Beat: Lifestyle

FROM CHRISTMAS TO EPIPHANY, LENÔTRE TAKES YOUNG & OLD ALIKE ON A GOURMET JOURNEY

THE TRAIN OF WONDERS

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USPA NEWS - In an Immaculate Forest where the Fir Trees sparkle under a Veil of Powdery Snow, a Mysterious Train winds between the Century-Old Trees. This is No Ordinary Train, but "The Train of Wonders", a Magical Convoy that passes only once a Year, on Christmas Night. It follows an Invisible Golden Thread, Woven by Time itself, connecting the Past to the Present, Memories to Promises.

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On Board, each Carriage tells the Story of a Festive Moment, from the Table of Grand Reunions to the Sweet Treats that prolong the Season. Each Moment is designed to make the Magic of the Holidays shine, Day after Day.

From Christmas to Epiphany, Lenôtre takes Young and Old alike on a Gourmet Journey where each Dish, each Creation, celebrates the Art of Hosting and prolongs the Enchantment until the Last Wreaths of January.

"Conceived as a Joyful and Gourmet Journey, the Holiday Collection takes the Form of "The Wonder Train", this Unique Convoy that only passes on Christmas Night and whose each Carriage reveals a Festive Stopover."

"We shaped this Universe with the Marianne Guély Workshop, and it has inspired each of Our Creations. This Work is carried out by a Brigade of Chefs and Artisans made up of Passionate Women and Men, Meilleurs Ouvriers de France (Best Craftsmen of France) and a World Pastry Champion, who, like Santa's Elves, shape each Creation with a Single Goal: to make every Moment of the End-Of-Year Celebrations shine." Says Guy KRENZER (Lenôtre Creative Director - doubly sacred "Meilleur Ouvrier de France").

- The Advent Calender

Designed as a Work of Paper by the Marianne Guély Studio, this Advent Calendar embodies all the Magic of a Christmas by Lenôtre.

In a Winter Setting sculpted with White and Gold Fir Trees, under a Starry Sky and a Golden Moon, a Luminous Train winds between the Snow-Capped Mountains.

Each Window conceals a Sweet Stopover: Milk and Dark Chocolate Bonbons with Melting Pralines, combining Iconic Recipes and New Creations.

- Practical Information:
* 24 pieces: €69
* Available from November 15, 2025
* Weight: 310 g

- The Wonder Train - Taking Young And Old On A Journey

"The Inspiration for this Signature Yule Log comes from the Christmas Tales I watch with my Daughters, those Moments when I see them marvel and when I too rediscover that Magic."

"This is how "The Wonder Train" was born, a Creation designed as a Journey to the Heart of the Holidays, with Comforting Flavors, those that bring People together and immediately evoke the Christmas Spirit. Its Creation requires True Teamwork: more than Fifty

Chocolate Pieces, shaped and assembled One by One by Hand, bring this Creation to Life." says Etienne LEROY (World Pastry Champion and Lenôtre pastry Chef)

"The Train Of Wonders"

The Centerpiece of the Collection, designed by Etienne Leroy, World Pastry Champion and Lenôtre pastry Chef, The Train of Wonders opens the Way for a Journey through the Flavors of Christmas.

Composed of a Locomotive made entirely of Chocolate, assembled by Hand from around Fifty Delicate Pieces, and Two Log Cars, it embodies the Expert Craftsmanship of Lenôtre. Every Golden Detail, from the Delicately Outlined Lines to the Chiseled Wheels and Powdered Roof, brings this Creation to Life, as if animated by the Magic of Travel. The Log Cars, with their Elegant Lines, reveal an Intensely Gourmet Composition. The Roof, Snow-Covered with a Marshmallow, brings a Touch of Tenderness and Childhood to this Sophisticated Creation.

Hazelnut and Cocoa Nib Crisp, Hazelnut Praline Cream, Soft Cocoa Biscuit, Dark and Milk Chocolate Cream, Old-Fashioned Hazelnut Praline, Smooth Dark Chocolate Mousse, Cocoa Icing, and a Snowy Marshmallow Roof.
* Serves 8 to 10: €190
* Available from December 17, 2025
* Weight: 2.06 kg

- The Haussmann Log - Vanilla Cinnamon

A Major Stopover on the Train of Wonders, the Haussmann Log draws its Inspiration from the Precious Memories of a Cozy Winter, subtly evoking the Enveloping Softness of Homemade French Toast. Beneath a Fine Almond Paste with Finely Chiseled Arabesques and a Chocolate Bow resembling Precious Sealed Luggage, a Harmony of Textures is revealed: a Crunch of Roasted Hazelnuts, a Soft Vanilla Biscuit, a Velvety Cream, and a Milk Mousse infused with Madagascar Bourbon Vanilla. This Composition is enriched with Rare Notes of Bourbon Vanilla, Amber Rum, and Fragrant Cinnamon. At its Heart, a Melting Caramel completes this Gustatory Journey.

Crispy Roasted Hazelnuts, Soft Vanilla Biscuit, Velvety Cream and Milk Mousse infused with Madagascar Bourbon Vanilla, Melting Caramel, Amber Rum, and Fragrant Cinnamon.
* For 6 people: €89
* Available from December 17, 2025
* Weight: 810 g

- Christmas Log in the Snow - Chocolate & Caramel
A Log composed of a Dark Chocolate Cream, a Dark Chocolate and Caramel Mousse, a Milk Chocolate Parfait Center, and a Fine Almond-Hazelnut Crisp with Isigny Caramel Pieces.

- Mont-Blanc Chestnut & Vanilla Log
A Log with a Soft Joconde Biscuit Base, encloses a Chestnut Cream and Vanilla Center, decorated with Vanilla Whipped Cream, Meringue, and Chestnut Pieces.

- Pyrénées Hazelnut & Caramel Log
A Log with a Crunchy Hazelnut Center and a Smooth Hazelnut Cream, enhanced by Fleur de Sel Caramel and Hazelnut Praline. Enveloped in a Hazelnut and Vanilla Mousse and a Soft Joconde Biscuit.

- Riviera Log - Citrus & Vanilla
A Log with a Tangy Center of Mandarin Jelly and Mandarin, Corsican Clementine, Menton Lemon, and Bergamate Compote, on a Soft Vanilla Biscuit and wrapped in a Citrus Mousse.

- Alsace Log - Raspberry & Vanilla
This Log reveals a Raspberry Center and a Crispy Almond Layer, on a Joconde Biscuit Base and wrapped in an Airy Fromage Blanc Mousse.

- Soufflé - Rothschild Glazed
A Limited-Edition Classic: a Perfect Iced Soufflé with Candied Fruit, sprinkled with Grand Marnier Liqueur Pearls, and decorated with Nougatine Crackers.

About the Rothschild Soufflé:
The Rothschild Soufflé Recipe is a Classic of French Pastry, attributed to Antonin Carême in the 19th Century. It was Gaston Lenotre who undertook a Bold Reinterpretation of this Iconic Dessert in 1963. This Harmonious Combination makes the Rothschild Glazed Soufflé a True Culinary Work of Art, celebrating both Tradition and Innovation in the Ice Cream Sector.
* 4/5 people: €69
* Available from December 4, 2025
* Weight: 595 g

- Palais des Glaces Yule Log
An Iced Yule Log composed of a Delicate Pear Sorbet, combined with Chestnut Ice Cream with a Chestnut Cream and Candied Chestnut Pieces in its Center, and covered with a Fine Lace-Like Marzipan.
* For 6/7 people: €69
* Available from December 4, 2025
* Weight: 660 g

- Entremets - Exotic Fruit Snowflake
A Festive Dessert with Exotic Flavors, composed of Crispy Coconut and Ginger Dacquoise. A Mango and Pineapple Compote adds Fruity and Tangy Notes, all coated in Whipped Vanilla Ganache and topped with Grated Coconut.
* 6 people: €62 - Individual version: €10.50
* Available from December 4, 2025
* Weight: 115 g individual version and 680 g

- Entremets - Chocolate Midnight
A Dessert topped with a Chocolate Pocket Watch that signifies the New Year. A Hazelnut-Chocolate Shortbread, topped with a Soft Cocoa Biscuit, a Roasted Cocoa Nib Cream, and an Intense Dark Chocolate Mousse.
* 6 people: €65
* Available from December 29, 2025
* Weight: 670 g

- Train Ticket - Dark Chocolate & Almond Praline
This Dark Chocolate Ticket is much more than a Treat; it's an Invitation to board the Train of Wonders. Under its Intense Dark Chocolate coating lies an Old-Fashioned Almond Praline, prepared in their Copper Cauldrons according to a Traditional Recipe.
* €17
* Available from November 15, 2011
* Weight: 170g

- Mannele - Milk Chocolate, Gianduja & Caramel
An Essential Symbol of End-Of-Year Modimona, the Moanele is reinvented in a Regressive Chocolate Creation reminiscent of Childhood Snacks. This Chocolate Bar reveals a Generous Amount of Caramel mixed with a Crispy Shortbread or Gianduja.
* €19
* Available from November 15, 2005
* Weight 110g

- The Train Of Wonders - Illuminate Your Tables
"Continuing this Gourmet Journey, the Savory Collection highlights Charcuterie Pastries, the House's Emblematic Expertise. Veal Pie, Holiday Pâté en Croûte, or Beef Wellington... These Creations are designed as True Centerpieces, the Stars of Christmas Meals."

"This Chapter is also accompanied by Exceptional Starters: Duck Foie Gras Fir Tree, Scallops, Spider Crab, or Lobster Edelweiss" Says Patrick BRUNET (Lenôtre Head of Savory Creation - One of the Best Ouvriers de France)

- Pâté en croûte - With Duck Foie Gras and Black Truffle

Foie Gras, Fine Poultry Fat, Black Truffle
* For 6 People:
* €250 Weight: 1kg
* Portion: €30 Weight: 120g
* Available from December 17, 2025

- Veal Pie - Poultry and Duck Foie Gras
Generous Stuffing of Veal, Chicken, Duck Foie Gras, Black Trumpets and Fine Herbs
* For 6 people: €45
* Weight: 610 g
* Available from December 17, 2025

- Beef Wellington with Périgueux Sauce
Beneath a Golden Puff Pastry, finely decorated with Dressed Wheat Semolina for a Crispy, Rustic Texture, lies a Generous Stuffing of Veal, Chicken, Duck Foie Gras, Black Trumpets, and Fine Herbs.
* For 6 people: €200
* Weight: 800 g
* Available from December 17, 2025

Source: From Christmas to Epiphany Presentation, 2025 - 2026
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