“Pierre Hermé is the Picasso of pastry”
Jeffrey Steingarten – Vogue Magazine USA

“Pierre Hermé: Pastry Provocateur. This dazzling Pâtissier rethinks the Art of Baking”
Joe Ortza – Food & Wine

“The Art of Perfection. Pierre Hermé, world’s finest master pâtissier…”
Christopher Tan – Wine & Dine

“Pierre Hermé, one of the stars of Europe, member of the 50 leaders at the forefront of change”
Business Week

“Pierre Hermé alias The King of Macaron”
Pascale Rewael – Numero

“The man widely regarded as the top pastry chef in the world”
Daphne Epstein – Pastry Art & Design

“The title for most inventive macarons belongs to legendary pâtissier Pierre Hermé”
Jamie Caffell – Financial Times

“And then of course, there are the famous macaroons. These tiny almond cakes filled with ganache have long been the quintessential Parisian pastry. Hermé’s renditions, however, come in bold colours and original combinations.”
Departure (US) – Simone Grima

“Parisian prince of pastries Pierre Hermé”
Madeleine Moor – Miami Herald

“A Kitchen Emperor Who Marshals Napoleons”
Arendis Hessar – The New York Times
**MASTER’S PHILOSOPHY ON CHOCOLATE**

“I believe that chocolate bonbons should have an outer coating that is neither too thin, nor too thick” says Pierre Hermé. “The resulting texture contrasts with the tender moistness of the ganache or the crunch of the pralines. I enjoy a special relationship with chocolate, a substance that is not easy to domesticate. It’s a particularly complex, sensitive ingredient. To keep its physical properties under control, you need to pay close attention to temperature and hygrometry.” Having reached the highest level of technical virtuosity, Pierre Hermé can allow his imagination free reign in exploring the infinite pleasures of chocolate. Like a magic potion, chocolate is a source of intense, unique pleasure. In order to fully savour the desirable characteristics of a fine chocolate, it should be consumed in a quiet environment at a moment when hunger has sharpened one’s senses.

Chocolate releases its full aromas and its ideal texture when held at a temperature of about 21°C. Brilliance, roundness, intense flavours, the crunch of the brittle coating that gives way as you bite into it… these are the first forms of expression challenging the senses. When it melts in your mouth, the chocolate enchants the palate with its tender, melting texture and triggers a series of sensations that eventually invade the entire body. The palate proceeds to memorize these sensations, leaving behind a pleasing aftertaste, a sign of character which prolongs the pleasure and encourages one to repeat this experience.

**Assortment (60g)** £9.50
**Assortment (120g)** £17.00
**Assortment (210g)** £28.00
**Assortment (350g)** £43.00
**Assortment (500g)** £53.00
**Assortment (750g)** £84.00
**Assortment (900g)** £99.00
**Per piece** £1.50
CROQUANTS AU PRALINÉ

CHOCOLAT AU LAIT
Nougatine, tender and crisp hazelnut praline, enrobed with milk chocolate

CHOCOLAT NOIR
Nougatine, tender and crisp hazelnut praline, enrobed with dark chocolate

12-piece Assortment £26.00
New

**PH CUBE**

CORSO
Granduja with olive oil and fleur de sel, bits of black olives, enrobed with dark chocolate

INTENSE
Bitter, intensely chocolate ganache, enrobed with dark chocolate

PIETRA
Crunchy, melt-in-your-mouth hazelnut praline, enrobed with dark chocolate

36-piece Assortment £28.50

New

**NOUGATINES**

ISPHAHAN
Raspberry and rose nougatine, enrobed with dark chocolate

CARRÉMENT CHOCOLAT
Chocolate nougatine, enrobed with dark chocolate

MOGADOR
Passion fruit nougatine, enrobed with milk chocolate

SATINE
Passion fruit, orange and yogurt nougatine, enrobed with dark chocolate

20-piece Assortment £26.00
36-piece Assortment £46.00
CHOCOLAT AU MACARON

...WHEN CHOCOLATE MEETS MACARON...

This encounter between a chocolate and a macaron gives rise to a moment of pure wonder. It’s not really a chocolate bonbon, nor is it really a macaron. It’s a delicious hybrid, a new genre that fully respects the purity of the taste of chocolate while bringing out the taste of the almond... raising gourmandise to new heights.

**INTENSE**
Bitter chocolate ganache, chocolate macaron biscuit and almond paste, enrobed with dark chocolate

**CHLOÉ**
Raspberry and chocolate ganache, raspberry macaron biscuit and almond paste, enrobed with dark chocolate

**MOGADOR**
Milk chocolate and passion fruit ganache, passion fruit macaron biscuit and almond paste, enrobed with milk chocolate

**PIETRA**
Hazelnut praline, chocolate macaron biscuit and almond paste, enrobed with dark chocolate

12-piece Assortment £22.00
20-piece Assortment £29.00
Per piece £1.60

EXUBÉRANTE

Past chocolate bar and part cake, this creation catches the senses by surprise and overturns one’s preconceived ideas about dark chocolate. As chocolatey as a chocolate bar but with a cornmeal sable base like a cake, Exubérante is a new kind of sweet treat to be admired and shared. Its creation was inspired by a sculpture. “As soon as Béatrice Arthur-Bertrand showed me her creation, I was captivated by its spontaneity and power,” notes Pierre Hermé, who has long admired the artist’s work. “The form has a precision and a powerful sense of character. It held out a great attraction for me, inspiring me with a new and different way to use dark chocolate.” As for the composition of Exubérante, the powerful bitterness of Pure Origin dark chocolate from Venezuela is counterbalanced by the sweet supple taste of gianduja and highlighted by a note of caramel made from salted butter. Admire Exubérante in its blue presentation package and then take it out and share it. Simply bite through the thin chocolate shell to the tender centre, rich with textures and tastes.

Relaying taste sensations inspired by a sensuous, disconcerting work of art, Exubérante combines the pleasures of a cake and a chocolate bar… sheer bliss for chocolate connoisseurs!

**EXUBÉRANTE**
Ganache of Pure Origin chocolate from Venezuela, gianduja with cornmeal sable, bits of salted butter caramel, almonds roasted with salt and pepper, dark chocolate coating

£55.00
ABSOLUMENT

These ganache and praline treats made with dark or milk chocolate come in finger form. Variations on a theme, they feature the favourite flavour combinations of Pierre Hermé Paris and come in a transparent pack. Pierre Hermé recalls his conception of these products: “With Absolument Chocolat, I wanted to take my exploration of the fun side of chocolate one step further, imagining a whimsical fantasy, a different kind of pleasure. The finger format evokes less sophisticated chocolate candies, invoking a lighter, less sophisticated mood than one has when consuming a chocolate bonbon. These treats are based on the same recipes as those used for chocolate bonbons, but they are eaten in a different way. I like to think that these chocolates are a personal treat, easy to carry and perfect for a snack any time.”

MOGADOR - Passion fruit and milk chocolate ganache, enrobed with milk chocolate
MATHILDA - Almond praline, lemon zest, enrobed with milk chocolate and roasted almonds

ASSORTMENT (120g) £13.50

ABSO LUM ENT CHOCOLAT NOIR

INTENSE - Bitter, intensely chocolate ganache, enrobed with dark chocolate
PIETRA - Crunchy, milk/vanilla/roast hazelnut praline, enrobed with dark chocolate

ASSORTMENT (145g) £13.50

ABSO LUM ENT CHOCOLAT AU LAIT

CARAMEL - Dark chocolate, caramel bits
FRAMBOISE - Dark chocolate, raspberry bits
GINGEMBRE - Milk chocolate, candied ginger, roasted shread coconut

ASSORTMENT (150g) £13.50

ABSO LUM ENT FRA L INÉ

CHOCOLAT NOIR - Almond praline with bits of roasted and salted corn kernels, enrobed with milk chocolate
CHOCOLAT AU LAIT - Almond praline with bits of roasted and salted corn kernels, enrobed with milk chocolate

ASSORTMENT (125g) £13.50
CHOCOLAT CHAUD
HOT CHOCOLATE BEVERAGE PREPARATION

This preparation yields hot chocolate that is thick, frothy and full of flavour. Five different varieties invite one to relax and enjoy. For even more delicious, creamy and frothy hot chocolate, Pierre Hermé recommends using a whisk designed especially for hot chocolate, which provides the correct texture and allows the purity of chocolate aromas to be maintained and then revealed at their maximum.

- MOGADOR: Dark chocolate and passion fruit, 250g, £11.50
- INTENSE: Dark chocolate, 250g, £11.50
- INFINIMENT VANILLE: Dark chocolate, vanilla from Tahiti, Madagascar and Mexico, 250g, £12.00
- CANNELLE DE CÉYLAN: Dark chocolate and Ceylon cinnamon, 250g, £11.50
Our Services

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A quick phone call to us on 0207 245 03 17 ten minutes in advance and your pre-paid order will be brought to your vehicle when you pass by our boutique.

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Our specialized production centre is also ready to fill special orders for corporate customers or individuals.

Our e-gourmandises Boutique
You can order Pierre Hermé Paris macarons, chocolates, petits-fours and other sweet confections by internet, for delivery in Europe.
www.pierreherme.com

Delivery in London
Our sales team is ready to take your order. Delivery from Monday to Sunday, between 10.00 am and 8.00 pm. Prices available upon request.
EVERYBODY LOVES MACARONS

Macarons only weigh a few grams, but that’s enough to leave your senses quivering with pleasure. Their thin, crisp shell, slightly rounded shape, tempting colours, and tender interiors draw devotees to devour them with their eyes, and caress their smooth surface. Their flavours solicit the nose and, when one bites into that crisp shell, the ears tingle with pleasure and the palate is finally rewarded.
The Macaron according to Pierre Hermé

“Vanilla, coffee, raspberry and chocolate are the traditional macaron flavours that have always delighted connoisseurs. I love them in other flavours, too: fresh mint, salted butter caramel, rose, Earl Grey tea, milk chocolate and passion fruit. All of these flavours poetically and appetizingly promise a mouthful of happiness.”
Perfect with pastries, cakes of all kinds, macarons, chocolates and petits-fours, Pierre Hermé’s own teas are the result of a painstaking process of selection and flavour composition. “Tea is a noble product that accompanies sweet dishes as well as savoury ones. I like tea with my pastries because this combination develops pleasing gustatory balances. The teas are slightly bitter, cutting the sweet taste yet enhancing it. That’s why I have composed blends and selected teas that go perfectly with my creations.”

**RARE, AROMATIC TEAS**

- **CÉRÉMONIE**
  - Sencha green tea flavoured with almond, cardamom and jasmine
  - 90g
  - £11.00

- **ENVIE**
  - Black tea flavoured with blackcurrant and violet
  - 90g
  - £11.00

- **JARDIN DE PIERRE**
  - Black tea flavoured with bergamot
  - 90g
  - £11.00

- **ISPAHAN**
  - Black tea flavoured with lychee, raspberry and rose
  - 90g
  - £11.00

- **EARL GREY FLEURS BLEUS**
  - Black tea flavoured with bergamot
  - 90g
  - £11.00

- **SATINE**
  - Black tea flavoured with passion fruit and orange
  - 90g
  - £11.00

- **YU**
  - Black tea flavoured with yuzu, citrus and apple
  - 90g
  - £11.00

- **ENVIE**
  - Black tea flavoured with blackcurrant and violet
  - 90g
  - £11.00

- **ISPAHAN**
  - Black tea flavoured with lychee, raspberry and rose
  - 90g
  - £11.00

- **SATINE**
  - Black tea flavoured with passion fruit and orange
  - 90g
  - £11.00

- **YU**
  - Black tea flavoured with yuzu, citrus and apple
  - 90g
  - £11.00
Recipes by Pierre Hermé

- CÉLESTE: Strawberry, rhubarb & passion fruit
- ÉDEN: Peach & saffron with pieces of tender apricot
- ENVIE: Pear & violet, blackcurrant
- ISPAHAN: Lychee, raspberry & rose
- MOGADOR: Orange, apricot & pineapple
- MONTEBELLO: Strawberry & pistachio
- SATINE: Orange, passion fruit & mango

Recipes by Christine Ferber

- ABRICOTS À LA VANILLE: Apricot & vanilla
- FRASSES MARA DES BOIS: Mara des Bois strawberry
- FRAMBOISES À LA VIOLETTE: Raspberry & violet
- MYRTILLES DES BOIS: Wild bilberry
- ORANGES AMÈRES: Bitter orange

From mid November to mid January
CONFITURE DE NOËL: Nuts, dried fruits, spices and quince juice

220g £29.50
POUND CAKES

CAKE CHOCOLAT & PRALINE
Chocolate pound cake, hazelnut layered praline, dark chocolate with roasted almonds
£17.50

CAKE AU CITRON
Pound cake with lemon zest
£16.00

CAKE ISPAHAN
Almond pound cake flavoured with rose, raspberry gelée
£18.00

CAKE AUX FRUITS
Dried and candied fruit pound cake, flavoured with aged rum
£17.50

Almond pound cake flavoured with rose, raspberry gelée
£18.00

POUND CAKES

Almond pound cake flavoured with rose, raspberry gelée
£18.00

POUND CAKES

Dried and candied fruit pound cake, flavoured with aged rum
£17.50
CALISSONS

**CALISSONS**
Almond paste with melon and candied orange, thin layer of sugar
240g £15.50

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**CANDIED FRUIT PASTE**

**OASIS**
Lime candied fruit paste, strawberry & basil
240g £15.50

**CONSTELLATION**
Orange and cardamom candied fruit paste, strawberry candied fruit paste
240g £15.50

**ISPAHAN**
Rose and lychee candied fruit paste, raspberry candied fruit paste
240g £15.50

**SATINE**
Orange candied fruit paste, apricot & passion fruit candied fruit paste
240g £15.50

**ASSORTMENT**
ISPAHAN, CONSTELLATION, OASIS
240g £15.50

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**CALISSONS**

**CALISSONS**
Almond paste with melon and candied orange, thin layer of sugar
280g £29.00
Famous for his pastries and macarons, Pierre Hermé applied his innovative talents in a new yet related direction in the Spring of 2008 by creating two scented candles. “This is a natural extension of my work on taste,” notes the pastry chef. In recent years, Pierre Hermé has been working with master perfumers, reinterpreting their olfactory creations as sweet gourmet pleasures. Today, Pierre Hermé is taking the reverse tack in creating his scented candles. Drawing on the gourmet repertory contained in his imagination, he has invented fragrances for the home. The pastry chef admits that he finds the perfumer’s art exciting, for he sees “obvious similarities between perfumery and pastry-making. Our senses of taste and smell are complementary.” A discerning hedonist, he adds: “The flavors of a pastry develop and change on the palate just as a perfume does on the skin.”

BOUGIES PARFUMÉES
SCENTED CANDLES

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BOUGIE PARFUMÉE SUCRE DE BOIS
THE “SUCRE DE BOIS” SCENTED CANDLE

Sucre de Bois is a scented candle created by Pierre Hermé in cooperation with Olivia Giacobetti, perfumer in Paris. The Sucre de Bois candle is fragrant with the luscious notes of muscovado sugar, maple, Bourbon vanilla and passion fruit.

BOUGIE PARFUMÉE HERBE D’AMANDES
THE “HERBE D’AMANDES” SCENTED CANDLE

Created in cooperation with master perfumer Jean-Michel Duriez, the name “Herbe d’amandes,” as complex and subtle in spirit as a haiku, suggests a sophisticated bouquet of aromas in which the captivating power of tonka bean from Mexico is enlightened by the green, herbal notes of yerba mate.

Scented Candle (75 g) £23.00
Scented Candle (190 g) £34.00
Scented Candle Duo (2 x 75 g) £32.00

EVENTS & GIFTS

Pierre Hermé Paris offers exceptional products for outstanding events and wonderful gifts for special occasions. Our sales team is at your disposal to help you carry out the project that you have in mind.

EVERY OCCASION IS UNIQUE and should be celebrated as such. Let us help you develop a truly original, personalized gift.

LOOKING FOR AN OUTSTANDING GIFT? Offer customized macarons. Connoisseurs will love knowing that Pierre Hermé has created an original, one-of-a-kind macaron recipe especially for them. Please call our sales team at 0207 235 37 41 [Monday through Friday from 9 a.m. to 6 p.m.].
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