



*Hotel de Sers celebrates the festive season
with an exceptional hot chocolate
by Jean-Paul Hévin*

2 December 2025

To mark the festive season, Hotel de Sers—an intimate hideaway just steps from the Champs-Élysées—has partnered with master chocolatier Jean-Paul Hévin to unveil an exceptional gourmet moment designed for chocolate lovers. In the refined setting of its restaurant and bar, the hotel is now presenting a signature hot chocolate crafted with the exceptional chocolate of Maison Jean-Paul Hévin, prepared according to an authentic recipe that pays tribute to the art of French chocolate-making.

A collaboration guided by excellence

Led by Chef Stefano Stafie and his team, this collaboration offers a refined, memorable tasting experience. Made to order, the hot chocolate brings together the aromatic richness of beans meticulously selected by Jean-Paul Hévin and a velvety texture designed to awaken childhood memories while offering a contemporary expression of flavor.

A selection of chocolates to enjoy à la carte

To showcase the full range of the master chocolatier's expertise, the restaurant at Hotel de Sers also offers a selection of Jean-Paul Hévin chocolate bars available à la carte. Dark or praline chocolate, spicy, fruity, or tangy notes—each bar invites guests on a journey through the finest cocoas from exceptional growers. A perfect tasting to enjoy with tea, coffee, or a drink at the bar, and a delicious way to extend this gourmet collaboration.





Practical Information

This experience is available all day and in the evening, from 2 December 2025 to 1 February 2026, at the restaurant and bar of Hotel de Sers – Paris 8th.

Price: Signature Hot Chocolate by Jean-Paul Hévin – €10, or €25 when paired with one of Chef Stefano Stafie's signature desserts (Tiramisu Trompe-l'œil or Mont Blanc).

About Maison Hévin

Maison Jean-Paul Hévin, founded by the Meilleur Ouvrier de France chocolatier of the same name, has established itself over several decades as an essential reference in high-end chocolate. Renowned for its demanding cocoa sourcing, the precision of its recipes, and the elegance of its universe, the brand develops creations ranging from grand cru bars to pastries, as well as seasonal collections that have become emblematic.

About Hotel de Sers

Just steps from the Champs-Élysées, Hotel de Sers elegantly reimagines the 19th-century residence of the Marquis de Sers. Behind its Haussmann façade, this five-star hotel blends heritage and modernity, remaining true to its spirit as a “traveler's residence,” where guests experience Paris as much as they stay in it. Reinterpreted by interior designer Pascal Allaman, the hotel preserves its aristocratic allure while embracing a contemporary vision of hospitality.

Its 43 rooms and 9 suites embody an intimate, characterful luxury, blending Art Deco influences, boudoir charm, and historical references. Nearly half feature terraces, some with privileged views of the Eiffel Tower. Living spaces and relaxation areas enhance the experience: reception salon, portrait gallery, tree-lined glass-roofed patio, a restaurant and bar with contrasting design, and a discreet wellness area.

Hotel de Sers stands apart from the surrounding Palaces by embracing the character of a distinctive private residence. It offers guests a journey that is both inherently Parisian and resolutely contemporary.

Hotel de Sers

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