Beat: Lifestyle

THERE IS SOMETHING PARTICULARLY SEDUCTIVE ABOUT CHRISTMAS AFTER DARK

LENOTRE'S CHRISTMAS UNDER THE MILKY WAY

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USPA NEWS - There is something Particularly Seductive about Christmas After Dark. The Sky turns an Inky Shade of Blue, Snow catches the Last Traces of Light, and somewhere beyond the Frosted Horizon, a Constellation appears to have been arranged Especially for the Occasion.

There is something Particularly Seductive about Christmas After Dark. The Sky turns an Inky Shade of Blue, Snow catches the Last Traces of Light, and somewhere beyond the Frosted Horizon, a Constellation appears to have been arranged Especially for the Occasion.

This Winter, Lenôtre invites us Northwards, into an Imagined Arctic Wilderness where Snow-Dusted Fir Trees, Remote Chalets and Celestial Skies provide the Backdrop for a Distinctly French Celebration. Its 2026 Christmas and 2027 Epiphany Collection, "Christmas Under the Milky Way", is a Confectionery Journey through the Far North — part Winter Fairy Tale, part Grand Festive Table, and entirely Delicious.

At its Heart is the Idea of slowing down: of gathering around a Beautifully Laid Table, of lingering over another Glass, another Morsel, another Story. It is Christmas viewed through the Particular Lens of Lenôtre — where Craftsmanship, Theatre and Gastronomy have always been Inseparable.

- A Village beneath the Stars
The Collection's Pièce de Résistance is "The Snowy Village", created by Étienne Leroy, Lenôtre's Pastry Chef and World Pastry Champion. It is, quite Simply, the Sort of Dessert that causes a Moment of Silence when it arrives at the Table.

A Miniature Village of Chalets, painstakingly sculpted from Dark and Milk Chocolate, sits beneath Roofs dusted with Marshmallow Snow. More than a Hundred Individual Chocolate Elements are shaped and assembled by Hand, transforming the Bûche into something closer to a Miniature Work of Architecture than a Conventional Christmas Dessert.

And yet, for all its Visual Drama, the Real Pleasure lies beneath the Rooftops. Toasted Vanilla gives the Dessert its Warm, almost Smoky Character, layered with an Ethereally Light Mousse, a deeply Flavoured Cream and Salted Caramel. A Rum and Roasted-Vanilla Sponge brings a Gentle Warmth, while Almond Praline and Crunch provide the Final Flourish.

It is Festive without being Frivolous, Elaborate without losing Sight of Pleasure — and rather beautifully Suited to the Moment when the Lights go down and everyone reaches for Dessert.

* The Snowy Village, €190 for six, Limited Edition, available from 16 December 2026.

- White Christmas, perfected
For something altogether more restrained, there is the Polar Log. Its Sculpted White Exterior evokes a Snow-Covered Glacier, punctuated by Little Chocolate Fir Trees. Inside, Lenôtre returns to the Collection's Signature Vocabulary of Toasted Vanilla, Almond and Salted Caramel.

The Result is quietly Luxurious: an Airy Vanilla Mousse, Roasted Vanilla Cream, Rum and Grilled-Vanilla Sponge, and an Almond Praline Crunch. It is the Edible equivalent of Wrapping Oneself in Cashmere while watching the Snow fall Outside.

* €89 for Six, available from 16 December 2026.

- The Classics, with a Celestial Twist

Of course, Christmas would not be Christmas without a Few Familiar Pleasures. Lenôtre's Collection of Pâtisserie Bûches revisits the Great Festive Flavours while giving each one its Own Personality.

Christmas Under the Snow brings together Milk and Dark Chocolate, Caramel and Almond-Hazelnut Crunch for those who believe that the Festive Season is no time for restraint.

Constellation takes a Brighter Route, pairing Lemon and Yuzu with Almond Biscuit, Lemon Compote and a Veil of Meringue, finished with Lime Zest. It is Fresh, Vivid and Wonderfully Light on its Feet.

There is also the Gloriously Nostalgic Mont-Blanc, where Chestnut meets Vanilla and Crisp Meringue; Odyssey, a Study in Hazelnut, Praline and Salted Caramel; and Boreal, a more Delicate Marriage of Raspberry and Bourbon Vanilla from Madagascar.

Whether served as an Individual Indulgence or brought ceremoniously to the Table, each has the Unmistakable Quality of a Lenôtre Classic: Familiar Enough to comfort, Polished Enough to surprise.

- A Winter Landscape, served Frozen
For those who prefer their Christmas Desserts with a Little more Frost, Lenôtre's Frozen Creations continue the Arctic Theme.

* Frozen Profiteroles combine Bourbon Vanilla Ice Cream, Cocoa Biscuit, Vanilla Cream, intense Chocolate Sauce and Camargue Fleur De Sel Caramel — an unapologetically Indulgent Combination.

* The Palace of Ice is more Autumnal in Spirit, marrying Pear Sorbet with Chestnut Ice Cream, Chestnut Cream and Pieces of Candied Chestnut beneath a Fine Almond Lace.

* Then there is the Rothschild Frozen Soufflé, a Limited-Edition Revival of a Lenôtre Classic. The Recipe traces its Lineage to the Great French Pastry Tradition and was boldly reinterpreted by Gaston Lenôtre in 1963. Candied Fruit, Grand Marnier® Liqueur Pearls and Crisp Nougatine make for a Dessert with all the Charm of an Old Parisian Salon.

Some Things, happily, never go out of Fashion.

- Chocolate After Dark
The Confectionery Collection is where the Whimsy becomes particularly Irresistible.

* There are chocolate Penguins, naturally — one in Dark Chocolate with Vanilla Marshmallow and Fleur De Sel Caramel, another in Milk Chocolate filled with French Hazelnut Gianduja, Breton Shortbread and Salted Caramel.

* The Bear Bonbonnière, meanwhile, turns the Polar Bear into an exceptionally Handsome Chocolate Centrepiece, hiding Caramelised Almonds and Hazelnuts beneath a Coat of Dark Chocolate, together with Praline Fritters.

* And then there is the Milky Way Chocolate Bar, which may be the most Poetic of them all. Intense Dark Chocolate conceals an Old-Fashioned Almond Praline, made in Lenôtre's Traditional Copper Cauldrons.

The sort of thing one might intend to save for later, only to discover that later has arrived rather sooner than expected.

- The Art of the Festive Table
Lenôtre's Christmas is not confined to Pastry. The House's Culinary Artisans have created a Collection of Savoury Centrepieces designed to make their Entrance long before the Bûche.

Three New Creations celebrate the Maison's Expertise in Charcuterie and Pastry:
* Hare and Duck Foie Gras Pâté en Pantin,
* Veal and Poultry Pie with Duck Foie Gras,
* and Poultry and Duck Foie Gras Pâté en Croûte.

They bring a distinctly French Grandeur to the Christmas Table — the Kind of Dishes designed to be placed in the Centre and admired before anyone dares make the First Cut.

For the Opening Courses, there is an Equally Elegant Selection:
* Duck Foie Gras with Almond Ajo Blanco in the Shape of a Christmas Tree;
* Crab and Roasted Butternut Squash;
* Oven-Roasted Prawn with Pink Grapefruit and Guacamole;
* and Smoked Salmon Tartare with Fresh Herbs, Butternut and Lime.

A Festive Table, in other words, that takes its Savoury Courses every bit as Seriously as Dessert.

- Before Christmas comes Advent
The Enchantment begins on 15 November, with Lenôtre's Advent Calendar.

Designed as a Paper-Cut Arctic Landscape, it captures the Collection's Dreamlike Atmosphere: an ilcy Horizon, reflected Shades of Blue, Mauve and Rose, and Constellations shimmering in Gold.

Behind its 24 Windows are Milk and Dark Chocolate Treats filled with Melting Pralines.
* €69 for 24 pieces.

It is the sort of Advent Calendar that makes the Countdown to Christmas feel considerably more Glamorous.

- And then, Epiphany

When the Christmas Lights begin to fade, Lenôtre turns its Gaze towards another Great French Eitual: Epiphany.
For 2027, the House's Signature Creation is the Milky Way Galette, a beautifully composed take on the Galette Des Rois. Its Crisp, Caramelised Pastry — inspired by the Delicate Arlette — gives way to Roasted Almond Frangipane and a Bright Heart of Mandarin Confit.

The Effect is both Deeply Traditional and Distinctly Contemporary: Buttery, Nutty, Crisp and Citrus-Bright.
* €59 for six to eight people, available from 2 January 2027.

There is also the Classic Almond Galette, made with Charentes-Poitou Butter Puff Pastry and Silky Almond Frangipane, alongside the Golden Bordeaux Brioche, enriched with Candied Orange, Lemon, Citron and Pomelo and finished with Pearl Sugar.

Four Limited-Edition Fèves, created by lillustrator Aline Balbous, complete the Collection.

- A Little Magic, served at the Table
There are Christmas Collections that decorate a Table. And then there are those that create a World around it.

With "Christmas Under the Milky Way", Lenôtre belongs firmly to the Latter. The House has taken the Essential Ingredients of the Season — Snow, Stars, Chocolate, Vanilla, Caramel, Citrus, Chestnut, the Warmth of a Gathering — and transformed them into an Entire Winter Landscape.

It is Theatrical, certainly, but never at the Expense of Flavour. Behind every Beautifully Constructed Chocolate Chalet, every Sculpted Snowflake and every Celestial Flourish is the Precision of a Maison built on French Craftsmanship.

And perhaps that is the Real Luxury of Christmas: not simply to eat Something Exquisite, but to make a Moment of It. So dim the Lights. Pour the Champagne. Let the Candles burn a Little Longer.

This Year, Lenôtre's Christmas is written in the Stars.

Source:
"Lenôtre’s Christmas Under the Milky Way" Presentation
2026 Christmas and 2027 Epiphany Collection
Confectionery Journey through the Far North - Part Winter Fairy Tale, Part Grand Festive Table

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