

PONANT x Pierre Hermé Paris a gourmet alliance at sea



PONANT and Pierre Hermé Paris are combining their talents to celebrate an exploration of the senses and the inimitable art of “goûter” – afternoon tea – *à la française*. United by a shared philosophy, the two firms are offering an authentic multi-faceted experience of the senses.

Travel the world in the wake of great explorers and be carried away by breathtaking scenery before succumbing to Pierre Hermé’s macarons for a world tour of flavours. At tea time on all PONANT ships, guests have the opportunity to savour four macarons from the recipes of the “Picasso of pastries”. The firm’s flagship Ispahan macaron, together with the Infiniment Pistachio, Vanilla and Chocolate varieties represent an enticing voyage for the discerning palate.

“You can be endlessly creative with the macaron which is why it is my favourite means of expression. It offers an infinite field for exploration, each flavour an invitation to open up to the world, from Iran to Brazil, Tahiti to Mexico and Madagascar. I am delighted by this partnership between our two companies. We realised that we share a mission to awaken people’s curiosity, to offer them a voyage of the senses and a refined experience,” comments Pierre Hermé.

“Sampling Pierre Hermé macarons at tea time will very quickly become another gourmet ritual on all our ships. PONANT and Pierre Hermé Paris share the same ambition to create unique moments and unforgettable sensory experiences. We are delighted with this collaboration between two ambassadors of French know-how,” says Hervé Gastinel, CEO of PONANT.

Pierre Hermé guest of honour on *Le Lyrial* in July to share his passion for gastronomic excellence

To celebrate the new partnership, *Le Lyrial* welcomes Pierre Hermé as a guest of honour sailing from Athens to Istanbul, 6 to 13 July 2023, discovering ancient treasures of the Mediterranean. To mark the occasion, the master pastry chef will produce the plated desserts during the two gala dinners, orchestrated by Pierre Hermé and Rachid Agouray, Deputy Executive Head at La Mamounia Marrakesh, and their teams.

During informal talks with guests, Pierre Hermé will share his passion for creative gastronomy and where he goes to seek out new flavours and textures. Together with Pierre Jochem, Chief Executive Officer of La Mamounia Marrakech and its Deputy Executive Head, Rachid Agouray, he will lift the veil to take guests behind the scenes of luxury establishments and their never ending quest for excellence and creativity.

Ancient Treasures of the Mediterranean

Athens – Istanbul, on Le Lyrial, 6 to 13 July 2023. 8 days – 7 nights

From €3,960 – [Find more about this cruise](#)

ABOUT PIERRE HERMÉ PARIS

A descendant of four generations of Alsatian bakers, Pierre Hermé is famous in France, Japan and the United States. The man dubbed the ‘Picasso of Pastry’ by Vogue brings new flavours and a modern touch. With “pleasure the only guide”, Pierre Hermé has invented his own universe of flavours, sensations and pleasures. His original approach revolutionised established patisserie traditions, while his daring combinations and work ethic have made him a legend on the French gastronomy scene. The ‘Maison de Haute Pâtisserie’ conceived and founded by Pierre Hermé in 1997 opened its first patisserie store in Tokyo in 1998 followed in 2001 by the Parisian patisserie at 72 Rue Bonaparte in the heart of the Saint-Germain district.

From a rigorous choice of basic ingredients to the delicacies sold in carefully selected stores and impeccable service, the hallmarks of luxury are there at every stage of the production of Pierre Hermé creations. Voted World’s Best Pastry Chef by the Academy of the World’s 50 Best Restaurants in 2016, the pastry chef and chocolatier puts all his talents and creativity to giving pleasure to gourmands. In an ongoing effort to promote French expertise, Pierre Hermé is a member of several associations including Comité Colbert and Les Relais Desserts. La Maison Pierre Hermé Paris was also awarded the living heritage company ‘Entreprise du Patrimoine Vivant’ label that recognises and celebrates French craftsmanship and industry excellence. The company is also a partner of groups like the Ritz-Carlton, Park Hyatt, La Mamounia, New Otani and the Oetker Collection. It has more than 50 points-of-sale in a dozen countries and employs over 600 people. www.pierreherme.com

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#PierreHermé / #PicassoOfPastry



ABOUT PONANT

Explore to Inspire: explore to better understand, learn, share and protect. PONANT has been committed to more responsible tourism, and purposeful voyages of exploration for 35 years. Aboard a fleet of 13 French-flagged small ships, fitted with the latest environmental technologies, the journey of exploration is always elegant, authentic and inspiring. For more information www.ponant.com

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