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Front Burner

FLORENCE FABRICANT

TO DELIGHT

Lysée's Pastries Reflect A Chef's Dream Fulfilled

► Much of the décor is inspired by Korea as are some ingredients (like buckwheat) and flavors at Eunji Lee's new pastry boutique and cafe, Lysée, fulfillment of what she said was a dream. Ms. Lee (right, with her husband), who was born in Busan, South Korea, studied pastry and worked in France before transferring her talents to Jungsik in New York. Her approach is reinforced by her French husband and partner, Matthieu Lobry, whom she met working at Le Meurice in Paris. Among Ms. Lee's specialties, for which she tried to combine Korean, French and New York influences, are a signature layered Lysée made with caramel, Korean brown rice cake, cream, mousse and pecans. A layered corn cake, shortbread cookies, kouign amann, and mini-loaves of carrot, yuzu and chocolate cake are some other pastries. Hand Hospitality is backing her venture; the name blends her surname with the French word for museum. The entry, paved with stones in a Korean fashion, leads to a cafe with a counter and a private nook. Upstairs the pastries are displayed in an airy space with walls flecked with mother-of-pearl and a counter for coffee, tea and Korean-inspired drinks: Lysée, 44 East 21st Street, lyseenyc.com.

