

A nighttime photograph of a Parisian cafe with outdoor seating. The cafe has large arched windows and columns. People are sitting at tables with striped umbrellas. The text 'LVH' is at the top, 'EXPERIENCE' is in the middle, and 'PARIS RESTAURANTS' is in large letters across the center. 'FRANCE, EUROPE' is below it. On the right, there is a vertical film strip graphic.

LVH

EXPERIENCE

# PARIS RESTAURANTS

FRANCE, EUROPE



The City of Light, City of Love, or the world's fashion capital, endless are the nicknames to pinpoint the magic of Paris. An indomitable essence of fine living, romance, and wonder runs through this mythic town, with its mere mention evoking far more than its landmarks. Paris's iconic 19th century cityscape criss-crossing city blocks overflow with culture and history – from sprawling boulevards, palatial public gardens, and enchanting tree-lined quays along the mighty Seine. Paris's legendary high-end retail and fine dining institutions are tailored to please the most discerning clients. All of Paris's monikers are far from enough to reveal all the glory of this great city. To get its full regalia, Paris has to be experienced, and preferably more than once – even often!

- New York – Paris 6h 30'
- Miami – Paris 9h
- Los Angeles – Paris 11h





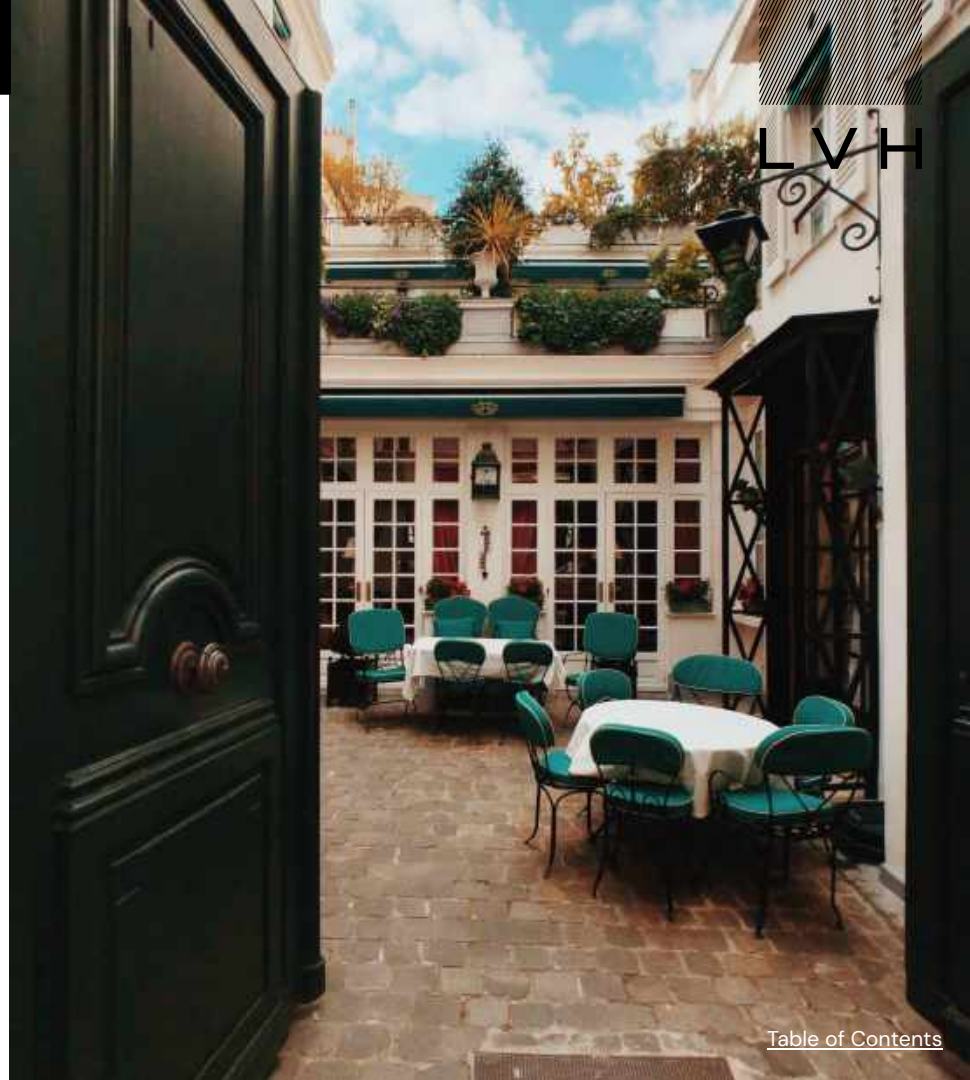
LVH

# RESTAURANTS

# RESTAURANTS

In this land of unwavering kitchen etiquette, the food landscape in the French capital is an assemblage of quality dining experiences at all levels. Bustling with a brilliant constellation of restaurants with 134 Michelin stars divided among the most haute cuisine eateries, Paris counts a bevy of new openings that show off how its cosmopolitan nonchalance and spirit. The Paris Society Group and Moma Group, key players in the catering and hospitality sector in France, are responsible for bringing together many great chefs, architects and prestigious artistic directors to create unique and varied dining concepts.

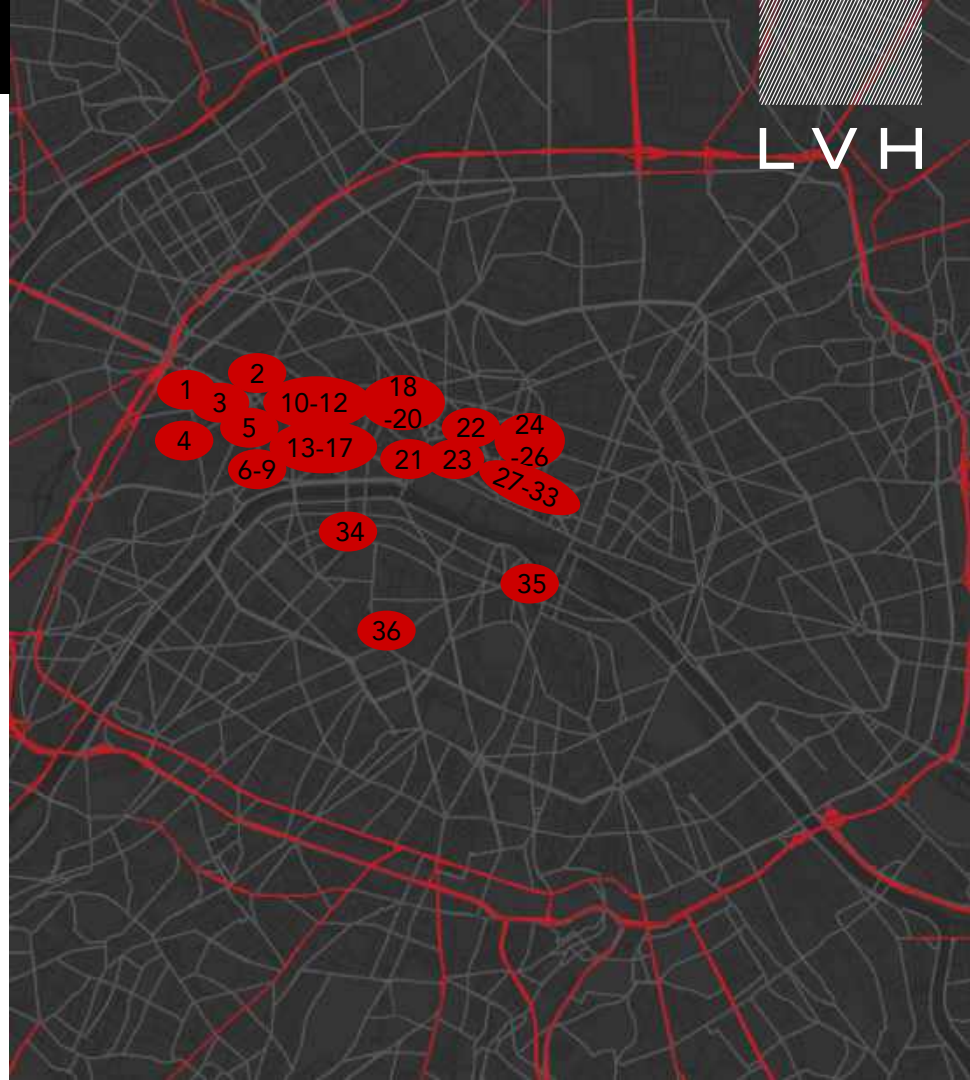
There has also been a renaissance of Paris's long-established gastronomic landscape, with traditional bistros, brasseries, and stylish restaurants serving classic French cooking made famous by chef Auguste Escoffier. The seemingly unyielding landscape of French haute cuisine has gotten a jolt from the arrival of chef Jean Imbert, who is taking over the reins in the kitchens of the Hotel Plaza Athénée, formerly run by Gallic culinary virtuoso Alain Ducasse. Similarly, the two-star chef Jean-François Piège, who is behind several restaurants in the city, needs no introduction. With his latest project, Mimosa, he stays on top of the **wave of success** with his other ventures.





# RESTAURANTS

- |                                  |                                  |
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| 2. Noto Paris                    | 23. Ran                          |
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# RESTAURANTS

## RURAL BY MARC VEYRAT | FRENCH TRADITIONAL

Chef Marc Veyrat opens his new authentic and convivial restaurant with a capacity of 220 seats. In terms of the decoration designed by Lionel Jadot, wood takes precedence: the tables, the facade and the walls with patchwork benches and sheepskins placed here and there will quickly make one forget they are in the Palais des Congrès. For the Rural's menu, Marc Veyrat brought the essence of the two-starred restaurant La Maison des Bois's cuisine to recreate a more straightforward menu and thus fairer. Expect lake pike Quenelles, signature verbena juice, Free-range chicken and its Savoyard Matafan and Blanquette of veal with almond milk. For dessert, stroll to the presentation table with the buffet of Mémé Caravi: the seasonal shortbread tart, the apple or pear tart, the semolina sabayon with salted butter, praline tart, ice cream, or Savoie cake with wild blueberries, a feast for the body and soul.





# RESTAURANTS

## NOTO | ITALIAN

Named after the Sicilian city of Noto, this art déco trattoria sits on the second floor of the Salle Pleyel renowned concert hall. Decorated by designer Laura Gonzalez, the dining room illuminates a joyous mixture of inspirations from traveling all over Sicily, offering a very marked result of converting the syncretic culture of Sicily into the interior design. Chef Patrick Charvet crafts a Sicilian-inspired feast with colorful presentations and bright dressings. For a pleasant meal, try the octopus carpaccio with roasted bell peppers, grapefruit and green mint, and the grilled tuna complemented by caramelized eggplants and squid chips. Finish with a tasty semifreddo with frozen lemon and verbena. Expect an exciting wine list with many Italian labels.



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# RESTAURANTS

## VICTORIA PARIS | MEDITERRANEAN

Above all, Victoria Paris is the story of one of the most beautiful private mansions in Paris, standing proudly on the Place de l'Etoile. Elegance takes on a majestic dimension in the volumes, the veined marble and the woodwork that dress the place. However, it shakes up the canons and constrictions, offering a sunny menu and deliberately chic and informal service that reign in this Parisian meeting place.



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## MAISON RUSSE | RUSSIAN

In the heart of the 16th arrondissement of Paris, a few steps from Place Victor Hugo, 59 Avenue Raymond Poincaré houses this new Russian concept. Hidden inside a historic house is a series of lavishly designed spaces – decked out with a timeless style overseen by designer Laleh Amirassefi. The decoration is warm and welcoming, with a mix of Russian-themed ornaments (including a life-size Russian doll), Ottoman-style seating, Persian rugs, plenty of sumptuous fabrics, and glamorous baroque touches. There's also a charming hidden patio populated by trees and flowers and wrought iron furniture adorned with rustic materials. Then there's the “Franco-Russian” menu offering an exquisite blend of Russian and French dishes like baked potato topped with caviar, linguine with lemon bottarga and much more.



# RESTAURANTS

## BRASSERIE CEZANNE | FRENCH, MEDITERRANEAN

Chez Cézanne, a restaurant with Provençal flavors, offers tasty cuisine in a dashing universe. Inspired by the Provence of Paul Cézanne, you can discover family cuisine in the colors of the South in a friendly spirit. Share a convivial moment in one of the most beautiful districts of Paris, between the Trocadero and Place de l'Etoile, and at the establishment that welcomes you in an exotic atmosphere. Unique and atypical place imagined like a Provençal house, the Brasserie Cézanne immerses you in the good mood of the South. It warms the soul as it brings up an appetite. Cézanne transports you to the South.





# RESTAURANTS



## GIRAFE | FRENCH, SEAFOOD

The Girafe Paris Restaurant provides an upscale dining experience with a fantastic view overlooking the Eiffel tower. Nestled in the heart of the Cité de l'Architecture in Paris, Girafe is all about the gestures of yesteryears. Designed by Joseph Dirand in the spirit of the 1930s, Girafe boasts hushed décor, with cream-colored banquettes, a marble bar, tropical plants, and original pilasters. In this stylish seafood restaurant, the fare fluctuates between heritage and modern cuisine as a mixture of simplicity and luxury. Fish, shellfish, and crustaceans are prepared in all their forms – classic, raw, like ceviche or sashimi, and grilled (lobster, sole, turbot). The dining experience combines allure, unexpectedness, and a typical Parisian carefree spirit.



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## RESTAURANT MONSIEUR BLEU | FRENCH

Housed in the west wing of the Palais de Tokyo, on the edge of the quays, facing the Eiffel Tower, Monsieur Bleu comes with a revamped architectural design. A cosmopolitan and international space conceived and designed by the architect Joseph Dirand is a place to eat, meet, share and dance. Enjoy one of the most beautiful terraces in Paris with a breathtaking view of the Eiffel Tower. Like the Palais de Tokyo, Monsieur Bleu is unique and elusive. Ideal venue for dinners with friends, lunches with the family, meetings between artists, business meals, and restless nights. Monsieur Bleu offers simple and elegant cuisine comprised of seasonal products.





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## FOREST RESTAURANT | MEDITERRANEAN AND MIDDLE EASTERN

Forest is the new post-modern refuge installed at the Museum of Modern Art in Paris. Multidisciplinary collective Uchronia has designed the interior that takes on the air of a brutalist lair combining concrete textures, creeping vegetation and serene decor, developing a narrative that evokes a forest-like conception. The Forest is structured around four spaces reflecting Parisian artistic life — the terrace, the entrance, the agora and the large hall. Different but complementary, the rooms and their atmospheres change during the day as the museum's doors open and close, making Forest both the restaurant of the Musée d'Art Moderne de Paris and, in the evening, taking on a life of its own. The food at Forest is quite sophisticated and healthy, with lots of quality vegetables and Middle Eastern ingredients prepared by French virtuoso chef Julien Sebbag, who perfected his mastery in Tel Aviv and is riding the wave of popularity of Israeli restaurants like Miznon.



# RESTAURANTS

## BAMBINI PARIS | ITALIAN

Bambini is a hip eatery at the Palais de Tokyo with an elaborate Italian theme. As soon as you walk through the door, you are plunged into a contrasting, playful and sophisticated décor, evocative of a festive, colorful and even theatrical Italy. Outside, sheltered under fabric parasols and comfortably installed on flowery benches, the forecourt of Palais de Tokyo vibrates. Besides Italian aperitivo, generous refreshing cocktails like Cleopatra Moscato or Carpano Antica Formula, cicchetti, and tapas, Bambini Paris serves the most tantalizing desserts. These include tiny Neapolitan donuts, all hot for dipping in melted chocolate and Piedmontese hazelnuts, giant lemon tart, or huge cups of homemade ice cream. It is perfect for a sunny afternoon or late-night drinks with friends.





# RESTAURANTS

## MISS KO | JAPANESE

Miss Ko is a high-concept lounge and restaurant with a transporting quality, inviting hip and fashionable, very bobo crowd. Inspired by the persona of the mysterious though fictitious Miss Ko, the venue is a Eurasian fusion fantasy world filled with neon and blinking countertops, part Blade Runner, part Alice in Wonderland. A large bar area runs the length of the room and the creative drinks showcase ingredients like shochu, lemongrass syrup, and yuzu liqueur. Try the Crazy Mo Fo, an exotic blend of coconut milk, Bahn lot, bourha and cane sugar. The food menu, by chef Fabrice Monot, is full of inventive Japanese-French fare, dishes like Rainbow Samurai rolls, made from California salmon, avocado and mango, Asian-style ribs, and a black salmon burger. Their desserts are similarly inventive and do a range of funky Bubble Teas, including delicious and refreshing lychee and kiwi.

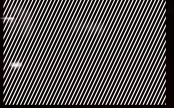


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## DIEP RESTAURANT | CHINESE & THAI

Established in 1985 by the Diep family, the restaurant bearing the same name is nestled just off the most beautiful avenue in the world and has succeeded in carving out a stellar reputation for itself in the Parisian restaurant scene over the years. Diep specializes in an amalgam of Chinese and Thai cuisine, executed with finesse and delicacy. A wealth of eastern flavors awaits your palate, and you can choose between the subtleties of Chinese cooking on the one hand and the spicier aromatics of Thai cuisine on the other. A stone throw from the Champs Élysées, Diep is a small place set on Pierre Charond Street. Inside, a dimmed ambiance is elevated by calm Chinese music and fine Chinese art.



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## MUN RESTAURANT PARIS | ASIAN FUSION

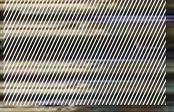
Mun restaurant, pronounced /min/, set at 52 Avenue Champs-Élysées, is an ode to Asia displayed in the interior design by Eve Von Romberg and Charlotte Besson-Oberlin. Precious fabrics, varnished wooden panels, velvet chairs, lanterns, and intimate nooks bring Chinese imperial and upper-crust home decor to mind; visitors simply dive into an authentic Oriental boudoir atmosphere. Discover the savoir-faire of chefs Julien Chicoisne and Roland Puse, accompanied by Aurélien Fleury's cocktails. Leaning toward Japanese cuisine, the sushi bar offers sashimi, California rolls, and tataki. The menu list such specialties like gyozas, wood-fired yakitori, hamachi carpaccio with avocado and dashi miso, and shabu-shabu style shrimp. For dessert, try the rich pastries created by Yann Couvreur.



# RESTAURANTS

## VERDE | FRENCH

Located in the Parisian Golden Triangle district, one of the most beautiful areas of the capital, Verde by Yeeels is a prestigious establishment on Avenue George V. The decoration is refined and uncluttered. At the same time, numerous mirrors and marble on the walls give a certain cachet to this place. In a chic and classy atmosphere, this place will delight the most gourmet guests in a chic and classy atmosphere. Led by Chef Thibault Sombardier, the cuisine is full of Mediterranean flavors, simple and impeccably made. The menu includes ricotta ravioli with truffle cream, scallops, and veal chops roasted in juice with a delicious homemade mash that will not disappoint.



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## JEAN IMBERT AU PLAZA ATHÉNÉE \* MICHELIN | CLASSIC FRENCH

Jean Imbert's new gastronomic, Michelin-starred restaurant in the heart of the Plaza Athénée in Paris is an ode to noble local produce and heritage cuisine that has made French cooking famous. Chef Jean Imbert unearthed ancient recipes – some 250 years old – to celebrate France's rich culinary heritage creating fares that cross trends and centuries while remaining profoundly modern. The dining experience at Jean Imbert Au Plaza Athénée transcends time and place, returning the guest to the soulful origins of French dining. The door marks the entry point to this world where everything centers around a grand Royal Table crafted from antique Breccia marble. Adorning the room with 20,000 gold leaves and a gilded ceiling, designer Remi Tessier has created a shining jewel of a restaurant with a warm, convivial atmosphere.



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## MANKO RESTAURANT | PERUVIAN

Peruvian Cuisine has been an inspiration for every culture in the world for centuries. Influences from Europe, Japan, China and Africa have blended with the ancient Andean culture and the vitality of the Amazon, giving birth to a unique world of flavors revealed and shared in the present. This is how Peruvian Food is celebrated and how Manko arrived in Paris. The architect behind the decor is Laura Gonzales, who created and brought her insights with a hint of authenticity and strong identities, mixing it with Peruvian influences and those that have originated in the Andes. "The idea was to succeed in transcribing the raw refinement," said the architect.





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## GIGI RESTAURANT | ITALIAN

Gigi Paris is situated above the Théâtre des Champs-Élysées and is designed by Hugo Toro. The restaurant offers refined cuisine with an Italian flavor, to be enjoyed while contemplating the spectacular view of Paris. Gigi is the latest venue by the Paris Society Group. It gives pride of place to Italian gastronomy and high-end style. Every exceptional address has its mythical bar, and as such Gigi is no exception to the rule with its Bellini Bar (open every evening). This is the meeting point for aperitivo lovers. The playlist, performed by talented live musicians, mixes jazz, iconic songs from the 50s and 60s and other Italian and international favorites.



## L'AVENUE | FRENCH

One of the best of any Costes Brothers eatery, L'Avenue, is set in the 8th arrondissement opposite Christian Dior in a meticulous brasserie decorated by Jacques Garcia. It is a place with alluring high-wattage clientele in winter and in summer alike. Most of the fun is sitting outside; however, inside, dark and attractive space is layered in heavy red velvet, Murano chandeliers and a seductive lounge space that perk with life from day till very late at night. A traditional brasserie menu with trendy flair begins with a morning breakfast menu of egg, pastry and smoked fish specialties. Lunch and dinner are a more elaborate affair with homemade foie gras served with toast, a full raw bar and a delectable selection of salads.





# RESTAURANTS

## APICIUS \* MICHELIN | FRENCH

Apicius, with a Michelin star to its name, is set in a sumptuous 18th-century private mansion that calls to mind a small palace. Created by Jean - Pierre Vigato, a champion of fine dining, it is now linked to the talents of Mathieu Pacaud, who **alchemizes** ingredients and creates a symbiosis of tradition and creativity. Accompanied by Jérôme Chauceuse as a pastry chef, together they reinvent the classics. In the spirit of the new Apicius, the Bar is the enfant terrible of the house. The mixologists show off their brilliance, maneuvering layered cocktails in spontaneous creations.



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## LE BOEUF SUR LE TOIT | FRENCH

The Boeuf Sur le Toit is a famous brasserie in an art deco style with wood paneling, paintings, sculptures, engraved mirrors, a large mahogany bar and a marble entrance. Since its creation in 1922, the history of Le Bœuf sur le Toit has been closely linked to a group of artists, musicians, poets and painters who met every week with Jean Cocteau – then the owner of the premises. The artists who frequented the venue include Christian Dior, Coco Chanel, Francis Picabia, Picasso, Erik Satie, and later Charles Trenet or Léo Ferré. Faithful to the state of mind of Le Bœuf sur le Toit, the interior designer Alexis Mabille favors a unique decor inspired by the restaurant in its most glorious years, the 1930s and 1940s. Le Boeuf sur le Toit serves excellent, very well-prepared and classic French cuisine, with dishes like sea bream in sesame sauce or duck breast in honey and ginger. The cocktail menu is the result of close collaboration with the iconic Maison Hennessy. Le Bœuf sur le Toit is experienced as an evolving place where you can spend the evening without leaving it – from the restaurant to the bar, to the Music Hall, smoking room and private lounges.





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## LE PIAF | FRENCH

Nestled in the heart of the 8th arrondissement of Paris, a stone's throw from the Champs-Élysées is le Piau – a restaurant, a bar, and nightclub. A welcoming atmosphere, red velvet benches and subdued lighting enhanced by candlelight guarantee mellow evenings. You can enjoy traditional French cuisine in the restaurant, while in the basement, the cocktail bar transforms into a night nest on Thursday, Friday and Saturday nights. The tailor-made cocktails, specially created for Le Piau, are the ideal elixir to delight and loosen the nightawks with the sounds of a piano playing French chansons and English pop.



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## MATIGNON PARIS | CLASSIC FRENCH

Near the Champs-Élysées in the 8th arrondissement of Paris, facing the Jardins du Théâtre Marigny, in the heart of the Golden Triangle, lives Le Matignon. Temple of the Parisian nightlife whose decor was designed by Charles Tassin. It also comes alive during the day with its restaurant, designed by Jacques Garcia. Refined and modern, the place lends itself perfectly to breakfast on the terrace, lunch under the veranda or dinner in a golden and subdued light. Adapting to all tastes, the Matignon menu offers "rustic yet classic" cuisine with gourmet and balanced dishes prepared on-site.



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## BRASSERIE PASTIS | SICILIAN

After opening the Cézanne brasserie in 2019, this same group of friends this time set their sights on Place Saint-Augustin with Pastis, a new Mediterranean brasserie in the colors of the dolce vita. You will be seduced by the warm cuisine, crunchy seasonal vegetables, fish and seafood cooked in the Sicilian way, and fresh produce coming directly from Italy. The young chef Paul Alexandre Laumont, originally from southern Italy, knows how to intrigue the taste buds by creating pretty, colorful and harmonious plates.



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## RAN | JAPANESE

Ran – named after the last film by the great Akira Kurosawa – presents the world of today's enigmatic Tokyo enhanced by notes of French gastronomy. RAN is not simply a restaurant, it is a feeling and a space suspended between two times: a contemporary Japan and an atmosphere of a mythical former private mansion of the Marquis de Lafayette, dating back to 1728. *Moma Group* and *Blackcode* took over the house, entrusting the decoration to the interior design alchemist Tristan Auer who combined tradition and modernity, refinement and elegance, creating a decor of sensual and singular beauty. In the kitchen, chef Shuhei Yamashita from Kinugawa Vendôme signs the menu of Japanese gastronomy with modern twists. Dried bonito broth – dashi style – with mushrooms, salmon carpaccio, chicken gyozas, and vegetables are some of the specialties.





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## CREATURES | VEGETARIAN

The open-space bar facing all of Paris welcomes Parisiens and globetrotters from morning to night. It will become the most craved spot in the capital on sunny days. Set in a unique space allowing guests to start, continue or accompany the culinary experience. This is the most beautiful rooftop in the capital at the top of the Galeries Lafayette **Paris** Haussmann. *Créatures* stands out as the essential spot during the summer in Paris. For lunch and dinner, discover the vegetarian cuisine of chef Julien Sebbag.



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## PERRUCHE | MEDITERRANEAN

The cocktail bar and restaurant Perruche is a lush rooftop oasis with a Mediterranean vibe and an incredible 360°- view of Paris. Perched atop an ultra-lux Printemps Haussmann department store, Perruche (or Parakeet in English) sprawls across a 5380 sq ft rooftop terrace filled with lounge sofas and dining tables. Open daily from lunch to late night, the rooftop offers seating both at the lovely terrace and also in the very stylish indoor restaurant, complete with panoramic floor-to-ceiling windows. Enjoy sunny cocktails or choose from a food menu offering seasonal and colorful dishes that are made perfect for sharing. Given the location, Perruche is an ideal pit stop after a day of shopping. Still, this sophisticated, chic, Mediterranean-ish oasis is worth visiting any time of the day. Or at night, when the rhythm of live music fills the terrace.





# RESTAURANTS

## COCO | FRENCH

Coco restaurant is housed in the historic Charles Garnier building of Paris Opera House, the Palais Garnier. The two syllables say a lot – CoCo sounds like a champagne bubble, a mixture of chic and laughter. When the Paris Opera House, the Palais Garnier, first opened in 1875, the idea was to always have a glorious place to dine before and after the performances. By opening its doors, restaurant Coco fulfills that vision. Laurent de Gourcuff, the founder of the group Paris Society, is the wizard behind the venue, together with a young designer signing at the helm Corinne Sachot. De Gourcuff invited young French chef Julien Chicoisne to run the kitchen with a fresh, contemporary interpretation of surf and turf. Make way for beautiful dishes and intense flavors, including an entire cooked artichoke stuffed with green beans and mustard dressing. Opt for churros with a vanilla-cream-and-chocolate sauce for a sweet and succulent ending.



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## MIMOSA RESTAURANT | MEDITERRANEAN

Located on the edge of the central courtyard, the restaurant is open from lunchtime until late in the evening... Its menu is designed by the famous starred chef Jean-François Piège, responsible for honoring French gastronomic craftsmanship. Mimosa combines nature, pleasure and the sun. For chef JF Piège, "Mimosa is an ode to France, to its exceptional products, heritage, and identity". That's why there's nothing artificial, complicated, or overwhelming: just a beautiful bar, spectacular staging, and a generous menu.





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## CAFÉ LAPÉROUSE | FRENCH

Café Lapérouse is anchored in the freshly renovated Hotel de la Marine set at the place de la Concorde. A spectacular romantic decor was created by Cordélia de Castellane, who has not skimped on the means, carefully considering every detail of the decor. All the elements were made by French craftsmen, from the bar to the seats, including the woodwork and ceramics. Colorful prints in “Lapérouse blue,” touches of Art Deco, and West Indies influences pay tribute to the 18th-century French explorer who serves as the restaurant’s namesake. All the floral and aquatic motifs on the plates and the impressive mural were drawn by the interior designer herself. To satisfy socialite appetites, the menu takes on the repertoire of new classics of the Parisian brasserie: tuna ceviche in coconut milk, royal sea bream carpaccio and great Parisian classics: foie gras terrine and a Croque-Lapérouse with truffle and to top it all off the meringue filled with pistachio cream.





## HÔTEL COSTES | MEDITERRANEAN

The restaurant at the Hôtel Costes is a new-generation gastronomic restaurant. The atmosphere is electric, the déco set of velvets, brocades, and lots and lots of tassels making it sumptuous. As for the menu, it is full of decadent hits, and the air smells like roses and musk. The entire ground floor is lit almost exclusively with candles. At Hotel Costes, meals are served all hours of the day and night. Jean-Louis Costes has created a menu that includes his favorite dishes. The menu at this offers an eclectic range of "signature" dishes made using seasonal ingredients: delectable asparagus for a light lunch, "foie gras" that may be shared by two guests as a delightful snack.







## KINUGAWA VENDOME | JAPANESE

Kinugawa Vendome is a legendary venue for those who seek Japanese fine cuisine in Paris. As such, it has been hosting a prestigious and cosmopolitan clientele for over 30 years. The restaurant can be described as an Izakaya with a contemporary twist, housing majestic graphic design within its elegant architecture. Its atmosphere is one of luxury and warmth. Daichi Ando's work as Kinugawa Vendome's chef, recreates the essence of Japanese culinary tradition, through his virtuosity and unique vision.



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## BALAGAN RESTAURANT | ISRAELI

Balagan (which means *hullabaloo* in Hebrew) sets the tone for any type of celebration. Helmed by a doyen of Israeli cuisine, chefs Assaf Granit and Uri Navon, dishes at Balagan are an anthology of cleverly juxtaposed Mediterranean flavors: generous and aromatic cuisine, with a masterful use of spices, chillies and herbs. The interesting wine list showcases wines from the Mediterranean (Israel, Lebanon, Italy, and Spain). As for the dining area, seating is mainly divided across cozy corners and larger but intimate booths. A few stools are propped by the open kitchen, which forms the center of the electrifying energy permeating through the restaurant.





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## LOULOU | ITALIAN

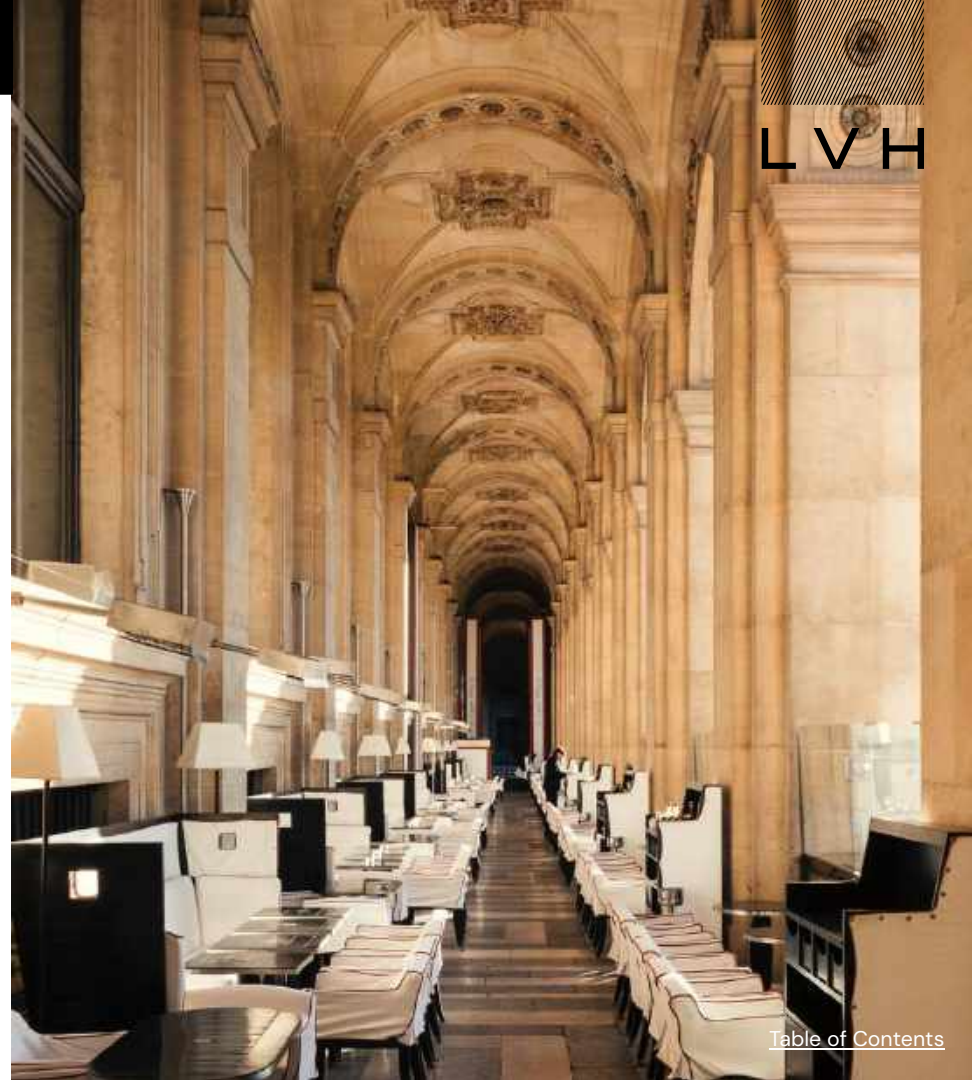
Loulou, the new restaurant at the Musée des Arts Décoratifs, boasts a unique and privileged location at the heart of the Palais du Louvre. In the busy environs of the Rue de Rivoli, where museums and grand hotels rub shoulders with luxury and designer boutiques, the restaurant finds itself at the very heart of Parisian life. Loulou's décor is the handiwork of Joseph Dirand. The low ceilinged ground floor encouraged the architect to divide the space into several rooms for added intimacy. In perfect harmony with the context, Benoit Dargère has elaborated a sun-kissed menu of generous and familial cuisine that's simple and expressive. In time with the seasons, Loulou unveils dishes from the French and Italian Riviera in addition to a handful of staple classics.



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## CAFE MARLY | FRENCH

Café Marly is one of the most beautiful secrets of Paris. A place that is not easy to stumble upon, but once discovered, it is particularly addictive. Nestled beneath the arcades of the Louvre, it is the perfect blend of a Parisian brasserie and a literary café, where you can relax on the terrace and enjoy the view of the pyramid. A unique and iconic place, closely linked to culture and luxury, Café Marly offers original and elaborate dishes. You can enjoy cocktails while watching the sunset or savor meats and grilled fish while sitting in the lounges overlooking the sculpture rooms of the Louvre Museum.



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## THOUMIEUX RESTAURANT | FRENCH

The Brasserie Thoumieux is an institution on the Parisian right bank, located a stone's throw from the Invalides and the Eiffel Tower in the 7th arrondissement. Traditional with its red velvet benches, green lamps and Lalique moldings, it is also resolutely contemporary thanks to the twist imparted by the graphic designers M/M. At the Brasserie Thoumieux, the atmosphere is chic and uninhibited. Typical brasserie dishes are revisited with brio for a traditional, hearty and tasty French cuisine are on the menu. Let yourself be seduced by quality products worked with passion. Frisée aux Lardons, Escargots de Bourgogne, Tartare or Rigatoni aux morilles, the exhaustive menu will satisfy all desires. Every Sunday, the Brasserie Thoumieux offers a gourmet brunch with generous sweet and savory buffets.



# RESTAURANTS

## LAPÉROUSE | MEDITERRANEAN

Laperouse is a quayside landmark established in 1766, renowned for upscale gastronomy in richly decorated lounges. Zola, Maupassant, Baudelaire, Proust... these famous lounges/salons saw Victor Hugo-Colette, who wrote "Chatte" there, Serge Gainsbourg, who met Jane there, Woody Allen, who chose the place for one of the scenes of "Midnight in Paris." Marcel Proust referenced it in his 1913 novel *In Search of Lost Time*. It has always been the meeting point of the worldly crowd and well-heeled literary and artistic types. The former mansion at the edge of the Latin Quarter and Saint-Germain-des-Prés boasts a downstairs area complete with a zinc-topped bar, comfortable armchairs and grand piano. Upstairs, intimate private booths create a "boudoir" vibe. Couples or small groups of friends dine on red-velvet divans bathed in candlelight.





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## LE PETIT LUTETIA | FRENCH

La Petit Lutetia is an elegant brasserie (French bistro) with a vintage feel and sidewalk seating, serving French fare and homemade desserts. It was recently taken over and revamped by Jean-Louis Costes, the man behind Paris institutions like Hôtel Costes and La Société. The decor is still that of a classic Paris bistro, with charming mirrored walls, stamped ceiling, monogrammed dishes, and haphazard stacks of newspapers. You might encounter dishes such as a beef tartare, rustic andouillette, duck confit and roasted chicken for two. While the food is certainly good, you're here for the people-watching – an endless parade of beautifully outfitted Parisians.



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