Beat: Lifestyle

A NEW CHRISTMAS CREATION AT THE STAR-AWARDED RESTAURANT LES BELLES PERDRIX

BY ADRIEN SALAVERT, PASTRY CHEF

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USPA NEWS - Every Year at Christmas, the Talented Pastry Chef Adrien Salavert surprises us with an Imaginative and Delicious Dessert. A True Artist, he draws his Inspiration from the Property's Surroundings, taking its Codes and combining them with the Magic of Christmas. His Poetic Creations are presented Year after Year in a Delicious Dessert that Delights Young and Old alike with its Taste and Originality.

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After "Santa's Letterbox," the Trompe-L'oeil "This is a Fir Tree," and "Christmas Night," he enchants us this Year with "Santa's Feather," subtly playing on the Double Meaning of the Word. This Dessert takes the Form of the Bird's Feather, Emblem of the Restaurant Les Belles Perdrix, and is accompanied by an Inkwell containing Château Troplong Mondot Wine, which will reveal a Secret Message signed by Santa.

This Dessert, inspired by one of the Restaurant's Menu Offerings, consists of a Vanilla Mousse and a Passion Fruit Caramel Center, with Notes combining Acidity, Freshness, and Lightness. A Crispy Jerusalem Artichoke, with Delicious Aromas, completes this Log with surprising Inventiveness.

Originally from Périgord, Adrien Salavert learned his Trade alongside Stéphane Carrade at the Grand Hôtel de Bordeaux and then at Haaitza in Arcachon. It was at La Réserve Paris, where he worked as Pastry Chef until 2020, that the Young Man became known to the General Public. During this Period, he discovered the Pleasure of presenting Creations specially designed for the Holidays.

Since his Arrival in Saint-Emilion, he has drawn Inspiration from the Region and the Wine Estate to create Original Pieces: we remember "Santa's Mailbox" in 2021, "Santa's Harvest Hood" in 2022, and "Christmas Night" in 2023, which preceded the Trompe-L'oeil "This is a Fir Tree" in 2024.

Pastry Chef Adrien Salavert, who joined Les Belles Perdrix de Troplong Mondot and Michelin-starred Chef David Charrier in 2021, obtained the "Passion for Dessert" Distinction in 2022. Sharing Chef Charrier's Vision of Excellence and Desire to get to the Heart of the Matter, he creates Desserts of Great Precision. Adrien plays on Balance and Sobriety to offer the Final Note of the Emotions encountered in each Dish.

- Practical Information:
* 70 euros for 6-8 people.
* Delivery to Bordeaux and Paris, or Pickup at the La Petite Perdrix Bakery (Saint-Emilion).
* - Limited Quantities.

- About The "Beautiful Partridges" (Les Belles Perdrix) Of TROPLONG MONDOT

A Cheerful and Serene Atmosphere, a Room bathed in Light where the Vine provides the Backdrop, an Attentive and Demanding Art of Hospitality. Without Artifice yet Spectacular, this is the Setting of Les Belles Perdrix. At the Helm of this Restaurant for over 10 Years, Chef David Charrier has shaped the Place as much as the Latter has transformed it.

Here, Sincerity is the Key Word and is reflected in the Dishes as well as in the Smiles that accompany the Service. At Les Belles Perdrix, distinguished by a Michelin Star and a Green Star, the Natural Environment is reflected in a Multitude of Details. The Vine

creates a Sumptuous and Soothing Setting in a Unique Panoramic View.

The Cuisine showcases the Harvest from the 6,800 m^2 Permaculture Vegetable Garden, a Resource as much as an Inspiration for Chefs Charrier and Salavert.

Source:
Presentation of a New Christmas Creation at The Star-Awarded Restaurant "LES BELLES PERDRIX" DE "TROPLONG MONDOT"
By the Talented Pastry Chef Adrien Salavert
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