

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

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: 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 : lounge Belles Bacchantes

Work (of art): Et tu, Duchamp ?, ... Subodh Gupta, 2009

Restaurant Guy Savoy

Ranked among the greatest in all major restaurant guides

- 3 Michelin stars
- Member of the Académie Gault & Millau created in 2020, bringing together 10 chefs bestowed with the lifetime honour of 5 Toques d'Or
- World's Best Restaurant - La Liste 2017, 2018, 2019, 2020 and 2021
- 3 Plates in Pudlowski Guide
- Ranked among the « Best Paris Restaurants » in Lebey Guide

Noteworthy

Set menu: "Colours, Textures and Savours"

Set menu: "Keep it simple" ("Ne cherchez pas midi à 14h00")

Truffle menu in winter

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

Valet parking - Air conditioning - 6 dining rooms of various sizes

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

Public car parks: rue Mazarine and Quai des Orfèvres

Closing weekly : 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, lounge 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

Côté Jardin : the perfect backdrop for dinner

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.



Restaurant Guy Savoy library



Restaurant Guy Savoy, the lounges in a row

© Laurence Mouton

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.



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.

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, just 20 metres away from the Champs-Élysées, both widely acclaimed by all major restaurant guides.

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

2018: Winner of the Prix du Rayonnement Gastronomique Française

2021: named "Word's Best Restaurant" for the fifth consecutive year by La Liste.

Memberships

- . Founding member of Collège Culinaire de France.
- . Member of the Comité Colbert since 2013.
- . 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



Artichoke soup with black truffle; layered truffle mushroom brioche and more ...

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 and more...

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 concassé of oysters, granité of seaweed and lemon

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.



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Red mullet 'swimming in the sea'

Red mullet 'swimming in the sea'

Red mullet, deboned and cooked whole, has firmly become one of Guy Savoy's signature dishes. The mullet rests on a 'sea bed' consisting of a 'sand' made from spinach and dried seaweed; beside the fish, a 'rock' of squid, vegetables and seasonal mushrooms, bound with a jus of mullet and covered with a spinach leaf. Sitting atop the rock, seared squid complete this oceanic scene. The flavour of the mullet is bold and pronounced, concentrated in a sauce made with its liver which is poured over the plate at the very last minute.

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

'Open' mille-feuille with Tahitian Vanilla

'Open' mille-feuille with Tahitian Vanilla

On a rectangular plate that brings to mind the familiar form of a book, the many layers of this 'open' mille-feuille indeed tell a story, best summarised by Guy Savoy:

"My vanilla mille-feuille 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 sublime melody, a cleverly orchestrated score, a harmony of temperatures, a paradox of textures both crisp and unctuous. Each mouthful is its own mini-millefeuille, punctuated by a silent pause."



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

“No one table is identical to another,” says Christophe Leboursier, director of Restaurant Guy Savoy. “Every day I notice some small detail which shifts the rhythm of the restaurant, something which evolves the service.”

It is this momentum in service which allows the staff to strive continuously for excellence and which serves as the bedrock upon which a truly cohesive team can be built.

Once inculcated with this same team spirit, chefs de rang and maîtres d’hôtel alike are afforded complete freedom in their work; it is this which imbues the Restaurant Guy Savoy team with its own distinct personality and which allows each member of staff to bring their own brand of passion to their work.

For some, it is a veritable theatrical performance to be played out twice a day, table by table, guest by guest, bringing a room together with a deft repartee finely attuned to guests’ respective personalities and sensibilities. For others, once all has been methodically checked, double-checked, scrutinised and appraised with an unforgiving eye, it is an adrenaline rush which carries them through each lunch and dinner service with that same unwavering thrill; the pleasure of pampering guests, of expatiating and engaging with them about produce, about suppliers or about any of the myriad elements of perfection that, in concert, make dining at Guy Savoy an experience entirely unlike any other. In any case, it is, for all the team, an endeavour that demands 100% dedication.

All have an academic grounding, a crucial aspect of their training which allows them to give free rein to their passion.

What motivates the team to come to work every day at Restaurant Guy Savoy? The challenge of ensuring the happiness of each and every guest; the human side of the job trumps all.



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 they have the opportunity to taste the greatest classics from France and beyond, all at perfect maturity- a great boon for their training.

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, a story which tells of an almost magnetic attraction to the world of the sommelier born of a chance encounter. For Sylvain, it was whilst undertaking work experience at the restaurant and working alongside our team of sommeliers that he quickly 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.



Restaurant Guy Savoy, lounge Belles Bacchantes



Human collection Alessi designed by Bruno Moretti for Guy Savoy

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.



Surprise cup and the Thau Knife designed by Bruno Moretti for Guy Savoy



Plates «smile» by Virginia Mo for Guy Savoy

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 boast 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 faience, a clay extracted from quarries in Normandy.



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Water droplets by Layrent Beyne for Guy Savoy

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!

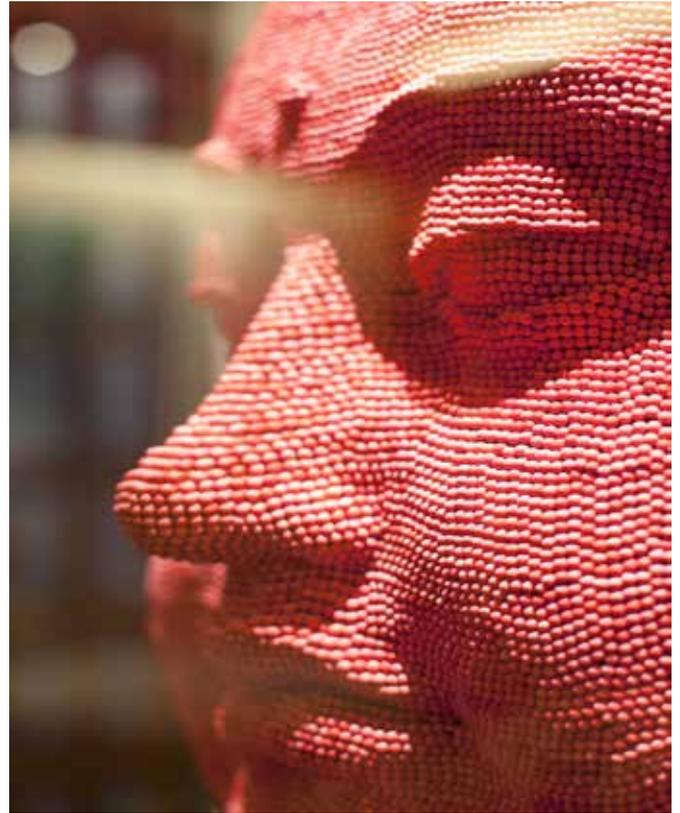
Laurent Beyne's work is a slow maturation followed by a burst of creativity—a make or break situation. This creative process is much like the glass carving technique he developed: an ideal shape he dreams of and the fractured glass used to achieve it.

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.



Effervescence, Fabrice Hyber, 2015



Bouddha Head, David Mach, 2007



Autoportrait à la cigarette, Pierre et Gilles, 1999



Artichauts (Dessine-moi un artichaut), Fabrice Hyber, 2018

Works of art at Restaurant Guy Savoy

“There can be no doubt that it is the object which chooses the collector.” Monique Barbier-Müller

A brisk walk through those works of art which chose Guy Savoy:

A selection of works by Fabrice Hyber:

- « *Effervescence* » - oil, charcoal, epoxy resin, ostrich egg and plastic on canvas - 2015
- « *L’Homme de Bessines* » - painted bronze, 87cm - 2012
- « *L’Homme cellulaire* » - steel discs, spray paint, 233cm - 2015
- « *Terre-Eau* » - oil, collage and charcoal on canvas - 2006
- « *Sauge robot* » - charcoal, epoxy resin, oil paint - 2008
- « *Artichaut (Dessine-moi un artichaut)* » - pastel and oil on wall and door - 2018

- « *Marche de l’onde* » - Fabienne Verdier - acrylic and mixed technique on canvas - 2018
- « *(Mapping) Maybelline Wet Shine Cherry Rain* » - Sterling Ruby - nail varnish and ink on paper - 2006
- « *L’intelligence de la main* » - Joaquin Jimenez (Monnaie de Paris engraver) - silver print of a digital painting - 2017
- « *Tête d’homme, tête de femme* » - Bonama bronze, Mali, Pays Dogon
- « *Warrior heads* » - terracotta, ancient China, Han Dynasty, 131AD
- « *Lady of court- Fat Lady* » - pottery statue, China, Tang Dynasty
- « *The waiting man* » - wrought iron, Banama
- “Pipe” - Bamlike in bronze, Cameroon, late 19thC
- “Woman with cup” Yoruba statue in painted wood, early 20thC
- “Buddha Head” - David Mach - assemblage of red matchsticks, one of four examples, each of a differing colour - 2007
- “Watch out ahead” - Franky Boy - acrylic on canvas - 2017
- “Petit-déjeuner, déjeuner, dîner” - Georges Autard - paint on paper with collages
- “Ne me parlez pas sur ce thon” - Jean-Pierre Desclozeaux - pigmented proof printed on canvas - 2017
- “Le Cocofesse” - Marie-Laure Viebel - gold seed pod, textured, on plinth - 2011

« Pinault Collection »

Each year, François Pinault, a long-time friend of Restaurant Guy Savoy, hangs a dozen artworks selected from the Pinault Collection throughout the restaurant.



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, l'Atelier Maître Albert and Restaurant Guy Savoy at Las Vegas 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.



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A Restaurant with Guy Savoy, a stone's throw from l'Etoile

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

Throughout its myriad rooms, with their bottle-lined walls, are scattered contemporary artworks by Bertrand Lavier and Gérard Traquandi. From the Wine Room to the Bar, each space can be adapted to the occasion, from business lunches to themed dinners, cocktail receptions to personalised breakfasts.

At the hands of a team very much guided by the 'Guy Savoy spirit', directed by his associate Thierry Belin and with chef Irwin Durand leading the kitchen, Le Chiberta brims with imaginative treasures, as much in its choice of wines as in the creativity of its cuisine.

A few favourite dishes

- Caviar potatoes
- Sautéed sole "meunière", parsley chlorophyll, mashed potatoes
- Sweetbread in the forest, roasted salsify
- The coffee star, coffee ice cream, black cardamom, citrus fruit zest

Menus

Lunch Menu of choice € 49 (excluding drinks)
Tasting Menu € 110€ (excluding drinks)
Tasting Menu with caviar € 200 (excluding drinks)
Food and Wine Pairing € 55 or € 80

'Food and Wine Pairings' at Le Chiberta

Every month Le Chiberta organises a dinner of 'four hands' which sees chef Irwin Durand cooking alongside a different guest chef as well as a winemaker from a different region of France; the unique blending of knowledge and skill in this ever-changing triumvirate fosters a synergistic creativity that pairs exquisitely inventive food with perfect wine in celebration of the regional gastronomic treasures of France.

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

New for 2020

- Dishes and set menus to take away or for delivery
- A Restaurant Guy Savoy signature entrée: artichoke soup with black truffle, layered truffle and mushroom brioche
A set menu of your choice for €60, or two dishes, updated regularly
Our curated selection of wines and champagnes to accompany.
For delivery: order online through our website one day in advance (at the latest)
For 'takeaway': order on the same day (at the latest)
Private hire chefs:
One of our team of chefs will visit your home to prepare a meal for your guests (from 4 to 10 guests)



Chef: Irwin DURAND

It was in the blood: Irwin Durand was born into a family which for three generations held a deep passion for cooking, a family that loved to eat and which educated its children's palates by taking them to restaurants. Irwin gained his Brevet Professionnel de Cuisine in 2009, propelling him to work alongside some of the greatest names in gastronomy - Baumannière, Robuchon, Loiseau, Ledoyen - where he quickly garnered recognition: 2016 Young Chef of the Year - Yam's Magazine; 2017 Young Talent - Gault & Millau; 2018 Haps Awards Asia. He then joined Restaurant Guy Savoy as second chef, where he soon adopted Guy Savoy's guiding gastronomic principles, in which he recognised those same values instilled in him as a child - that of respecting locality and the notion that taste must always take precedence in any dish. At the end of January 2020, with the position of head chef of Le Chiberta vacant, Guy Savoy offered him the helm of this Michelin-starred establishment.

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: €29

At lunch: Starter + Main Course + Dessert: €37

At dinner : Starter + Main Course + Dessert: €40

Tasting menu : €79

Average price à la carte: €50 (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



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

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 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



Caesars Palace
3570 Las Vegas Boulevard South
Las Vegas - NV 89109
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LE RESTAURANT GUY SAVOY – LAS VEGAS

The “brother” of the Paris restaurant

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!»

For the eighth consecutive year, Forbes travel Guide 2020 (the global authority on luxury travel) has bestowed its «5 star» award upon Restaurant Guy Savoy Las Vegas, a rare distinction which this year is held by fewer than fifty restaurants throughout the whole of the United States.

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

Capacity

3 room seating 8 to 64 guests



The Chef: Nicolas Costagliola

After graduating from the Lycée hôtelier de Nice and completing an apprenticeship in the kitchens of ‘Mas d’Artigny’ in Saint-Paul de Vence in 2003, Nicolas Costagliola continued his training as commis in a number of restaurants along the Côte d’Azur before deciding in 2008 to try his luck in the United States. He swiftly progressed to chef de partie, entering Restaurant Guy Savoy at Caesar’s Palace Las Vegas in 2012, where he became second de cuisine. After two seminal stints taken to expand his repertoire (namely Gordon Ramsay Steak and Bacchanal Buffet Caesar’s Palace), he returned to Restaurant Guy Savoy in Paris in 2019 before being chosen by Guy Savoy to take up the mantle of executive chef at his Las Vegas restaurant.

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.”

For the seventh consecutive year, Forbes Travel Guide 2019 (the global authority on luxury travel) has bestowed its ‘5 star’ award upon Restaurant Guy Savoy Las Vegas, a rare distinction which this year is held by fewer than fifty restaurants throughout the whole of the United States.

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.



@guysavoy @ateliermaitrealbert
@lechiberta @guysavoylasvegas

Follow Guy Savoy on Instagram and Twitter.



@guysavoy #lechiberta @guysavoylasvegas
#guysavoy #ateliermaitrealbert

www.guysavoy-boutique.com

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.

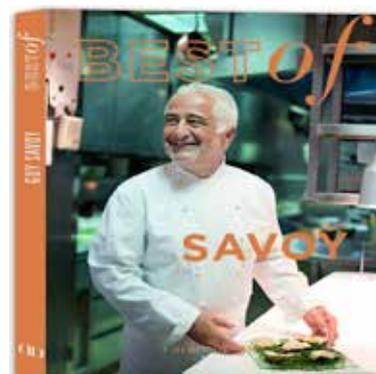
This is the world of Guy Savoy online, showcasing the creations of artists, artisans, designers and producers who all work with the shared vision of bringing beautiful objects to the tables of our restaurant.

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
- 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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