

SO RITZY (FIG, LITCHI AND GOLD LEAVES), PECHE DIVINE (WINE PEACH AND CHAMPAGNE RITZ), IMPERIALE... ARE THREE FLAVOURS EXCLUSIVELY ELABORATED FOR THE RITZ PARIS, WITH TRADITIONAL RECIPES. A BRAND NEW RANGE OF GOURMET PRODUCTS THAT WAS JUST LAUNCHED, AS A TRIBUTE TO THE FIRST CHEF OF THE HOTEL, AUGUSTE ESCOFFIER, UNDER THE NAME OF RITZ ESCOFFIER PARIS. AND FROM BREAKFAST TO DINNER, THE TASTY TREAT CAN BE EXTENDED BY A SELECTION OF PRODUCTS: BALSAMIC VINEGAR, EXTRA VIRGIN OIL, FIVE PEPPERS AND SO MANY MORE, ARE ALL AVAILABLE AT THE RITZ PARIS BOUTIQUE. PHOTOS: MICK JAYET

# Sweet



# & Sour

