

CHRISTOPHE MICHALAK, PASTRY CHEF AT THE HOTEL PLAZA ATHENEE



To earn the title of the sweetest seducer at the Plaza Athénée requires experience from behind the scenes of the world's most renowned places: London, Brussels, Tokyo, New York as well as the famous French pastry establishments such as Fauchon and Ladurée.

Christophe Michalak has demonstrated his passion, drive and desire to surprise and re-invent the classics of the French pastry world and the pioneer of countless tempting creations such as the Peach Leba Macaroon or the striking and Championship winning Oreade.

A true aesthete, who once dreamt of entering the world of fine arts, won the prestigious **World Pastry Championship in 2005** (the title is held over a period of two years) and continues to thrive in discovering and experimenting with new sweet territories within the Plaza Athénée.



L'Oréade



**Saint Honoré
caramel pomme tatin**



**Religieuse
aux marrons glacés**



**Poire Belle Hélène
en chaud froid**

L'Hôtel Plaza Athénée, situé sur la prestigieuse avenue Montaigne, est un hôtel du Groupe Dorchester. Entièrement redécoré, il célèbre à la fois la tradition et la modernité. Le Chef Alain Ducasse supervise l'ensemble de la restauration du Plaza Athénée et y a également installé son restaurant parisien. Le Bar du Plaza Athénée est le rendez-vous chic et tendance de la capitale.

Direction de la communication

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