

**STREET FOOD
BY THIERRY MARX**

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**DESIGN
BY ORA-ÏTO**



marxito



Two major names combining their talents to support good, beautiful and ethical fast food.

That's the original and sustainable concept behind Marxito, a fast food restaurant dreamt up and developed by two-star chef Thierry Marx and the enfant terrible of the design world, Ora Ito. It combines rigorous standards of quality for everyday food with a focus on simple, beautiful and functional design.

AN ORIGINAL GASTRONOMIC CONCEPT: THE MARXITO

The story behind Marxito began on the streets of Tokyo. During his travels, Thierry Marx stumbled upon a small boutique selling a fascinating machine used to make doriyaki, the Japanese pancake with a sweet red bean paste center. In an instant, a whole new world of culinary creations opened up to him. The Marxito was born.

Fluffy buckwheat pancake sandwiches filled with handpicked ingredients in both sweet and savory versions, with a Franco-Japanese feel to them. That's the basic premise upon which Thierry Marx crafted his recipes, 80% of which are plant-based: "Marinated eggplant, scarmorza and piquillo pepper sauce," "Guacamole, red onions, toasted sesame seeds and ginger-tofu sauce," "Smoked salmon, avocado, Japanese radish and miso-parsley sauce," "Pastrami, onion confit, Korean mustard, lettuce and cheddar," etc.

Creamy mousse (plain, matcha, chocolate) or artisanal jams (blueberry, raspberry and sudashi or pomelo, orange and yuzu) adorn the sweet Marxitos.



CAREFULLY SELECTED INGREDIENTS

Ever-faithful to his ethical code of seeking out healthy ingredients, supporting artisanal craftsmanship and small, independent farmers, Thierry Marx selected Marxito's suppliers with great care.

The Marxito's most essential basic ingredient, stoneground buckwheat flour, comes from the Moulin de la Fatigue, established in Brittany in 1870, which still relies upon traditional milling techniques. The wheat flour is produced by the Moulin Bourgeois, a family-run business located 80 kilometers outside of Paris. The dairy products (organic eggs, farmer's butter, milk, etc.) come from the Contentin Peninsula in Normandy and the Chevreuse Valley. The fruits and vegetables are grown by small framers in the Eure and Loire departments, and the jam is sourced from the artisanal Corsican producer Anatra.

As the cherry atop the Marxito, the ice creams are the work of Emmanuel Ryon (recipient of the Meilleur Ouvrier de France award in the ice cream category, and winner of the World Pastry Cup in 1999), who has even designed an exclusive Buckwheat and Tonka Bean flavor for the restaurant.



A RESPONSIBLE APPROACH

Thierry Marx and Ora Ito both take a socially-responsible approach to their work, and everything about Marxito is consistent with this shared philosophy, from their decision to favor small, local producers to the recruitment of team members from Thierry Marx's school, Cuisine Mode d'Emploi(s), which helps the unemployed gain new skills in the culinary world. This same thoughtful approach was the reason why the menu is primarily centered around plant-based recipes. A fantastic way of putting a new spin on the concept of fast food!

ORIGINAL DESIGN THAT ENCOURAGES AN ATMOSPHERE OF CONVIVIALITY

With a diverse portfolio ranging from the MAMO arts center atop the Cité Radieuse in Marseille to the offices of the LVMH media division, the original and avant-garde designer Ora Ito, a lover of the minimalist Japanese aesthetic, was enlisted to do the interior design at Marxito.

And because everything takes place around the table in gastronomy, he designed one with no sharp edges, only curves, descending from the ceiling before morphing into a surface around which guests can come together.

A lively space, where you can have a bite to eat at any time of the day, take a break or check emails between meetings, Marxito has a warm and welcoming atmosphere, enhanced by pastel tones and natural materials.

THE MEN AND WOMEN BEHIND MARXITO

Thierry Marx two-star chef and project instigator

Ora Ito designer

Tim Newman producer, inspiration behind the project with Thierry Marx and Ora Ito

Laurent Dassault et Philippe Stern partners

Arthur Berger project manager

Lili Rathipanya executive chef at Marxito and a former student of Thierry Marx's school Cuisine Mode d'Emploi(s)

Savory Marxitos from €5.50 to €13

Sweet Marxitos from €4 to €6

Set breakfast menus €5.50 and €11

Set lunch menus €15 and €17 (savory Marxito + sweet Marxito + salad or a drink)





www.marxito.com
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Open from 8 a.m. to 5:30 p.m.
from Monday to Friday

170 m²
50 seats
No reservation