



THE MAGIC OF THE FESTIVE SEASON  
PARIS, VENICE AND MADRID



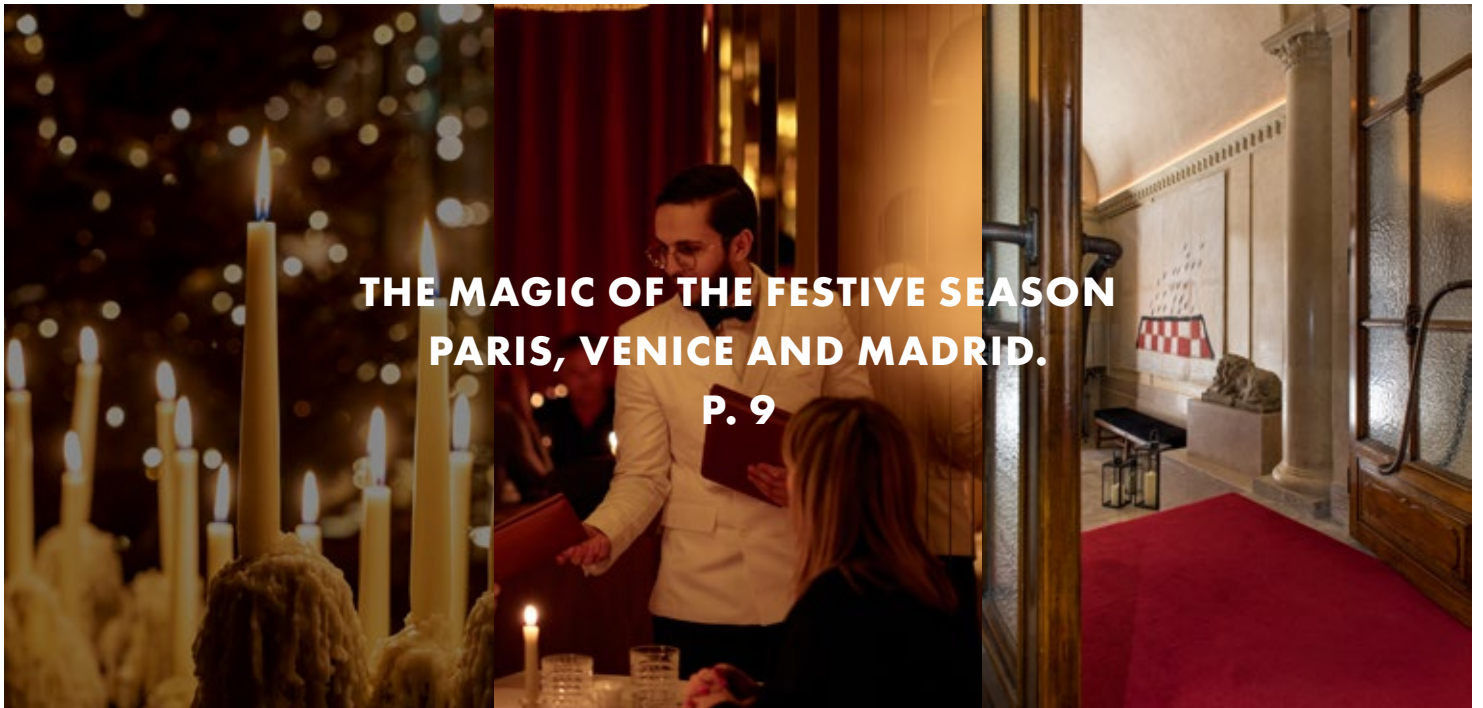
**EVOK**

COLLECTION

PRESS KIT



**As the festive season approaches,  
Evok Collection is rolling out a series of events  
and treats celebrating Christmas and  
the New Year at its various establishments  
in Europe. Enjoy the best of this magical period,  
blending tradition and elegance to appeal to  
people of all ages.**



**THE MAGIC OF THE FESTIVE SEASON  
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## Yule logs & galette

**Take a look at Evok Collection's exclusive designs for the 2024/2025 season, inspired by Father Christmas.**

**Created by Yann Brys, Pastry Chef Best Craftsman of France, these sweet treats pay homage to Father Christmas' traditional accessories.**



### **NOLINSKI "CHRISTMAS STOCKING" YULE LOG**

This festive creation looks like a Christmas stocking. A delicate citrus-almond biscuit serves as the base, topped with a vanilla-mandarin crème and a tangy red fruit compote. It's then coated in a light vanilla mousse and topped with a dried fruit crumble to give it a crunchy texture. To finish the Yule log, little chocolate presents filled with almond praline are carefully arranged, adding a touch of magic to every bite. Serves 6 - €78



### BRACH "SANTA HAT" YULE LOG

Based on Santa's iconic hat, this Yule log is a blend of tradition and innovation. An almond meringue biscuit, combined with a tart raspberry and blackcurrant compote, adds refreshing fruitiness. The smoothness of the forest fruit cream is complemented by a creamy Madagascar vanilla mousse, while a sweet vanilla marshmallow and an almond crisp complete the harmony of flavours and textures. Serves 6 - €78



### **A GALETTE "LIKE A PRESENT"**

To celebrate the Epiphany in style, the "Like a Present" galette is made with crispy puff pastry, generously topped with a Biscoff almond cream. A raspberry jam in the centre adds a burst of fruity flavour, while lightly scattered caramelised almonds add a crunchy, sweet finish. Serves 6 - 55 €



## ORDERING AND COLLECTION

The new Christmas creations will be available to order from 1<sup>st</sup> December 2024 at Brach Paris, Nolinski Paris and Cour des Vosges.

Collection of the "Christmas Stocking" and "Santa Hat" Yule logs will start on 17<sup>th</sup> December 2024, while the "Like a Present" cake will be available from 5<sup>th</sup> January 2025.

Yule log design

Price €78 each - limited edition

Galette des rois design

Price €55 each - limited edition





A photograph of a Christmas tree decorated with warm white lights, positioned in a grand, ornate hall. A large, glowing chandelier hangs from the ceiling. The scene is dimly lit, with the primary light source being the tree's lights and the chandelier.

# New Year's Eve Elegance and celebrations

**Tuesday 31st December 2024**



# PALAIS ROYAL

RESTAURANT

PHILIP CHRONOPOULOS

## PARIS & VENICE

This year, Philip Chronopoulos, our two Michelin-starred chef, invites you to Paris and Venice. For this special occasion, the Chef has created a sophisticated menu.

The restaurant in Paris boasts two Michelin stars, and as you enter the restaurant beneath the majestic arcades of the Palais Royal, the ambience is both elegant and timeless, creating a feeling of cosiness and warmth.

In Venice, the dining experience will take place in the grandiose setting of the ancient Council Chamber. This iconic venue, with its blend of history and splendour, will be the backdrop to an unforgettable dinner.

Philip Chronopoulos offers an exceptional menu, inviting guests to experience a timeless event. Each dish will be accompanied by thoughtful, attentive service, ensuring that every aspect of the evening celebrates the art of cooking and hospitality.



## MENU

### PARIS & VENISE

New Year's Eve dinner €720 per person

Wine & food pairing €295 per person

Caviar | Feta cheese | Taramasalata | Eggs | Herbs

Scallops | Red Chicory | Banyuls dessert wine

Chestnut | Comté cheese | White truffle

Lobster | Squash | Honey

Sole | Fennel | Lemon | "Kakavia" (Greek fish soup)

Capon | Foie gras | Sherry | Black truffle

Kumquat | Tagete | Shiso

Lemon | "Melomakarono" | Vanilla

Yoghurt | Cinnamon | Chocolate | Ginger

Dinner on Tuesday 31<sup>st</sup> December 2024

by reservation with advance payment requested.

Cancellation without charge up to 15 days in advance.

[www.palaisroyalrestaurant.com](http://www.palaisroyalrestaurant.com) Instagram @palaisroyalrestaurant



**NOLINSKI**  
PARIS

## **LE RESTAURANT**

To usher in the New Year in a sophisticated setting, Nolinski Le Restaurant, tucked away in the heart of the Opéra district, invites you to enjoy a menu designed by double Michelin-starred Chef Philip Chronopoulos. The chef has created a special menu for the occasion, inspired by the great festive tables of yesteryear, to kick off the New Year in style.

A singer will provide the evening's entertainment, adding a musical note to this traditional French meal. Whether you're with friends or family, the Nolinski's elegant and inviting setting promises a memorable celebration.





## MENU

New Year's Eve dinner €275 per person  
Includes a glass of Perrier-Jouët Champagne per person

Finely sliced langoustine caviar  
Black truffle, grilled scallop salad  
Champagne braised turbot  
Bresse chicken with vin jaune and morel mushrooms  
Mont-Blanc vanilla & blackcurrant yoghurt  
Orange blossom Couronne des Rois cake

Dinner on Tuesday 31<sup>st</sup> December 2024  
by reservation with advance payment requested.  
Cancellation without charge up to 7 days in advance.

[www.nolinskiparis.com](http://www.nolinskiparis.com) Instagram @nolinskilerestaurant



**NOLINSKI**  
VENEZIA

## **IL CAFFÈ NOLINSKI VENEZIA**

In a setting inspired by drone and the art of the Gondola, Il Caffè Nolinski invites you to usher in the New Year in a refined, warm atmosphere.

Chef Philip Chronopoulos, renowned for his culinary expertise, has created a fresh, sophisticated menu combining Mediterranean flavours with local Italian produce.

The à la carte menu has been designed exclusively to celebrate this special evening. The evening will be punctuated by musical entertainment provided by a DJ, adding a festive atmosphere to this timeless setting.

Dinner on Tuesday 31<sup>st</sup> December 2024, reservation recommended.

[www.nolinskivenezia.com](http://www.nolinskivenezia.com)

Instagram @ilcaffenolinskilerestaurant





# BRACH

UN STYLE DE VIE

## MADRID

For the very first time, Brach Madrid has extended an invitation to its guests to celebrate the New Year. Brach Madrid, which will soon be opened, will be the perfect place to meet. From Paris to Madrid, an evening of sumptuous, refined cuisine created by Chef Adam Bentalha.

A carefully devised, exclusive menu expresses the chef's philosophy of sharing and conviviality. Guests will enjoy a delicious meal to the accompaniment of a DJ, in a setting designed by Philippe Starck. A chance to discover this vibrant new venue in Madrid.

Dinner on Tuesday 31<sup>st</sup> December 2024,  
reservation recommended.

[www.brachmadrid.com](http://www.brachmadrid.com)

Instagram @brachmadrid



# BRACH

UN STYLE DE VIE

## PARIS

This New Year, the Brach Paris restaurant invites you to enjoy a warm, festive celebration. Chef Adam Bentalha has created a festive menu using seasonal produce.

There's no set menu, just a selection of dishes that encourage sharing and making new discoveries. Whether you come with family, friends, or even on your own, Brach Paris is a compelling place where you always feel at home.

A DJ will add a musical note to the restaurant's already vibrant atmosphere. Bring in the New Year in a place where every experience is designed to be shared and enjoyed.

Dinner on Tuesday 31<sup>st</sup> December 2024,  
reservation recommended.

[www.brachparis.com](http://www.brachparis.com)

Instagram @brachrestaurant









## COUR DES VOSGES

PARIS

To celebrate the festive season, Cour des Vosges is decked out in festive colours. Chef Adam Bentalha has designed a special menu that blends traditional French cuisine with a touch of sophistication, available on the terrace and as room service. Make yourself comfortable in this historic Parisian setting, with a magnificent view of the Place des Vosges. A mulled wine stand awaits you outside to keep you warm, while you stroll under the arches and explore the Marais district. A subtle, elegant experience of sophistication and serenity. A gentle transition into the New Year.

[www.courdesvosges.com](http://www.courdesvosges.com) Instagram @courdesvosges





# BRACH

UN STYLE DE VIE

## Brunch programme at the Brach Paris During the festive season

**The festive season is the perfect time to get together for brunch. At Brach Paris, Adam Bentalha's brunch has become an absolute must, offering an experience that both brings people together and delights them. These brunches are a celebration of friendship and the pleasure of getting together. With sophisticated dishes and seasonal flavours, each brunch becomes a time for sharing and unwinding. Festive brunches in the restaurant are the perfect way to celebrate the holiday season with your loved ones.**





**Sunday 22<sup>nd</sup> December 2024**

Traditional brunch with children's entertainment

Price: €105/person

**Sunday 29<sup>th</sup> December 2024**

Traditional brunch with children's entertainment

Price: €105/person

**Wednesday 1<sup>st</sup> January 2025**

New Year's Brunch with a glass of Champagne

DJ entertainment

Children's entertainment

Price: €160/person

**Sunday 5<sup>th</sup> January 2025**

Epiphany Brunch with a tasting of Galette des rois and Children's entertainment

Price: €105/person

Brunch is very popular at Brach Paris,  
so we strongly recommend that you book ahead.  
Banking details requested.

[www.brachparis.com](http://www.brachparis.com) Instagram @brachrestaurant



## END OF YEAR POP-UP AT BRACH PARIS

Brach Paris is hosting three pop-ups during December to help you find the perfect gift.



From 30<sup>th</sup> November to 6<sup>th</sup> December 2024

### Kapush

The modern-day rain hood.

The Kapush brand favours upcycling and exclusive designs for their hoods with the aim of creating a unique and timeless accessory. Kapush, a brand that embraces upcycling, creates exclusive, limited-edition rain hoods that accentuate individuality and timeless appeal. A comfortable solution that embodies the ambivalence between anonymity and visibility, offering customised rain hoods.



From 7<sup>th</sup> to 13<sup>th</sup> December 2024

### Evok Collection

For the first time, Evok Collection is organising its own Christmas pop-up.

Explore the candle and fragrance collections and all of the signature ranges from the different establishments. You'll also find gift vouchers for stays, dinners, treatments and even memberships to the Sports Club. Something to please everyone, including yourself!



From 14<sup>th</sup> to 20<sup>th</sup> December 2024

### Bijoux Gioia

Gioia Bijoux sparkles with a collection of unique pieces, designed by the dynamic mother-daughter duo Véronique and Virginie Morana, which reflect the powerful spirit of the Parisian woman. XXL hoop earrings, spectacular long necklaces, sunglasses and bold rings in gold, enamel and semi-precious stones.



Brach Paris 1-7 rue Jean Richepin, 75016 Paris [www.brachparis.com](http://www.brachparis.com) Instagram @brachparis



**THE EVOK COLLECTION  
ESTABLISHMENTS ARE DECKED OUT  
IN CHRISTMAS COLOURS**

Nolinski Paris, Brach Paris, Cour des Vosges, Palais Royal Restaurant and Nolinski Venezia have all been transformed for the holiday season with festive decorations. Guests of all ages will receive a warm seasonal welcome upon arrival in their room. For those who would like to prolong the magic, a Christmas tree and wreath menu will be available for a celebration in the privacy of their room. Please enquire when booking your room or contact the Evok Collection concierge service.



**EVOK**

COLLECTION

17 AVENUE DE L'OPÉRA  
PARIS 1<sup>er</sup>

T. +33 (0)1 58 12 03 03  
[CONTACT@EVOKCOLLECTION.COM](mailto:CONTACT@EVOKCOLLECTION.COM)  
[EVOKCOLLECTION.COM](http://EVOKCOLLECTION.COM)