

RESTAURANT GUY SAVOY

P R E S S K I T



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Gastronomy makes its mark on the world

"More has taken place in the world of gastronomy over the last twenty years than in the two thousand years preceding them."

Guy Savoy

Alas, what happened?

Throughout the last twenty years a true gastronomic pursuit has spread across the globe, a proliferation of culinary ideas and creations, an explosion in the number of new restaurant openings. A great many young people now wish to learn the craft of cooking. Indeed this is all a relatively recent phenomenon, a true watershed moment in the history of cooking, a veritable 'Movement' indeed.

Why?

Thanks to the ease of interaction and proliferation of exchanges between countries and continents, a growing number of men and women have discovered gastronomy in France. They have fed their interest in the craft, have been touched by it, have taken new culinary ideas back to their home countries and in doing so have taken up the mantle of the 'pioneer' for their own native culinary traditions.

Naturally each country and culture possesses its own style of cuisine, its own defining flavours, produce, techniques and seasonings; none other, however, possesses the panoply of skills and trades such as those which labour tirelessly on the periphery of our own cuisine, nor boasts the diverse spectrum of produce which sustains it.

With the exception of France, there is not one other country in which one can find in every town: charcutier, boucher, tripier, volailler, boulanger, pâtissier, confiseur, primeur, traiteur, caviste... Moreover, there is not a town in France that does not boast its own culinary speciality: smoked garlic from Arleux, brioche from Bourgoin-Jallieu, calissons from Aix, andouille from Vire... Indeed no other country boasts quite such an abundance of produce: the humble potato may be Ratte de Touquet, de Noirmoutier, Bintje or Agata; asparagus may be green, white or purple. Each one of these variants yields a different flavour, and each one has its own distinct culinary purpose.

This unique abundance in our cuisine, and in all that which is linked to it, has become Gastronomy itself, a homegrown art that has made its influence felt in every kitchen throughout the world.

How?

This culinary awakening has been the driving force for young cooks from across the globe who come to France to undertake apprenticeships in our great restaurants.

Here they learn technique, of course, but equally they come to know and appreciate the soul of French culture itself. They learn that the Bresse chicken possesses a unique flavour all of its own; they come to recognise that generations of farmers have studied and refined the interaction between the bird and the earth on which it is reared, a symbiotic relationship in which the one enriches the other. They discover that two wines produced with grapes of the same variety and planted in two plots of land side by side can possess entirely different characteristics despite being separated by merely a few feet.

It is for this reason that more has taken place in the world of gastronomy over the last twenty years than in the two thousand years preceding them. This is how gastronomy has been transmitted and developed. With the exceptional foundation of French culinary tradition coupled with a growing global interest in gastronomy, inspiration can now indeed be exchanged in both directions: alas, has not France taken sushi, tabbouleh and the art of steam cooking to its heart..?

Tastes, flavours and choices are in constant flux; cuisine is alive. Now, what piques the interest of both the diner and the cook is no longer merely pursuit of 'the best', a notion rendered moot by the proliferation of culinary styles, but pursuit of 'the unique'.





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Restaurant Guy Savoy, Monnaie de Paris : salon Belles Bacchantes Œuvre : Et tu, Duchamp ?, ... Subodh Gupta, 2009

Restaurant Guy Savoy at Monnaie de Paris since May 2015

Ranked among the greatest in all major restaurant guides

- 3 Michelin stars
- 5 Toques in Gault Millau
- 4 Coqs ('table d'exception') in Bottin Gourmand
- 3 Plates in Pudlowski Guide
- Ranked among the « Best Paris Restaurants » in Lebey Guide
- « AAA » at the 5 Diamond Awards
- World's Best Restaurant - La Liste 2017 and 2018

Innovations

- Blue lobster 'Land & Sea'
- Monkfish, mushrooms and roasted potatoes with a confit shallot sauce
- Barbecued pigeon, jus served two ways, spinach and mushroom gratin
- Poached quince, quince and Granny Smith apple ice, Bresse sablé biscuit
- Chocolate & Honey: Monnaie de Paris

Noteworthy

Average price à la carte: €250 excluding drinks

Set menu: "Colours, Textures and Savours"

Truffle menu in winter

Half-portions available; wines by the glass; brandies from 1cl

Valet parking - Air conditioning - Private lounges

6 dining rooms of various sizes

Access: Metro station Pont Neuf, line 7; Bus No. 27, 24, 58, 70

Public car parks: 27 rue Mazarine and Quai des Orfèvres

Closed Saturday lunch, Sunday and Monday

The restaurant may be hired for private functions on Sundays and Mondays



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Restaurant Guy Savoy, Monnaie de Paris, salon Scènes de Paris

A window on the Seine

When one day in November 2009 a dear friend brought Guy Savoy to visit Monnaie de Paris (the Paris Mint), the last thing he expected was to have his breath taken away- by the sheer unmitigated beauty of the place. Unmitigated indeed, both inside and out; inside, the remarkable quality of the architecture (by Jean-Denis Antoine, 1733-1801); out, the exceptional view from the wide, towering windows which run the length of the six dining rooms which hug the Seine

The Côté Jardin: the perfect backdrop for the diner

Without hesitation, Guy Savoy entrusted his friend, architect Jean-Michel Wilmotte, with the challenge of seamlessly blending this old world beauty with 21st century modernity.

With characteristic respect for tradition, Jean-Michel Wilmotte endeavoured to conserve the rhythm of the rooms, the height of their ceilings, the wood panelling, the elegant fireplaces, the parquet, the vast windows with their decorative catches. He then focused on notions of lighting and colour, applying a tonal harmony of warm slate greys to act in counterpoint, at once playing off against the natural light flooding in through the windows and highlighting the tables themselves, which naturally serve as the focal points of the space.



© Laurence Mouton

Salon Bibliothèque et salon Bouquinistes

With their vast white tablecloths ornamented with crystal, porcelain and steel, with cut glass and painted ceramic objets d'art, the tables are theatrical stages that deserve to be firmly in the spotlight. The ceilings have also been embellished, with mirrors reflecting light to 'bring the outside in', with an immense Stillnovo chandelier from the fifties, even with a Fabrice Hyber canvas ('Effervescence', specially commissioned by Guy Savoy) whose champagne and soap bubbles evince sparkling conversation both frivolous and profound around the tables. To gild the lily, a number of works generously loaned by François Pinault bedeck the walls.

Côté cour: a veritable gem of a kitchen

All is beautiful at Monnaie de Paris, and the kitchen is no exception. The 18th century architecture lends sheer volume to the spaces, a feature accentuated by the immense windows running the length of the space; 21st century touches include the most advanced technical installations and spacious open work stations for each section: meat, fish, vegetables, pâtisserie and sommellerie. Such a kitchen cannot be looked upon as merely 'behind the scenes' of the restaurant. It is the heart of the establishment, beating to the rhythm of the service.



© Laurence Mouton

Guy Savoy

A commitment: passing on knowledge, technique and passion

Cuisine as it stands today is the product of the generations which have preceded us. Each of those involved has added his or her brick to this great edifice of gastronomy; in this way, I too wish to be a link in this chain of transmission.

I wish for our younger generation to share in all culinary techniques, in the entire palette of flavours available to us, in all the secrets of the kitchen. I wish for those young people destined to enter the world of gastronomy to be able to feel, to see, to touch.

With this in mind, I have long been a passionate advocate of training through apprenticeships; to my mind there is no better training for the 'manual' industries- the acquisition of these precise crafts demands daily practice. The doors of my establishments are always open to apprentices.

Additionally, I reach out to those who have yet to decide upon their future career paths: I regularly open my kitchens to fourth year students (eight grade) for work experience.

I invariably tell these young people, apprentices and college students alike, that to be a cook is to possess a true skill and that this skill, often hard-won, has the potential to open up the world for them. Indeed, across the globe the craft of the cook is held in high esteem: wherever one chooses in the world one can find gratifying, exciting employment opportunities; one can work alongside men and women who enrich your life with their presence, be they fellow cooks, restaurant guests, suppliers or artists... Cooking is a craft that affords the expression of individual sensitivity and personality, a craft which elicits boundless enthusiasm.

It is a craft of passion: how could I not delight in passing on such a craft?!

Timeline

1953: Birth of Guy Savoy; childhood in Bourgoin-Jallieu

1968: Guy Savoy is fifteen: he is determined to be a chef, and nothing else.

1968 - 1976: Apprenticeship and training with chocolate-maker Louis Marchand, then with the Troisgros brothers in Roanne, at the Lasserre restaurant in Paris, at the Lion d'Or in Geneva and at the Oasis in La Napoule.

1977 - 1979: Claude Verger entrusts him with La Barrière de Clichy.

1980: Guy Savoy opens his first restaurant on rue Duret in Paris. He quickly gains recognition in the world of gastronomy.

1987: The Restaurant Guy Savoy moves to Rue Troyon, to much more spacious premises.

1994: Guy Savoy opens his restaurant Les Bouquinistes, redecorated by architect Jean-Michel Wilmotte in 2013.

2002: The Michelin Red Guide awards him a third star. Guy Savoy is voted Chef of the Year by his peers.

2003-2004: Guy Savoy opens a number of "satellite" restaurants, all of which have been designed by Jean-Michel Wilmotte: L'Atelier Maître Albert, a left-bank rotisserie, and Le Chiberta, awarded one Michelin star, just 20 metres away from the Champs-Élysées.

2006: Opening of a Restaurant Guy Savoy in Las Vegas with Caesars Palace, "brother" of the restaurant in Paris.

May 2015: Restaurant Guy Savoy moves to Monnaie de Paris, 11 Quai de Conti, in the 6th arrondissement of Paris.

2016: Collaboration with the Mama Shelter kitchen team

Memberships

- . Founding member of Collège Culinaire de France.
- . Member of the Comité Colbert since 2013.
- . Member of the Conseil de Promotion du tourisme (Tourism Promotion Council)
- . Member of the 'Comité de soutien à l'Institut Européen d'Histoire et des Cultures de l'alimentation' (IEHCA), which proposed, and obtained in 2010, the inclusion of the 'French gastronomic meal' in the UNESCO list of intangible cultural heritage.
- . Member of the 'Délégation du Comité scientifique' which proposed, and obtained in 2017, the establishment of the Cité de la Gastronomie à Paris at the Hôtel de la Marine.



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Books

1986 : *Légumes gourmands* – Editions Plon

1987 : *La gourmandise apprivoisée* – Editions Albin Michel

1998 : *La Cuisine de mes Bistrots* – Editions Hachette

2000 : *120 recettes comme à la maison* – Editions Filipacchi

2003 : *Vos petits plats par un grand* – Editions Minerva

2013 : *Best of Guy Savoy* – Editions Alain Ducasse

2013 : *Desserts, comme au restaurant / comme à la maison* – Editions Alain Ducasse

2014 : *Le goût de Stendhal* – Editions Télémaque

2015 : *Savourer la vie* – Editions Flammarion

2015 : *Tout l'œuf* – Editions Télémaque





Soupe d'artichaut à la truffe noire, brioche feuilletée aux champignons et truffes

Guy Savoy's Cooking

A few simple rules, a principal objective, a golden formula:

Strength of flavour through preservation of the natural tastes and textures of produce.

The attainment of aesthetic beauty: that which is intrinsically virtuous should be equally beautiful extrinsically.

Respect for seasonality, for quality can only be obtained in this state. Man is wholly connected to his physical surroundings.

The mastery of technique, the fruits of the labours of apprenticeship: to master techniques is to set oneself free, giving free reign to creativity.

As Danton put it, "Daring, more daring, daring forevermore!"... Be daring, but bolster it with respect for the diner, for the producer, for the team; the cook is a rebel only in the service of his guests' pursuit of pleasure.

Signature Dishes

Artichoke soup with black truffle, layered truffled mushroom brioche

Served all year round, this soup is a part of the restaurant's history. It is a dish packed with earthy flavours. The artichoke, a favourite vegetable of Guy Savoy's, is cooked in a truffle jus. Layered mushroom brioche underpins the flavours; spread with truffle butter, this is a savoury evolution of the fruit brioche so beloved of his childhood.

Iced poached oysters

This dish could well have been called 'oysters, oysters, oysters'... The shell is lined with a lightly creamed purée of oyster; a raw oyster is laid upon it and covered with a jelly of oyster jus. A strip of sorrel, a touch of pepper and a brunoise of lemon complete the dish.



© Laurence Mouton

Red mullet ‘swimming in the sea’

It’s all in the name. Boned and pan-fried whole, the fish is placed on its belly, as if swimming! Next to this, Fregola Sarda pasta, in a vinaigrette with red mullet jus, and small cubes of squid are draped with broad leaves of spinach, like a rock covered with seaweed.

For the final touches: squid tentacles, pan-fried at the same time as the mullet, finger lime seeds and small cubes of confit tomato to captivate the eye and delight the palate. A jus made with red mullet liver is served at the table, bringing that final robust note so characteristic of the fish. Dive in!

Mussels and meadow mushrooms ‘Land & Sea’ jus

Harmony and contrast. A first course which captures perfectly the subtle harmony of flavours from the sea and the forest, brought together by the combination of mussel broth and meadow mushroom cooking liquor. The soul of this dish derives from the union of the mushrooms’ richness with the dryness of mussels, redolent of the sea. Pepper, rocket leaves and lemon juice add the finishing touches.



© Laurence Mouton

Millefeuille, a sweet symphony

“My vanilla millefeuille is always made to order, not a moment before. Nothing is left to chance, right down to the amber hue of its pastry- too much colour and the pastry becomes bitter.

It’s always the same, beginning with the ritual of ‘layering’. The same rolling technique is performed each and every time, stretching it to bring out its crispness, layer by layer.

I revel in this two-step waltz between the pastry, which brings crunch, and the soft susurrant of the cream. A peerless melody, a cleverly orchestrated score, a harmony of temperatures, a paradox of textures both crisp and creamy.



© Laurence Mouton



© Laurence Mouton

Innovations

Blue lobster 'Land & Sea'

The leitmotif of 'Land & Sea' is one of the most distinct signatures of Guy Savoy's cuisine. He revels in associations which bring together states of contrast and harmony. Squaring the circle, perhaps? Alas no- merely the mysteries of nature evinced by the humble cook!

The flesh of lobster cooked in a rich and aromatic nage possesses an intensely iodised flavour, accentuated by a vinaigrette made from the lobster's carcass. Red, yellow and pink beetroot form a bed of sweetness for the cooked flesh, whilst gently crushed Paimpol beans- produce born of the earth, yet cultivated just a stone's throw from the sea- bring a finishing touch of harmony to the dish.

Monkfish, mushrooms and roasted potatoes with a confit shallot sauce

Monkfish flesh is delicate; in this dish it is treated respectfully, simply cut into medallions and sautéed. A fine 'necklace' of mushrooms forms the perfect accompaniment to the monkfish medallions, and beside this ensemble sits roasted potato served in the style of a cannelé de Bordeaux, complete with little copper mould, along with confit shallots and sautéed ceps.

This is a dish which has no truck with contrasts; au contraire, it is a celebration of sweetness and continuity of flavour.



© Laurence Mouton

Barbecued pigeon, jus served two ways, spinach and mushroom gratin

Fear not- no barbecue is wheeled into our beautiful dining rooms: this one stays firmly in the kitchen, a barbecue of unique design, with a cover and chimney. This ingenious coupling of cooking techniques, at once chargrilling and 'baking', lends the pigeon both a delicate flavour and a crisp skin, retaining the natural softness of the pigeon meat. To baptise the bird, a jus is made from the carcass of the pigeon.

A fine rosette of mushrooms on a bed of spinach sits aside this ensemble, bringing to mind the fragile and beautiful stained glass rosace of Notre Dame de Paris just across the Seine.

Poached quince, quince and Granny Smith apple ice, Bresse sablé biscuit

“I believe that one should be able to eat everything on the plate!” says pâtissier Matthieu Carlin. Even the stalk of the apple must be edible- made out of chocolate!

The apple itself is as playful as it is gastronomic, made as it is from an iced meringue mousse glazed in Granny Smith apple jus. Fine dice of tender quince, slivers of raw apple and a grilled maize sablé biscuit complete this dish of contrasting textures, sweet and crisp, over which a warm, lightly acidulated jus is poured at the last moment.

Chocolate & Honey: Monnaie de Paris

La Monnaie de Paris deserves its own dessert! And so commenced an astonishing collaboration between the pâtissier of Restaurant Guy Savoy, Matthieu Carlin, and the artist engraver of la Monnaie de Paris, Joaquin Jimenez. The result is the apotheosis of the talents of these two gifted craftsmen, a dessert which first delights the eyes with its rare beauty then arouses the ears with a clean, crisp ‘crack’ as the spoon breaks the chocolate coin. The honey within is liberated, a honey gathered from the beehives kept on the roof of la Monnaie de Paris, so unctuously delicious that one might be tempted to lick it off one’s fingers (don’t worry, that’s allowed...). A dish that plays cleverly with the harmony of honey and chocolate, verily a dish worth its weight in gold!



© Laurence Mouton



© Laurence Mouton



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From commis to Restaurant Director: there is no such thing as 'routine'!

“No table is identical to any other,” says Christophe Leboursier, director of Restaurant Guy Savoy. “Every day we see some small detail that changes the service, that makes it evolve.” It is this dynamic in the service which allows our team continually to target excellence, and which is the secret to a cohesive staff.

Once suffused with this shared spirit, chefs de rang and maîtres d’hôtel are afforded complete freedom in their work: this freedom imbues the team at Restaurant Guy Savoy with its own distinct personality, allowing everyone to practise their craft with passion.

Having set out studying law and taxation in Berlin, Hubert now performs his own ‘one-man show’ twice-daily at Restaurant Guy Savoy, as he has done for the past twenty years. He runs each service assiduously and delights in bringing ambience and camaraderie to every table.

Then we have Pascal who, after seven years spent abroad, has remained at Restaurant Guy since 2005. He brings a fierce eye for detail: everything is controlled down to the millimetre, checked and double-checked, from the double-ironing of each tablecloth to the polishing of the cutlery. “Concentrate on the service, be ever flexible, be peerlessly attentive” is his mantra. “We have both regular guests and guests who are discovering our restaurant for the first time: we must adapt our approach to each and every situation. Each service is a great rush of adrenaline, something which I still enjoy.”

And let’s not forget Grégory, who joined the team in 2002 after nine years of experience overseas. He is as interested in the cuisine as he is in human interaction; alas, everything he loves is to be found here. He takes pleasure in the opportunity to inform guests, be it about individual dishes, our produce or our producers. As each service begins he devotes himself to ensuring the success of his guests’ experience, guests whom he will pamper and entertain over several hours, and he finds complete contentment in seeing them satisfied.

All have an academic background, something which allows them to give free reign to their passions. What motivates the team to go to work every day at Restaurant Guy Savoy? The challenge of making each guest happy; in this, the human aspect resolutely takes precedence.



The wines, and the passion of our sommeliers

“I must remain ever humble: some of our guests have the pleasure of drinking even more grand crus than I do!” says sommelier Sylvain Nicolas with a smile.

This sentiment is shared by the young sommeliers who make up Sylvain’s team and who are especially impressed by the cellar book. “Here I have the opportunity to taste the greatest French classics,” says young Alexandre, “and at perfect maturity. It is a wonderful opportunity to learn.”

There are many hundreds of bottles resting at the perfect temperature beneath the vast hulk of the Monnaie de Paris building, and Sylvain holds a particular fondness for a few little gems which he knows to be the last of their kind. “All of the bottles are made to be drunk, but it is never without a touch of sadness when I cross certain vintages off the wine list,” he says.

But, of course, if the privilege of a great restaurant is to hold exceptional bottles of this calibre, the cellar of Restaurant Guy Savoy harbours many other lesser-known, younger wines, marvellous treasures which we are equally privileged to host. Sylvain made this discovery when he joined our sommellerie team: regular visits to winemakers both small and large, world-famous or simply regionally renowned, all equally devoted to their craft, allowed Sylvain to discover passionate characters, to share in their work and their philosophy, to learn of their link to the soil, and to uncover the flavour of each region in every bottle.

The fruit of these visits and tastings is found once more in Sylvain’s address to his guests: “I express my sensibilities according to my experience of each terroir. That is indeed perhaps a false sense, a personal interpretation, but to my mind subjectivity is fundamental. Moreover, one must always be prepared to question one’s convictions and preconceptions, to taste newer wines... and then taste them again!” Guy Savoy allows Sylvain to flourish in his own right: “His work aligns with the spirit of my own: professionalism, humility and sensitivity.”

The craft of the sommelier assuredly demands a passion that makes it a true calling. Every sommelier in our team has his or her own personal story in this regard. Young Maxime started with a bac scientifique, with a background in the wine business, whereupon he encountered the relationship between guest and bottle during a period of work experience in a restaurant; he changed course and took a module in sommellerie. He is deeply passionate about his work, which every day allows him to bring together across the miles both winemaker and guest. Alexander, once similarly destined for a commercial career, saw his future change as a result of an encounter with a professor passionate about wine. According to Sylvain, whilst undertaking work experience at the restaurant and working alongside our team of sommeliers he developed a passion for the different regions and terroirs, rapidly learning every name and vintage, an entirely new world for him. He enrolled in a mention spéciale sommellerie course where, he says, “for the first time in my life I was top of the class!”

And so at Restaurant Guy Savoy wine underpins the pleasure of our guests experience, fomenting the conviviality of everyone involved, both diner and sommelier!



Bringing the table to life: partners

The harmony of a table can only be born with the complicity of those who toil behind the scenes. Guy Savoy and his teams work side by side with artists and designers to conceive and produce each object present on the restaurant's tables. It is this harmony between the objects themselves and the people engaging with them that suffuses the dining rooms with their uniquely peaceful ambience. The majority of the table ornaments and tableware shown here are available to purchase at www.guysavoyboutique.com (see p.47).





Human collection © Michael DePasquale pour Alessi

Bruno Moretti and Guy Savoy: the designer and the chef

Bruno Moretti was amazed to discover that chefs share the same concerns as designers: combining simplicity with harmony in their work; ceaselessly maintaining extreme precision; seeking out the very best raw materials; devoting oneself to the service of one's client; understanding that, in both these disciplines, there are no second chances. If a place setting is poorly conceived, it's too late—the damage is done; the same is true for a poorly conceived dish!

Guy Savoy highlighted two core ideas which inform his work as a chef and which he wanted to serve as the guiding force in the designer's work:

- Establishing a sense of continuity between the kitchen and the dining room by surrounding guests with objects usually found within a chef's domain; these twin worlds should blend into one.
- Designing table accessories which complement individual dishes, dictated by their manner of preparation and presentation; in addition, designing objects whose forms themselves facilitate the innovation of entirely new dishes: it is a reciprocal relationship.

One day, whilst enjoying a meal with perfectly paired wine, Guy Savoy and Bruno Moretti were led to discuss the pairing of design and cuisine. They both shared the idea that tableware and table accessories are the link between the guest and the architecture of a dining room, akin to the relationship between the guest and the chef himself.

Bruno Moretti's creations for Restaurant Guy Savoy

- Three-compartment plate. This addresses a specific request from Guy Savoy: to create a single plate with three distinct compartments so that the kitchen may adapt the receptacle according to its contents.
- Perforated plate. The perforations provide an outlet for steam to escape, like elegant mist.
- Cloche with chimney. Allowing steam and aromas to escape- an allusion to a hot oven. As Guy Savoy explains, "Cooking is first about aroma, then sight, then taste."
- Surprise cup. This features a hidden bottom to hold- perhaps!- one final treat from Guy Savoy to accompany coffee at the end of a meal.
- Spreading knife. Specifically designed for spreading, back and forth, its shape varies depending on whether for a right-handed or left-handed guest.
- Two knives designed specifically for meat, 'Ulu' and 'Savik'. They are elemental, the archetypal meat knife.
- Two salad bowls and their servers along with 'mini cutlery' designed for sweet and savoury canapés. These creations herald the launch of the 'Human Collection', referencing the 'heart-shaped' form of the salad bowls as well as Guy Savoy's own credo: "to feed oneself is man's principal concern."

All of the tableware is produced by Alessi, Bernardaud and Tarrerias-Bonjean.

© Laurence Mouton





The smile of Virginia Mo

“Smile: a happy facial expression, created by slight movements of the face and in particular the mouth, indicating pleasure...”

This definition says it all, and it is the name given to the oh-so inspiring theme of an exclusive collection of presentation plates that Guy Savoy commissioned from Virginia Mo for Restaurant Guy Savoy in Paris.

The main idea behind these plates, set on the table before the arrival of the guests, is to give them the friendliest welcome possible... A smile is an invitation, an invitation to experience a very pleasant moment.

Each plate is hand-painted, each “smile” is thus unique and yet contributes to a running theme, a visual expression of the three senses that are key to enjoying a good meal: sight, smell and, last but not least, taste.

The plates boasts simplicity of shape, flat with no relief to give pride of place to the artwork; simplicity of colour with the use of primary colours; and simplicity of line, or the pictorial translation of childhood and the instinctive quest for immediate pleasure.

It's obvious Guy Savoy has still retained the child in him, for whom smiles inevitably involve food!

The plates are made by “Un Jour d’Atelier”, a workshop in the 14th arrondissement of Paris. They are made of Beck white faïence, a clay extracted from quarries in Normandy.



Coloured water droplets by Laurent Beyne

Guy Savoy and Laurent Beyne met back in the 20th century... In 2015, their partnership is as strong as ever!

Laurent Beyne's work is a slow maturation followed by a burst of creativity—a make or break situation. This creative process is much like the glass carving technique he developed: an ideal shape he dreams of and the fractured glass used to achieve it.

The maturation took place during a lunch at Guy Savoy's restaurant: tasting the dishes, observing the restaurant, getting a feel for the atmosphere, and the burst occurred after this moment of immersion: "The simplicity and surprise are what struck me most throughout this meal; these are the themes I've chosen to create the objects that will adorn the table: salt and pepper cellars, candle holders, etc."

Guy Savoy expressed his admiration and amazement: "When you put it that way, you've got my carte blanche."

And that is how an understanding between two men led to the creation of three beautiful glass objects called "water droplets", in such perfect harmony with the cuisine and the spirit of the house that they crossed the Seine from rue Troyon to the quai de Conti with utter ease, as if they had always been fixtures of the Monnaie de Paris dining rooms.



© Laurence Mouton

L'Homme cellulaire, Fabrice Hyber, 2015



Effervescence, Fabrice Hyber, 2015



L'Homme de Bessines, Fabrice Hyber, 2015

© Laurence Mouton

Works of art at Restaurant Guy Savoy

The artworks by Fabrice Hyber:

- *Effervescence*: this painting is the ceiling of the Bibliothèque dining room
“Fabrice Hyber told me: ‘I painted this piece like a conversation around a table: something very light, that can also become quite deep.’ I really liked this explanation, but I had already been won over by the effervescence of the painting (which is in fact its title): the lightness of the bubbles, the explosion of petals and shapes. It sparkles, it’s life, pure and simple!”

- *L’homme de Bessines* and *L’homme cellulaire*

He began as a public fountain in the French town of Bessines... and then began to proliferate because, according to Fabrice Hyber, he is destined to take over the world! One of these little green men has already made himself at home in Restaurant Guy Savoy—an excellent choice for an invader! He stands back-to-back with *L’homme cellulaire*, a man of bubbles and lace, but also a man clad in armour. He is contemporary, he needs company... and he knows that the “man from Bessines” is behind him!

- *Terre-Eau (Earth-Water)* - Oil, collage and charcoal on canvas

An endless path down wall of a hallway to the dining rooms; a beautiful metaphor that leads guests to the culinary discoveries that await them...



N°10, Bernard Frize, 2005



Autoportrait à la cigarette, Pierre et Gilles, 1999

© Maxence Malbois

THIS IS NOT A LIST... (as Magritte would say)

- *Femme à la coupe (Woman with bowl)*, Yoruba statue in painted wood

What better place than a restaurant for a woman who brings us «offerings and welcome»!

- *Tête de Bouddha (Match Head Buddha)*, original sculpture, assemblage of red matches by David Mach. Is it possible to be serene when you could catch fire at any moment? Yes, according to David Mach, who created this Buddha head with matches: symbolizing the «coup de feu», the atmosphere of the kitchen all fired up for the big rush.

Artworks on loan from the Pinault Collection

Every year, François Pinault will display about ten selected artworks from around the world («The Pinault Collection»), lent between friends. «In my wildest dreams I never imagined seeing such works in my restaurant!»

- *Joe: 2086*, Silver gelatine print, Hiroshi Sugimoto – 2005/2006

- *Joe: 2082*, Silver gelatine print, Hiroshi Sugimoto – 2005/2006

- *Et tu, Duchamp ?*, Black bronze, Subodh Gupta – 2009

- *Walt Disney Productions 1947-2013 No. 4*, Painting, Triptych – Acrylic on inkjet print, Bertrand Lavier – 2013

- *Untitled*, paper mounted on canvas, cork, copper, varnish, burns, Tatiana Trouvé – 2010



© Laurence Mouton

Joe : 2086, Hiroshi Sugimoto, 2005/2006

- *Park #3*, Pierre noire (black chalk) on paper, Adel Abdessemed – 2014
- *Untitled*, Paper mounted on canvas, cork, copper, varnish, burns, Tatiana Trouvé – 2010
- *N°10*, Bernard Frize, Acrylic and resin on canvas – 2005
- *Autoportrait à la cigarette (Self-portrait with cigarette)*, painted photograph, Pierre et Gilles – 1999





Monnaie de Paris

Twelve centuries of excellence

Founded in 864, la Monnaie de Paris is the doyenne of French institutions, bearing the esteemed distinction of the world's oldest continuing business. After nine centuries of relocating around the capital, it set up shop in 1775 in a building specially erected for it on the order of the king at 11 quai de Conti; the manufacture of coins and of medals would be brought together under one roof. Regularly minting money for the state for 1150 years, la Monnaie de Paris plays host to an inestimable wealth of material and intangible heritage, to wit a collection of 170,000 objects, arts and crafts heir to a long multi-secular tradition and a building that stands as a shining exemplar of 17th and 18th century architectural style. It is, therefore, an associate member of the Comité Colbert which brings together the largest establishments in the French luxury fields.

Connected with the Finance Ministry since 1796, la Monnaie de Paris still fulfils its public service role through the minting of euros, destined for both France and for foreign currency reserves, at its factory in Pessac. In 2007 it became a Public Industrial and Commercial Establishment (EPIC), and organisation of which Aurélien Rousseau was named President Director General in 2017.

La Monnaie de Paris was opened up to contemporary creation with the engagement of an artistic advisor for medals, Christian Lacroix, who fostered collaborations with esteemed creators who put their names to new and innovative collections- Philippe Starck, Karl Lagerfeld, Sempe, and, latterly, Jean-Paul Gaultier, and with France's great luxury fashion houses Chanel, Cartier, Baccarat, Goyard, Hermès, Cité de la céramique de Sèvres, Van Cleef & Arpels to name but a few... Since 2008 la Monnaie de Paris has hosted exhibitions by Daniel Buren, Tadashi Kawamata, Jean Prouvé, David LaChapelle, Bertrand Lavier, Maurizio Cattelan and more.

11 Conti at la Monnaie de Paris

Building upon these close bonds with artists as well as artisans (150 craftsmen are at work at la Monnaie de Paris every day), la Monnaie de Paris wished to allow the greatest possible number of people to discover its trove of artistic and cultural treasures. To this end it opened its workshops and its heritage collections for public view; it created a dedicated Monnaie de Paris boutique; it opened a museum devoted to showcasing at once the technical, artistic and historical aspects of metallurgy through the use of multimedia, interactive tools, learning workshops and innovative tours.

11 Conti at Monnaie de Paris can be accessed free of charge via the many footpaths which transect the site, allowing the public the privilege of sharing in this architectural masterpiece right in the heart of Paris.

Since 2015 la Monnaie de Paris has catered for the gastronomic visitor, playing host to the three Michelin-starred Restaurant Guy Savoy, voted 'World's Best Restaurant' by La Liste in 2017 and 2018, and the Cour de la Méridienne now hosts 'Café Frappé', the perfect venue for a quick bite. This coming together of the artistic, the cultural, the gastronomic and the commercial is to be known as '11 Conti at la Monnaie de Paris'.

La Monnaie de Paris has made a press dossier available expanding upon all the elements listed above.



French Excellence 2017 Monnaie de Paris - Restaurant Guy Savoy



Each year since 2010 la Monnaie de Paris has allied its craftsmanship and knowhow with that of one of the seventy luxury brand members of the Comité Colbert. This year the institution has turned to Restaurant Guy Savoy to bring together the twin disciplines of gastronomy and the numismatic arts; the array of colours and textures to be found in metal are as much ingredients for the graveur as is fresh produce for the cook.

For Guy Savoy the humble egg represents “the salt of the earth”: at once an ingredient and a dish in itself, it is indispensable to the man’s cuisine. Master engraver Joaquin Jimenez has elected to celebrate this relationship between the cook and his raw ingredient in the creation of a uniquely unorthodox piece... An egg on a plate!

A fusion of rose, white and yellow golds captures the enchanting colour spectrum of a dish at once grand and processional: rose gold for the copper of its cooking pot; white gold for the albumen; yellow gold for, of course, the yolk! A dash of silver leaf is added, with black nickel recapitulating a slice of black truffle. The underside of the piece bears Guy Savoy’s handprint, his written culinary creed, and engravings of the most treasured ingredients in his kitchen. The piece is packaged in a carbon fibre box (the very material from which the handles of the restaurant’s knives are made) beneath a black porcelain cloche complete with chimney- a reproduction of one of the beloved signature objets de table of Restaurant Guy Savoy.

Discover full details of the ‘French Excellence 2017’ series at the Monnaie de Paris online boutique: www.monnaiedeparis.fr



Guy Savoy Maisons

“CUISINE IS THE ART OF INSTANTLY TRANSFORMING
PRODUCTS RICH WITH HISTORY INTO JOY”

This phrase stands as a summary of how Guy Savoy views cuisine itself and of how he implements it within his establishments.

The goal of these restaurants, and their chefs, is to do justice to the best farmers, breeders, fishermen and winemakers, recognising their own work as the final link in a long chain of talented producers.

Establishments of the same flavour, yet each with their own distinct personality: Le Chiberta and its Huîtrade, les Bouquinistes, l'Atelier Maître Albert are the workshops of true artisans, where produce is regularly delivered daily or twice-daily, to be transmogrified into excellence according to the inspiration of the chef.

These are establishments where that shared spirit is upheld by teams trained in the 'Guy Savoy school', unified together around their leader, a boss and a captain.



Le Chiberta
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A restaurant With Guy Savoy, at 20 meters from Champs-Elysées

In 2004, Guy Savoy established a team a mere stone's throw away from l'Etoile and the Champs-Elysees. This prime location called for the expertise of his partner, Jean-Michel Wilmotte, to give Le Chiberta its informal club style.

Along the bottle-lined walls in the different rooms, you will discover contemporary works of art by Bertrand Lavier and Gérard Traquandi. From the Wine Room to the Bar, the transformable rooms allow for original adaptation for business lunches, theme dinners, cocktail dinners and personalised breakfasts.

In the hands of a team with the "Guy Savoy" spirit, directed by his associate Jean-Paul Montellier, and by Stephane Laruelle in the kitchen, Le Chiberta overflows with imaginative treasures, both in the choice of wines and in the creation of the dishes.

A few favourite dishes (bon plats à venir)

- Citrus-marinated fillet of salmon, watermelon and cucumber with pomelo
- Wild Normandy turbot with potato 'scales', fricassee of green asparagus, ratte potatoes, Pak Choi with cashew nuts, 'sauce hollandaise' emulsion
- Crispy saddle and rib of French lamb with basil mustard, confit tomato polenta, tomato marmalade, poivrade artichoke 'petits farcis'
- 'Strawberry-Rhubarb-Verbena'

Menus

Lunch Menu of choice €49 (excluding drinks)

Tasting menu €110 (excluding drinks)

Food and Wine Pairing Menu € 165

Capacity

Seating capacity: 85

100 for cocktail dinners

Dinning rooms

Private rooms seat 14 to 40

Organisation of breakfasts for 10 people or more

Wi-fi access, screens, video projector

The restaurant may be booked for private functions



Chef: Stéphane Laruelle

After graduating from hospitality management school, Stéphane Laruelle went on to study at the Ecole Supérieure de Cuisine Ferrandi (school of culinary arts) before working in turn at the Faugeron, Crillon and Grand Véfour restaurants as commis chef. He then submitted his application to Guy Savoy, who hired him at rue Troyon. Savoy next sent him as chef de partie to his restaurant Le Cap Vernet, and then to La Butte Chaillot, where he remained chef for seven years. He has been chef at Le Chiberta since 2007.

Associate director: Thierry Belin

His hospitality management degree under his belt, Thierry Belin left for London to work as commis waiter at the Savoy (a sign of things to come?!). He returned to France a year and a half later to pursue his career in a number of restaurants, including the Martinez hotel in Cannes and Le Bristol in Paris. He was hired in 2004 at Le Chiberta as maître d’hôtel, and this year took on the position of associate director.

“I chose to work in the front of the house for the contact with guests. I feel at home at this Guy Savoy restaurant because the guests are truly pampered. I was impressed by the initiative of sending out a number of little extra dishes; I had never seen that anywhere else.”

Opening hours
Open every day round, except Saturday at lunch and Sunday
For lunch from 12 noon to 2:30 p.m.
For dinner from 7:30 p.m. to 11 p.m. And from 7:00 p.m. to 11:30 p.m. on Saturday

Air conditioning – Valet parking
Access: Charles de Gaulle-Etoile metro station
Public car park: Friedland



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A highly contemporary rotisserie in the heart of old Paris

A log fire softly flickering within a vast stone fireplace; meat, poultry and fish sizzling in the *rôtisserie*; around sparkling tables of grey slate guests are seated in the midst of this remarkable spectacle, where roasted duck breasts, monkfish tails and pork ribs are served straight from the spit to the plate. The tone is set: generous plates, first-rate produce and authentic cooking.

Those wishing to enjoy a more intimate dining experience away from the *rôtisserie* room can avail themselves of our tranquil Wine Room and Salon Bibliothèque.

After remodelling the interior of Restaurant Guy Savoy, Jean-Michel Wilmotte set to work here: austere décor, the finest materials, intimate spaces.

A few favourite dishes

- Seasonal salad bowl and chicken liver
- Spit-roasted farmhouse chicken, potato purée
- Grapefruit terrine and tea sauce

Set menus

At lunch: Starter + Main Course or Main Course + Dessert: €28

Starter + Main Course + Dessert: €35

At dinner: Starter + Main Course + Dessert: €35

Tasting menu: €75

Average price à la carte: €45 (excl. drinks)

Capacity

Seats 100 / Seats 150 for cocktail dinners

1 room seating 10 to 16 guests

1 room seating 20 to 30 guests

1 room seating 60 to 100 guests

Opening hours

Open 7 days a week except on Saturday lunch and Sunday lunch

Lunch: from 12:00 pm to 2:30 pm

Dinner: from 6:30 pm to 11:30 pm from Monday to Sunday

Closed for Christmas holidays

Private rooms available for group bookings at lunch and dinner

Air conditioning – Valet parking

Getting there: Saint-Michel / Maubert Mutualité metro

Public car park: Notre-Dame



Chef: Emmanuel Monsallier

At the age of 19, his hospitality management degree fresh in hand, Emmanuel Monsallier (known as Manu!) began working at the Bernard Loiseau restaurant as commis chef. After a stint with Jean Bardet, he was hired by Guy Savoy for the opening of the Bistrot de l’Etoile on avenue Niel and then as demi-chef de partie at his gastronomic restaurant on rue Troyon. He gained some more experience with Lucas Carton, before returning to Guy Savoy as chef de partie. Then became chef at the Bistrot de l’Etoile on rue Troyon, chef at Version Sud, “chef tournant” or relief chef, and has been chef at L’Atelier Maître Albert since the restaurant opened. “After twenty years as chef, I appreciate the family atmosphere that reigns at Guy Savoy. We all work for and with him, a real relationship is forged. And what’s on the plate has to be in his image: no fuss. I love this style of cooking.”

Associate director: Laurent Jacquet

Since Laurent Jacquet couldn’t decide if he wanted to be in the kitchen or on the floor, he did a double major at hospitality management school. While he wasn’t convinced by his first experience in the kitchen, his second experience front-of-house at the Troisgros restaurant sparked his enthusiasm. He honed his skills at L’Oustau de Baumanière in Provence and then L’Auberge de Provence in London, before returning to France to work as a demi-chef de rang for Guy Savoy. He then took over from Jean-Paul Montellier as dining room manager of Restaurant Guy Savoy, and moved on to the interim management of Les Bouquinistes. He took to it keenly, and so when Guy Savoy opened L’Atelier Maître Albert, he applied for the position of associate director.

“I really enjoy working with Guy Savoy because he has a real vision of the profession. As associate director of one of his restaurants, I ‘extend’ his work into a context that differs from his gastronomic restaurant at Monnaie de Paris. All of the restaurants share the same spirit—we’re like the fingers of his hand!”



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Les Bouquinistes, the Menu-Mental version

Fabrice Hyber, an artist whose works feature heavily in the décor of Restaurant Guy Savoy, had an idea one day whilst dining at Les Bouquinistes: he envisaged the back wall of the restaurant as a vast canvas, the gargantuan page of a notebook with words by Guy Savoy on the dishes and the wines, all rendered in several languages. Guy Savoy gave his input: "It's fantastic... but the entire restaurant should serve as this vast canvas; our guests will dine within the fresco- it will be our Menu-Mental!"

Within the kitchen, Guy Savoy overhauled the menu with Stéphane Perraud, making sure that the Bouquinistes 'signatures'- the foundation of the restaurant's success since 1994 - remained.

A few favourites from our Menu

Starters:

- Marbled terrine of foie gras with red wine and spices, apricot and raisin chutney
- Ravioli of gambas, lemon-courgette, ginger and lemongrass emulsion

Main courses:

- Roasted tuna in basil crumb, confit aubergine, greek yoghurt and cranberries
- Braised suckling pig, pomme purée

Desserts:

- 'Pure Chocolate'
- Strawberry and Matcha tea Vacherin

Capacity

58 covers

Two rooms for private functions: 20 and 30 people.

Possibility of privatization for lunch and dinner.

Set Menus:

At lunch: Starter + Main Course / Main Course + Dessert = €29

Starter + Main Course + Dessert = €36

At dinner: Starter + Main Course + Dessert = €44

Six-course tasting menu, served for the entire table = €78 (excl. drinks)

Average price à la carte : €65 (excl. drinks)



The Chef: Stéphane Perraud

After hotel and catering school, Stéphane Perraud worked his first summer season at Le Christina in La Baule, followed by summers in Cap d’Agde and winters in the Tignes and Val Fréjus ski resorts, before deciding to submit his CV to 38 of France’s finest restaurants. Having just opened La Butte Chaillot, Guy Savoy hired him, later moving him to his flagship restaurant where Perraud became sous-chef. When the Cap Vernet restaurant opened, Guy Savoy offered him the position of chef. After a nine year hiatus running his own restaurant in the provinces, he took over the kitchen at Les Bouquinistes at Guy Savoy’s request.

“What makes working alongside Guy Savoy so enjoyable is the relationships that develop. In the kitchen, we speak the same language; perhaps it’s down to our childhoods, both spent around gardens, farms, and mothers who were very good cooks...”

Associate Director: Laurent Jacquet

Laurent Jacquet’s passion for service was ignited in the hallowed dining room of Troisgros. A move to l’Oustau de Baumanière, then to l’Auberge de Provence in London, further cemented his dedication to his craft. On returning to France he joined the Guy Savoy team as demi-chef de rang, rapidly immersing himself in Guy Savoy’s ethos towards service and becoming restaurant manager after just a few short years, going on to accept the role of associate director of Guy Savoy’s l’Atelier Maître Albert upon its opening in 2003.

Laurent Jacquet explains: “I appreciate working with Guy Savoy because he is a man who brings true vision of his craft. As director of one of his restaurants, I relay the baton of his work in a different context than that of his gastronomic restaurant at la Monnaie de Paris; the same spirit reigns in all of his establishments- we are merely an extension of the man himself!”

Opening hours
Open all days.
Lunch: service from 12 a.m. to 2:30 p.m.
Dinner: service from 7 p.m. to 10:30 p.m.

Air conditioning. Parking valet.
How to get there: Métro St-Michel or Odéon.
Public car parks: Quai des Grands Augustins – Palais de Justice.



Le Restaurant Guy Savoy – Las Vegas
Caesars Palace
3570 Las Vegas Boulevard South
Las Vegas - NV 89109
ETATS-UNIS
Tel: +1 702 731 7286

The “brother” of the Paris restaurant

A Restaurant Guy Savoy opened in the Augustus Tower of Caesars Palace on May 17, 2006. The kitchen and dining room brigades share the same references, follow the same routines; in such a way, the Las Vegas location emulates the Paris restaurant down to the tiniest detail and serves the coveted, classic Savoy meals.

This world, as new as it is familiar, fills its staff with enthusiasm and astonishes its guests.

There is much interaction between staff and guests, and even amongst the guests for that matter, with frequent allusions to the last meal they enjoyed at Restaurant Guy Savoy, but on the other side of the Atlantic.

Guy Savoy is now in Las Vegas but “I’m not exporting myself,” he notes, “I’m being imported!”

Signature dishes

They are the same as the Paris location.

With two additional features:

- The tasting menus served at the “Krug Chef’s table” are curated to pair with Krug champagnes
- The “Cognac Lounge”, where guests are invited, after their meal, to sample the finest cognacs.

Menus

- “Prestige” menu
- “A la carte” menu

Chef: Julien Asseo

The son of a Bordeaux winegrower, Julien Asseo spent his childhood both in the Bordeaux region and in California, and went on to study culinary and pastry arts at the Gascony hospitality school.

Forging his experience between France and the United States, he settled in Las Vegas to work for two years under Joël Robuchon, before joining the Restaurant Guy Savoy brigade in 2011. He started under the direction of Matthieu Chartron, and is now executive chef.

“It is an honour and pleasure to practise my profession in one of Guy Savoy’s restaurants, because I have such great appreciation for his philosophy of cooking and his highly personable management style.”



Restaurant manager: Alain Alpe

After a double major in kitchen and front-of-house service at the Nice school of hospitality management, followed by a sommelier diploma, Alain Alpe worked in a number of restaurants in France (La Chèvre d'or and Joseph Rostang's La Bonne Auberge, to name a few). He then moved to the United States for twelve years before joining Restaurant Guy Savoy's Las Vegas location in 2005, where he remains manager to this day.

“Working for Guy Savoy carries a great deal of responsibility because you have to be the best at all times! Especially since Las Vegas has in the space of a few years become a key destination for fine food lovers from across the United States and around the world. It's tremendously motivating.”

Opening hours

Open from Wednesday to Sunday, 5:30pm until 9:30pm

3 private rooms for 8 to 64 people

Air conditioning. Parking valet.

Gift boxes

All Guy Savoy restaurants offer a range of gift boxes to suit different desires and special occasions.

Delight your loved ones with the gift of an exceptional meal, a beautiful book or a gift voucher.

Give our team your recipient's contact details or order gift boxes directly from each restaurant's web site.

You can add a personal touch with a message.

We will have the gift box sent without delay.

Gift boxes can be purchased on location, via each restaurant's web site or by telephone.

Private hire

All Guy Savoy restaurants are available for private hire.

You can reserve one or several dining rooms, or the entire restaurant.

To privatize one of our locations, please book well in advance: 3 months for Restaurant Guy Savoy, one month for our other locations.

Social media

Guy Savoy restaurants are active on social media and thanks their community of fans for their show of passion and enthusiasm each and every day.

New dishes, new menu, special tasting menus, events, restaurant life, games, and more.

Get the latest Guy Savoy restaurants news on Facebook.

Follow Guy Savoy on Instagram and Twitter.



*@guysavoy @ateliermaitrealbert
@lechiberta Restaurant Les Bouquinistes*



*@guysavoy #lechiberta
#guysavoy #lesbouquinistes
#ateliermaitrealbert*

EXPERIENCE RESTAURANT GUY SAVOY... AT HOME

The new online shopping platform www.guysavoy-boutique.com offers a range of tableware, books and gift certificates from Restaurant Guy Savoy to web users throughout France and the rest of the world.

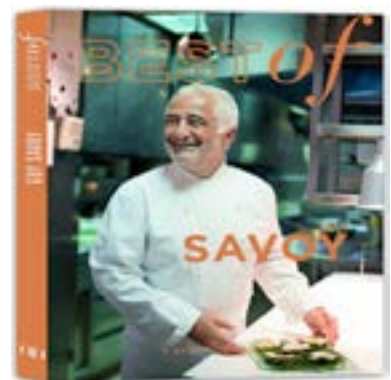
This is the world of Guy Savoy online, showcasing the creations of artists, artisans, designers and producers who all work with the shared vision of bringing beautiful objects to the tables of our restaurant.

The online boutique features:

- 'Sourire' presentation plates in faïence clay, hand painted by Virginia Mo
- Coloured water droplets by Laurent Beyne, of cut glass, used in the restaurant to present salt and pepper, butter, or even as candleholders
- 'Ulu' and 'Savik' knives from the 'Thau' collection, designed by Bruno Moretti and produced by blade-smith Tarrerias Bonjean
- porcelain tableware: the famed triple compartment plate, the chimney cloche and the 'surprise cup' designed by Bruno Moretti and produced by Bernardaud
- salad servers and amuse-bouche picks created by Bruno Moretti and made by Alessi
- books written with and by Guy Savoy
- gift certificates for the restaurant

Detailed pictures and in-depth information on all of the items available can be found online.

Whether to shop in anticipation of a visit, to take a little piece of Restaurant Guy Savoy home with you, or to share the unforgettable Guy Savoy experience with others, the online boutique awaits you...



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