





Palais Garnier

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PRESS KIT 2012







## L'Opera Restaurant : Paris Opera Restaurant

The Palais Garnier was inaugurated in 1875 and is a must-see in Paris, contributing to the city's spirit. National Paris Opera House presents ballets as well as opera spectacles.

Since its opening, Charles Garnier, the architect, envisioned the creation of a restaurant but his project was not realised due to lack of funds.

After three attempts, the long awaited Opera Garnier Restaurant opened its doors in 2011, after 136 years of waiting, continuing the history of the Palais Garnier and making it probably one of the most long awaited restaurants of all time.

It is located at street level, Place Jacques Rouché, at the crossing of Halévy and Gluck Streets, in a space denominated by "Descente à Couvert du Pavillon des Abonnés" where theatre-goers used to get out from their carriages.






## Designed by French architect Odile Decq

The restaurant room is located behind the pillars of the eastern facade. The project answers to the very high stress placed on the protection of the historical character of the building.

The restaurant's facade ripples and glimmers like water. No visible structure, only a simple steel blade, holds the totally transparent glass in place, as if by magic.

Inside, a mezzanine was designed as a kind of vessel slipped beneath the dome. Its curves refer to the shape of a fluid “**phantom**”. The space is open and opens up the view to the outside.





The mezzanine clad in red, houses intimate nooks with integrated seating and open dining area.

The red carpet covers the steps of the theatrical staircase down to spread across black soil.

The ground floor dining area follows the mezzanine's contours with curvaceous carpeting.

Everything here describes the **quality** of the restaurant located in the Opera Garnier, without copying but through respecting the existing architecture, it thereby affirms its contemporary character.








## A menu mixing authentic and contemporary cuisine

Renowned Michelin two-star Chef Christophe Aribert and Executive Chef Yann Tanneau have collaborated to provide a menu mixing authentic and contemporary cuisine around high quality local produce and welcome innovations.

Christophe Aribert has worked since thirteen years near Grenoble, at the restaurant "Les Terrasses" in Uriage. There he quietly reinterprets, in his own unique and creative way the culinary riches of his country. This lover of quality produce and of audacious combinations loves to push perfectionism to the extreme. Each dish is precisely thought out, offering subtle and sought-after flavours to the palate. Authenticity, rigorousness, creativity, perfection, these are words that define the very personal work of Christophe Aribert.





Christophe Aribert uses both classic and contemporary cuisine, in perfect harmony with the spirit of this unique restaurant.

## A Classic and Contemporary Menu

Aribert and Tanneau have together have created the restaurant menu, in the image of spatial architecture, where the contemporary forms imagined by architect Odile Decq respond to the conventional forms of Charles Garnier.

The menu takes the form of classic dishes which respond to the other imagined and well-thought out dishes, in a resolutely creative style, such as the Opéra dessert which is made with honey harvested from the roof of the building.

These **two food lovers** display the produce of their respective regions with lobster, whiting and sole by Yann Tanneau, originally from Brittany, as well as trout, guinea fowl and antesite by Christophe Aribert, originally from Isère.





## **Martini Bar and its chic and glamorous cocktail**

In the heart of L'Opera Restaurant, the architect imagined a space for a Martini Bar to quench one's thirst after a visit or during an interlude, or to sit comfortably for a cocktail after work or after the Opera.

Around the bar, the cocktail list follows the same theme as the menu, so the very classic "Martini Charles" is answered by the surprising "Phantom by Martini".

In this temple to music and dance, ideally located in the centre of Paris, the Martini Bar offers a spectacular setting and becomes the place to be for all lovers of opera, dance or cocktails.





## L'Opera Restaurant in practice

The Paris Opera is a place of quality and high prestige, and its restaurant aspires to be the same.

L'Opera Restaurant is accessible to everyone, directly from Place Jacques Rouché, every day from 7 am until midnight.

Valet parking is available at the entrance of the restaurant.

A la carte : around €70 per person including drinks

Market Menu : €36 (2 dishes and mineral water) served everyday for lunch from 12 noon to 3 pm.

Book online at : [www.opera-restaurant.fr](http://www.opera-restaurant.fr)

Credits : logo : Mathieu Jouhet / restaurant photos : Rolland Halbe / chef photo ; Antoine Lorgnier / Martini Bar photo : David Atlan / architect : Odile Decq – Agence ODBC





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