

New head of pastry  
at Evok Collection:  
Fabien Emery appointed  
Executive Pastry Chef



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EVOK

COLLECTION

PRESS RELEASE

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Appointed executive pastry chef

Evok Collection is pleased to announce the appointment of **Fabien Emery** as its new Executive Pastry Chef.

Driven by passion, team work and a love for teaching others, Fabien Emery found a penchant for pastry very early on in his career. Having obtained his diploma in pastry, ice-cream, chocolate and confectionery making with an additional merit for restaurant-standard deserts, and passing the BTM pâtisserie (Becoming a pastry chef) course, he trained with top chefs such as Stéphane Glacier, Meilleur Ouvrier in Pastry, where he developed his taste for competition and excellence.

Born in Rennes, Fabien started his career as an intern, specialising in sugar art. He very quickly made a name for himself by winning a number of prestigious competitions, including the **European Sugar Art Championship** in 2017, which he describes as one of his proudest achievements. He then took up a post at Maison Lenôtre, first as a pastry chef in the creation teams, then at the Lenôtre training school, where he embodied and passed on the Lenôtre values by training up-and-coming chefs in complex techniques such as ribbon candy and decorative sugarwork.

In 2021, following the Pastry World Cup in which the French team placed third, Fabien Emery joined the teams at Pierre Hermé, thus pushing the boundaries of his professional and creative horizons.

Fabien Emery is known for his ability to elevate ingredients as well as for his absolute attention to detail and his perfectionism. His new approach and his talent are sure to raise the profile of Evok Collection in the world of pastry. After ten years of successful collaboration, Yann Brys is embarking on a new chapter. As the head of Sugar Creation since the start of the Evok Collection adventure, Yann has inspired with his passion and creativity. His talent and commitment, and his exceptional and delectable deserts helped the Group's establishments to grow.

Emmanuel Sauvage, Co-founder and CEO, thanks Yann Brys, head of Sugar Creation, for his 10 years of service.

**“Yann has been a mainstay of the Evok adventure from the very beginning. His creations marked our identity and wowed our customers. Together, we have grown, innovated and achieved remarkable things. His talent and his passion shone a light on Evok Collection. Thank you Yann for these wonderful years together.”** – Emmanuel Sauvage.

#### THE ARRIVAL OF FABIEN EMERY

**“After ten successful years, this feels like a natural progression. Fabien’s talent will help us to evolve while staying true to our roots with Yann Brys.”**

– Emmanuel Sauvage.

Fabien Emery brings with him a breath of new ideas. In the firm knowledge that his successor will bring much to the table at Evok Collection, Yann Brys hands over the reins with enthusiasm and confidence.









## ABOUT EVOK COLLECTION

Since 2014, Evok Collection has set itself apart by its ambition to bring something new and innovative to the luxury hotel sector. Creating unique establishments where the art of living, culture and refinement intertwine, Evok Collection offers guests an experience that is so much richer than a traditional hotel stay. These establishments are not just hotels: they are spaces that inspire creativity and evoke emotions.

Each establishment embodies an experience offering different authentic spaces. Nolinski Paris and Nolinski Venice offer a true haven of peace amidst the buzz of their lively neighbourhoods. Brach Paris and Brach Madrid embody community spirit and vibrant energy.

Palais Royal Restaurant in Paris and Venice, Cour des Vosges and Bast enrich this collection of exceptional establishments.

The creative process at Evok Collection is a fundamental element of its identity. Each project starts with a meticulous search for the ideal location, whether this involves renovating an historic building or creating a new space. The Group works with creators including Philippe Starck, Tristan Auer, Jean-Louis Deniot, and Christophe Tollemer, to design spaces in which every detail counts, and where impeccable service becomes a way of life. Excellence within these establishments is achieved through every aspect of their design and service.

The Group is also passionate about people and the planet. It strives to nurture talented individuals within its teams as well as to become more environmentally friendly. The development of know-how, the passing on of knowledge and the sharing of human values form the very essence of its activities. A project anchored in strong values and propelled by a shared passion for culture in all its forms.

An expert in hotels, restaurants and well-being, Evok Collection oversees every step of its projects in France and abroad, from design to management. It uses its expertise to provide tailored solutions, relying on its management, auditing and consulting excellence.

The next chapter for Evok Collection involves global expansion. Having opened Nolinski Venice in 2023 and Brach Madrid in 2024, it plans to open Brach Rome in 2026. Nolinski Golfe de Saint-Tropez will open its doors in 2027, adding new chapters to an ever-evolving collection.



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