

“Made in Pierre Hermé” shop to open in Centrair

Central Japan International Airport is pleased to announce the opening of “Made in Pierre Hermé” on the 3rd floor of Terminal 1 on July 27th, 2021.

World-famous pâtissier Pierre Hermé will open a “Made in Pierre Hermé” branch in Chubu Centrair International Airport.

In addition to the macarons, chocolates and baked sweets, the shop has a large variety of ingredients and fashion accessories, which are made in cooperation with the brand and local producers from Japan, as its brand concept is “To introduce good Japanese items to the global audience”.

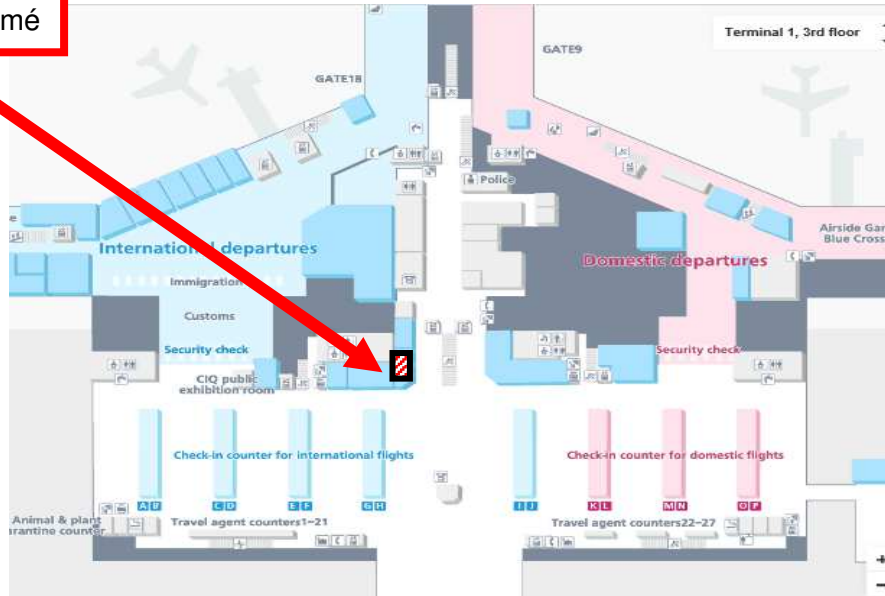
There is also a café space, where visitors can enjoy their original drinks, soft ice cream and cakes.



Name	Made in Pierre Hermé
Type	Shop and Café Restaurant
Location	Terminal 1 3F
Opening day	July 27th, 2021
Business hours	8:00-19:00
Surface	78m ²
Website	https://www.centrair.jp/en/shop-dine/shop/pierre-herme.html#location-t1-3f-1260005

■ Location

Made in Pierre Hermé



■ Menu Samples



6 macaroons assortment
¥2,808 (tax included)

One of our highlights is the assortment of original macarons using Japanese ingredients. The package design is inspired by traditional Japanese art pieces such as “Fine Wind, Clear Morning” by Katsushika Hokusai, which is a perfect fit for gifting.



Dressing (Tomato, carrot, ginger)
¥648 each (tax included)

Under the concept of “Eat vegetables with vegetables”, this handmade vegetable-based dressing uses pesticide-free veggies from local farmers for the safe and eco-friendly quality. 85% of the raw vegetables are from Kochi prefecture.



Granola Bar
¥540 each (tax included)

Comes in three different flavors:
“Plain” - Simple snack bars with a salty-sweetness of blond chocolate
“Chocolate” - Rich cacao chocolate with a hint of sun-dried salt from Kochi
“Raspberry” - Great flavor combinations of tasty nuts and refreshing raspberry