming it into an uncompromisingly edgy interpretation of a cultured lifestyle. Evok also invites you into some highly exclusive properties: the Hameau de la Volière, Palais Royal Restaurant, and Cour des Vosges.

Each location has its own brand, ambition, concept, and atmosphere inspired by its surroundings. For every project, the aim is to identify a suitable location, bring it to life and give free rein to the imagination of Evok's chosen designers: Philippe Starck, Tristan Auer, Jean-Louis Deniot, Christophe Tollemer and LeCoadic-Scotto, among others. The end goal is to provide unique, joyful moments of pleasure and wellbeing through outstanding service and the careful curation of every detail.

The group aims to be a key contributor to society, helping its team members to grow, imparting expertise and life skills, energising and striving for a more environmentally friendly future. It is our way of giving back, sharing our successes and promoting an exchange of skills and ideas as part of a project that goes well beyond the company itself.

Evok has developed real flair and expertise in the hotel, restaurant and wellness industries. From creating new hotels to refurbishing existing ones, in the group's native France and beyond, we offer bespoke services thanks to our strong management, auditing and consulting expertise.

Building on a collection of six extraordinary premises, the story continues with the international expansion of the group's brands: Nolinski in Venice (2023), and Brach in Madrid (2024) and Rome (2025).

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