



Set in the gardens of the Palais-Royal, in the historical, artistic and creative heart of Paris, the **Palais Royal Restaurant** unveils a new look that pays a fitting tribute to its surroundings.

The French hotel group **Evok Hôtels Collection** took the reins in November 2014, and have since invested almost 2 million Euros in a complete facelift.

Contemporary, elegant, Parisian, the restaurant is an invitation to enjoy an experience in a relaxed setting that stands out for the quality of the dishes served, the sense of service and an attention to detail.

Chef **Philip Chronopoulos** and his team are committed to offering much more than a simple moment of emotion; here, pleasure is paramount.

THE RESTAURANT

For this important transformation, the interior decoration was entrusted to Christophe Tollemer, who has worked on numerous projects in France and in New York.

The scene is set in the lobby of the hotel. The reception area is reached through a hall that crosses the rue deValois and the Galerie de Valois, in which important works by the artist Pierre Roy-Camille are on display, immediately establishing the connection with the gardens of the Palais Royal. The gardens themselves form the basis of the narrative thread running through the identity of the whole place.

The other part of this hall is vaulted, again in black and white. The spirit of the Palais Royal has been reinterpreted in a contemporary style. Inside the restaurant, arches echo the features in the galleries, pilasters, plinths and wall stones that are so much a part of this historic site. The stone floors ensure continuity and boast the same layout as those in the gallery. Ceilings are contemporary: matt black with cove lighting. The farthest ends of the two rooms on the ground floor showcase the works of the artist Pierre Roy-Camille. The garden has been reinterpreted in the window and wall hangings, which are in natural shades of hessian and gold linen. These same shades are also present in the natural oak furniture.

On the upper floor, the atmosphere is that of a refined hotel. Two lounges stand out for their designer furnishings, day beds, and a collection of paintings including sketches, portraits and some more contemporary works, a chimney, library and original wood flooring. Everything has been designed to exude a feeling of “welcome home”.

THE TERRACE

In harmony with the chairs that can be found in the gardens of Paris, the terrace furnishings are stone coloured, and blend perfectly into the decoration of the arcades of the Palais Royal. This privileged and exclusive site offers seating for up to 50 guests.

LE CHEF

Philip Chronopoulos, a young, dynamic and passionate Greek chef, enjoyed a successful period at the **Atelier Robuchon Étoile (2 stars in the Michelin guide)**, where he worked for 4 years. At the Restaurant of the Palais Royal his menu is a tribute to French cuisine. He has gone back to the finest traditions, where the product is the centrepiece. Working on flavours, textures and fragrances, the chef sublimates his products to bring out their natural qualities with the greatest of respect, thereby offering a moment of pure emotion and pleasure. He has created stocks, sauces and gravies to accompany each of his dishes.

Drawing inspiration from the seasons, he has created dishes that are both generous and gourmet. Philip Chronopoulos has spent most of his professional career working with one of the finest chefs in the world, **Joël Robuchon**.

He successfully completed his training at the Paul Bocuse School in Lyon, and began his career as part of the team opening the **L'Atelier Robuchon** in London in 2006. The following year he followed his heart and returned to Paris, where he joined **Alain Passard** and his team at **L'Arpège** and fell in love with the notion of the product. This was a moment of revelation. He discovered that the secret of fine cooking lay in the attention that was paid to the product. These unforgettable moments spent with the three-starred Michelin chef changed the way he cooked. He then joined the team at **Joël Robuchon's** laboratory, where the dishes prepared in the various restaurants in the group are developed, before helping to launch **L'Atelier Robuchon Etoile**.



LUNCH MENU
Starter + Main + Dessert: 48 €

A LA CARTE
Starter from 19 €
Main course from 32 €
Dessert from 17 €

PRACTICAL
INFORMATION
Seating for 50
Open from Tuesday
to Saturday inclusive
From Noon to 2:30 p.m.
And from 7:30 p.m.
to 10:30 p.m.

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ABOUT EVOK HÔTELS COLLECTION GROUP

Evok Hôtels Collection Group is the fruit of a marriage between a passion for architecture and the French art of living. A new vision of luxury is envisaged, far from simple fashion, where excellence outweighs ostentation.

Evok Hôtels Collection today offers two addresses, designed to be places to live: the Restaurant du Palais Royal in Paris, and the Hameau de la Volière in Courchevel offering 18 rooms in 3 luxuriously decorated chalets with swimming pools, spas and butler service.

Open onto their neighbourhood and the immediate surroundings, each establishment is modern and offers an inspired setting, made to measure by the very best in French decoration.

The distinctive personality of this collection is reflected in the character buildings that house it: Haussmann, neo-industrial and the 1930s. It is not enough to provide a minimum of aesthetic satisfaction; each establishment must inspire emotion, it must make the life of its customers more beautiful, more passionate, more intense.

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