

Sophie De Bernardi, new Pastry Chef at the InterContinental Paris Le Grand and the Café de la Paix



Young and talented, Pastry Chef Sophie de Bernardi is getting ready to join the Executive Chef Laurent André at the helm of the legendary Café de la Paix and the InterContinental Paris Le Grand.

Starting December 18, 2017, Sophie de Bernardi will take over pastry making and dessert creation at the Grand Hôtel. She brings with her valuable experience with leading chefs of French gastronomy; this passionate pastry chef has worked alongside Michel Troisgros at the Lancaster, François Perret at the Shangri-La, Alain Solivérès at Taillevent and Frédéric Vardon at the 39V.

Christophe Laure, General Manager of the InterContinental Paris, looks forward to the new chef's arrival, eager to welcome the new generation of pastry makers into the heart of this legendary venue. Veritable Parisian institution, inaugurated in 1862, the Grand Hôtel is one of the flagships of the French hotel industry.

Sophie de Bernardi will let in a breath of fresh air infused with rigour and a gentle touch. She plans to tweak all the great French pastry classics featured at the Café de la Paix, including the Millefeuille and the Opéra cake, while giving her imagination free rein for new creations.

This 27-year old pastry chef, genuine and full of ideas, is up to the challenge, ready to take the next step in a career already steeped in landmark restaurants and exceptional chefs.

Coming soon to the menu:
her *galette des rois* with gianduja and hazelnuts and traditional almond marzipan!