

Information

Mandarin Oriental, Paris
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RESTAURANTS & BAR

Mandarin Oriental, Paris satisfies every gourmet desire through the impetus of Executive Chef and Director of Food & Beverage Thierry Marx.

Sur Mesure par Thierry Marx

Imagined by Jouin-Manku design agency as a cosy cocoon, a white space away from the hustle and bustle of the city, the gastronomic restaurant, awarded two Michelin stars in 2012 and 5 Toques with 19 points in the 2017 Gault&Millau guide, is stunningly inspired by haute couture. White is at the core of this magnificent creation as the ultimate symbol of timeless elegance. Immediately, guests are drawn into a unique atmosphere that is heightened by the walls and ceiling draped in white fabric. A light well in the centre of the restaurant frames an elliptical structure that appears to float in mid-air.

The design forms the perfect backdrop for Chef Thierry Marx's menu that pays particular attention to shapes and colours, textures and temperatures, and is an invitation to experience new sensations. *Sur Mesure par Thierry Marx* blends technique and emotion, tradition and innovation, providing a culinary voyage guided by ingredients and the seasons. The restaurant offers a choice of menus comprised from 4 to 7 dishes for lunch and from 6 to 8 dishes for dinner to choose from, as both fancy and appetite inspire. ***The restaurant is open 5 days a week for lunch and dinner, and seats 40 people.***

Camélia

Camélia is a light-filled space, intended as a continuation of the indoor landscaped garden. As we step closer to the courtyard, the stone floor gradually gives way to wood as though the garden had moved inside.

Reflecting Thierry Marx's wish for a menu of simple, instinctive dishes in tune with the times, the menu focuses on individual ingredients used in French cuisine that are also influenced by Chef Marx's knowledge of the culinary traditions of Japan.

Open daily from 7am to 11pm, Camélia seats 70. Breakfast is from 7am to 11am. On warm days, up to 25 people can dine in the Garden.

L'Honoré

Named after the street where the Palace is located, l'Honoré offers a healthy food menu served in the cosy and tranquil atmosphere of the lobby alcoves. Available from breakfast to tea time, the menu includes avocado toasts, salads, poke bowls, vegan burgers, vegetable green curry, smoothies and a wide selection of herbal teas.

Interior designer Sybille de Margerie has turned the lobby decoration to optimize guests welcome in a warm and elegant atmosphere. The intimate alcoves are furnished with comfortable seats and stylish pedestal tables.

Open daily from 7am to 7pm, l'Honoré seats 24 people. Breakfast is served from 7am to 11am, lunch menu from 11am to 7pm and tea-time from 3pm to 5:30pm.

Bar 8

Bar 8 is the ideal spot to relax before or after dinner. The atmosphere is deliberately intimate with warm browns and black, and dark wood walls inlaid with Lalique crystals like delicate raindrops.

All eyes are drawn to the centre of the bar and a monumental, nine-ton block of brown marble. Quarried in Spain, it was then sculpted in Italy. The bronze-coloured low tables have smoked glass tops, dotted with tiny lights which reveal themselves as the ambient light dims

Open 11am to 2am, Bar 8 seats 49 people indoors and a further 25 in the Garden.

The Cake Shop

Mandarin Oriental, Paris stands on rue Saint-Honoré, named after the patron saint of bakers and pastry-makers. Naturally then, the hotel has reserved a special place for pastries that are featured in Mandarin Oriental's signature Cake Shop. These delicacies can be enjoyed at teatime in the *Camélia* restaurant or the Gallery, or beautifully wrapped and taken home.

For further information, please contact:

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