

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, 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 of 8 or 12 dishes.

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.



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.

About Mandarin Oriental, Paris

Mandarin Oriental, Paris has a premier location on Rue Saint-Honoré, surrounded by history and fashionable shopping. The hotel's 99 luxurious rooms and 39 suites offer guests an eminently stylish Parisian experience, and are among the most spacious in Paris. An inner courtyard camellia garden provides outdoor dining and is a peaceful oasis in the city. Other dining choices, include the two-Michelin star signature restaurant, Sur Mesure par Thierry Marx, *Camélia*, The Cake Shop and Bar 8, all under Executive Chef and Culinary Director Thierry Marx. The Spa at Mandarin Oriental, Paris brings relaxation in a peaceful, modern setting, and an indoor pool and a fully-equipped fitness centre complete the hotel's leisure facilities.

For further information, please contact:

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