

PIERRE HERMÉ  
PARIS

THE  
ARCHITECTURE  
OF  
TASTE





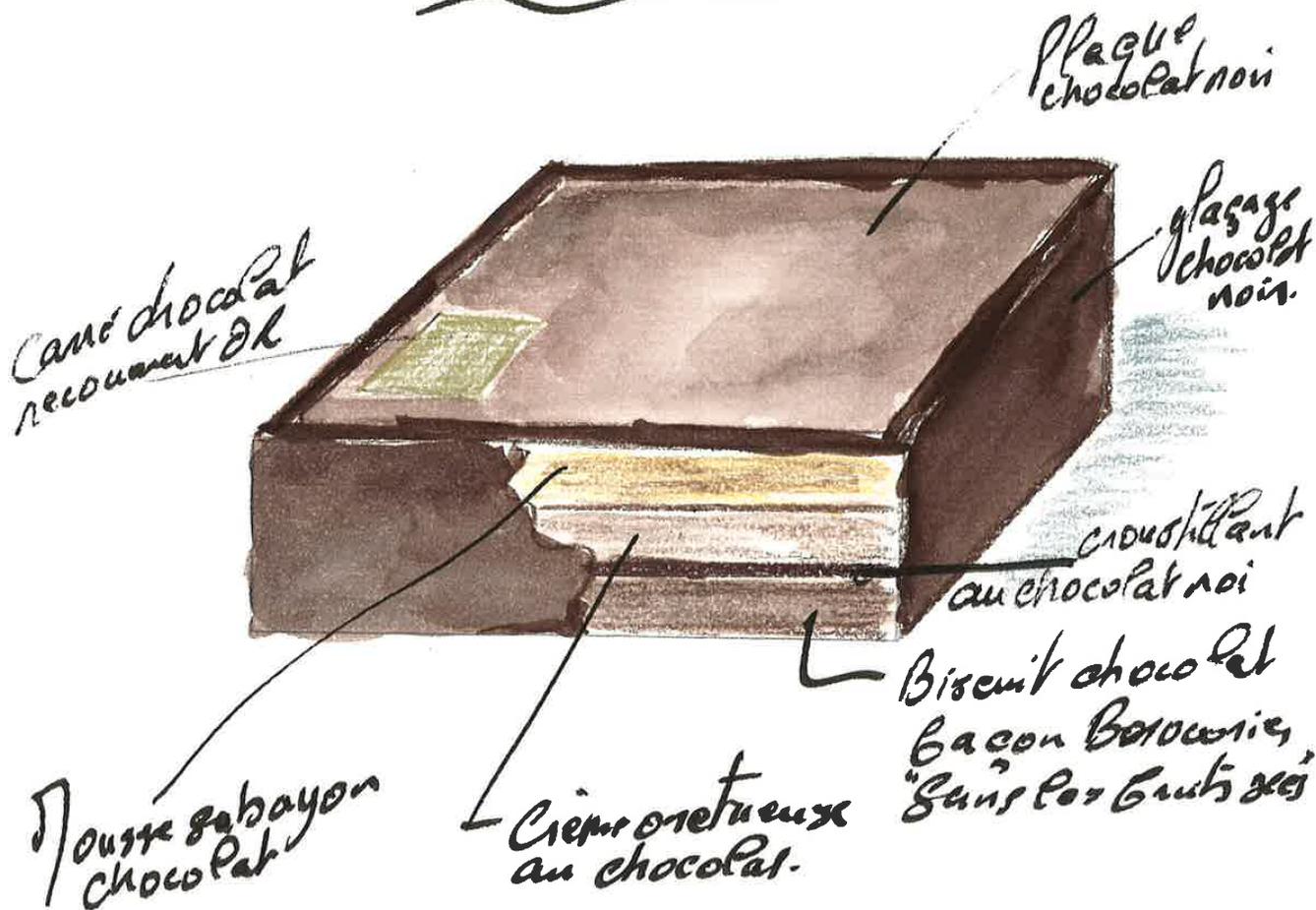
## THE ORIGINS OF A PASTRY VISIONARY

In the historic family boulangerie-pâtisserie in Colmar, young Pierre Hermé took his first steps amidst the aromas of freshly baked bread and artisanal pastries.

It was here that his passion for the art of pastry was born, nurtured by the savoir-faire of his family's tradition. An upbringing shaped by flavors, precise gestures, and a desire to innovate—one that would lead him to revolutionize the world of pastry.

PIERRE HERMÉ

# CARRÉMENT CHOCOLAT



Monsieur Hermé created the Maison Pierre Hermé Paris in 1998. His work, his curiosity, his knowledge, his culture of flavours and his creations have revolutionised the world of pastry-making.

Over the years, he has eliminated unnecessary decoration and built his pastries as an architect of taste, paying particular attention to details.

Voted Best Pâtisserie Chef in the World by the Panel of the World's 50 Best Restaurants in 2016 and nominated the 4th most influential French personality in the world in the same year by Vanity Fair magazine, Pierre Hermé creates his own tastes and flavour combinations, just like an artist.

**SPREADING  
OUR PHILOSOPHY**



**AROUND  
THE WORLD**

## SPREADING SWEET EXCELLENCE

Since 1998, with the opening of his first boutique in Tokyo, Pierre Hermé has embarked on a journey that has revolutionized the world of pastry.

His innovative vision and savoir-faire have transformed each creation into an icon of taste, bringing haute pâtisserie beyond borders, across Europe, Asia and the Middle East.

Today, his boutiques are present in the most prestigious cities, serving as ambassadors of an art that blends tradition and modernity. Each dessert tells a story of research, balance, and perfection, spreading his unique philosophy worldwide—one of emotion, refinement, and boundless creativity.

# Sparkay

Rose Macaron  
Biscuit

Rose Petal



Raspberries and  
Lychees

Rose petal  
Creamy

## ISPAHAN: THE ART OF PRECISION AND HARMONY

At first, the absolutely unheard of initiative seemed “crazy”, in the words of Pierre Hermé himself.

“We wanted to create a luxury brand. So we coined the term Haute Pâtisserie.”

From the painstakingly selected raw materials to the sweet delicacies sold in carefully designed shops, and from the sophisticated packaging to the impeccable quality of service, Pierre Hermé creations bear the seal of luxury at every stage of their development.

“Haute Pâtisserie is a set of treats that go beyond the product itself. We created a genuine service ritual in order to offer gourmets around the world a totally unique experience”.

Today, at Pierre Hermé Paris boutiques around the world, fans line up to discover pastries, macarons and chocolates: gourmet treasures created with the passion for taste unique to Pierre Hermé.

# AFTERNOON TEA BY PIERRE HERMÉ

Mise en bouche (G, E, D)  
Paired with Saicho sparkling jasmine tea

\* \* \*

Chicken, avocado, almonds, candied lemon zest, mustard mayo, white bread (G, E, N)  
Smoked salmon rilette, sour cream, chive, choux pastry (G, E, SF)  
Lobster roll, mustard mayo, chive, toasted brioche (G, SF, E, D)  
Truffle tuile, burrata cream, fresh truffle (G, E, D)

\* \* \*

Pierre Hermé's 'Ispahan'

\* \* \*

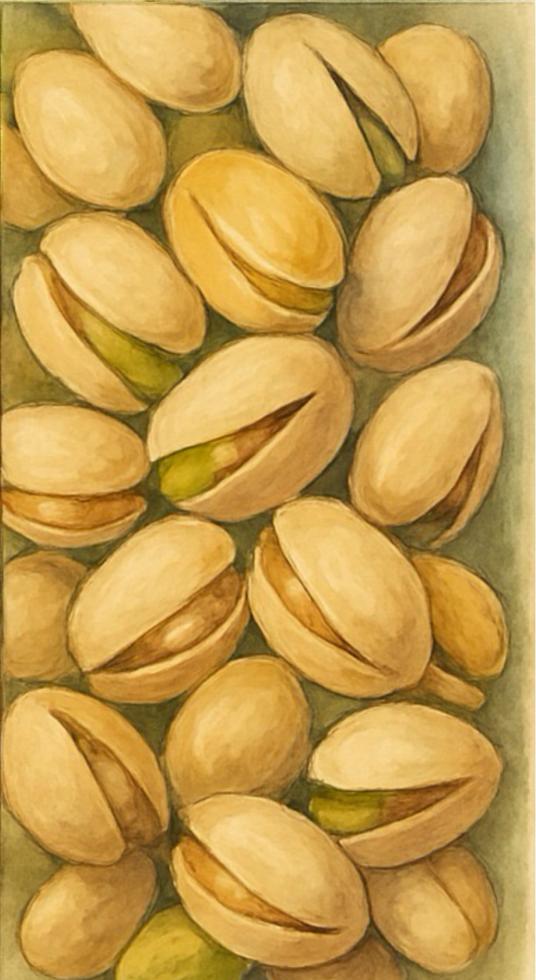
Signature Afternoon Tea stand featuring Pierre Hermé's patisserie, chocolate & macarons  
Freshly baked classic and Ispahan scones  
Selection of homemade condiments

\* \* \*

*Afternoon tea by Pierre Hermé 345*  
Perrier-Jouët 'Belle Époque' Brut 2014 Afternoon tea by Pierre Hermé 595  
Additional glass of Perrier-Jouët 'Belle Époque' Brut 2014 299

*We shall be delighted to assist you with detailed allergen information regarding all dishes for all food and beverage items.  
Kindly note that our dishes are not produced in an entirely allergen free environment, Majlis by Pierre Hermé partners with local  
farms and food producers in a commitment to showcasing locally grown & sustainable ingredients.*

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES.  
الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب.



## BY THE BOTTLE

LOUIS ROEDERER  
NV BRUT

495

PERRIER-JOUËT  
'BELLE ÉPOQUE' BRUT 2014

595

## COLD BREW CREATIONS

### COFFEE

#### CASCARA

Panama geisha dried  
coffee, cherry skin,  
mixed berries  
& soda water

75

#### COLD DRIP SOUR

Washed Kenya  
cold drip,  
citrus fruit

75

#### BERGAMOT BLISS

Earl grey, orange  
oleo saccharum,  
thyme

75

### TEA

#### HIBISCUS HIGHBALL

Rosehip & hibiscus tea,  
raspberry, strawberry  
& rose

75

## ART OF GIFTING

PIERRE HERMÉ  
'CHOCOLATE SPREAD'

240

DUO OF JAMS  
BY PIERRE HERMÉ

250

ASSORTMENT  
OF PIERRE HERMÉ  
MACARONS

ask your server for more information

ESPRESSO LAB  
Brazil Samambaia Yellow  
Catucaí (226g)

90

ESPRESSO LAB  
Ethiopia Harusake  
(226g)

100

AVANTCHA  
'ARABIAN COLLECTION'  
Gift of 12 loose leaf tea tasters  
inspired by Arabian flavours

460

# BEVERAGE

## BLACK

### EARL GREY

A classic tea made with the essence of bergamot orange and finest black tea

### ENGLISH BREAKFAST

Aromatic blend of malty assam, fruity ceylon and honeyed yunnan teas

### ORGANIC ROYAL KEEMUN

Comforting, rich notes of smoky cocoa, buttery almonds, tobacco and malt

### ORIENTAL MOMENTS

Pu-erh, oolong and black tea mixed with the most aromatic oriental ingredients

### JIN JUN MEI\*

Superb chocolatey notes, balanced with biscuit, spice, wild flowers and butterscotch

## GREEN

### DRAGON WELL LONG JING

A soft green infusion with sweet, sappy aroma and nutty, creamy finish

### JAPANESE GYOKURO

Highest grade of shaded green tea with rich, full-bodied & complex flowery accents

### JAPANESE KUKI HOJICHA

Charcoal roasted stems produce a warming cup with notes of toasted nuts

### SUPERIOR LONG JING\*

Roasted chestnut, asparagus with a nutty sweetness and rich umami

## WHITE

### PEACH & PEAR

Smooth and velvety pai mu tan white tea mixed with dried peach and pear pieces

### JASMINE SILVER NEEDLE

Delicate and velvety silver needle tea, infused with fragrant fresh jasmine flowers

### YUNNAN WILD TEA

Completely unprocessed, sun-dried tea buds with a sweet & subtle citrusy finish

*Please speak to your server for recommendations and tea pairing suggestions to enhance your dining experience*



For Pierre Hermé, chocolate is not just an ingredient,  
it's a universe of emotion, texture, and complexity.

Each creation is a precise balance of intensity and elegance,  
crafted to reveal the soul of the cacao.

Premium chocolate manufacturers Valrhona  
have partnered with Chef Pierre Hermé to make his exclusive  
45% Pierre Hermé milk chocolate which features  
in a variety of his signature creations, including Plaisir Sucré.

# BEVERAGE

## OOLONG

### MILK OOLONG

Superior oolong infused with extracts of vanilla

### ORGANIC WUYI OOLONG

An amber infusion with cacao aromas, and smooth caramel-plum flavour

### ORIENTAL BEAUTY\*

Legendary tea from Nantou with notes of cherry, flowers, wild honey & spice

## HERBAL

### CHAMOMILE BLOSSOM

Finest egyptian chamomile flowers with bright clarity and mellow sweetness

### TROPICAL ROOIBOS

Sweet south african rooibos enhanced with playful exotic passion fruit

### PRICKLY CACTUS FIG

Sweet and fruity blend of cactus fig, papaya, pears, apples and roses

### RUSH HOUR BERRY

Mouthwatering combination of flavourful garden and luscious forest berries

## UNIQUE

### MATCHA YAME CEREMONIAL

A nutty and velvety ceremonial grade matcha with notes of white chocolate, from yame, fukuoka

95

### MATCHA FIZZ

Matcha Yame Yabukita, sweet clarified matcha milk, matcha tuille

75

## V60

### V60 PANAMA ABU GEISHA

*Cupping Score – 90-93*  
*Processing - Natural*

A rare and premium varietal with a bright acidity and refined mango, rosehips, pineapple and lychee notes

120

### V60 COLOMBIA CGLE 17

*Cupping Score – 90-93*  
*Processing - Natural*

It features delicate tropical fruit notes, hints of blueberry cheesecake and maraschino cherries

120



Pierre Hermé continually reinterprets his recipes, and his manufacturing techniques are the subject of constant care and evolution within our Maison.

Whether it's about texture, presentation, or the possibilities of expressing "taste" – Pierre Hermé's favorite domain – the macaron offers him an infinite field of possibilities, as "these few grams of happiness," as he likes to call them, provide an ideal territory of expression for his creativity.

More than a hundred different flavors have thus been created and marketed. And dozens more are still in the notebooks where Pierre Hermé records the ideas that are buzzing in his head...



PIERRE HERMÉ

PARIS

