

LA RÉSERVE PARIS - HOTEL AND SPA

La Réserve Paris welcomes springtime



The sun's rays are back, turning the capital into its fine annual spring self. The terraces at La Réserve Paris will be reopening on 8 April with their elegant decor and delightfully chic, no-holds-barred atmosphere.

www.lareserve-paris.com

la réserve
HOTEL AND SPA
PARIS

THE PATIO AT LA PAGODE DE COS

A secret destination in the heart of Paris! As Spring settles on the capital, the patio is decked out in lush garden decor. A profusion of green, palm trees and giant ferns appear in this refined universe, punctuated by a few hints of tangy color. Chef Jérôme Bancetel has created a relaxed summer menu. For starters, the focus is on crudos. Starters feature a selection of tartars, carpaccios and salads, alongside La Pagode de Cos classics such as Lobster Roll. For fans of grilled meats and fish, there are two cooking options: charcoal or plancha, to suit every taste. A delicious way to discover a highly sociable version of the chef's cuisine, winner in March 2024 of a third Michelin star for Le Gabriel, the hotel's signature restaurant.



THE TERRACES AT BAR LE GASPARD

La Réserve Paris buzzes to the rhythm of Parisian life, away from the hustle and bustle, with the terraces of Bar Le Gaspard on Avenue Gabriel. And when it comes to the bar, a brand-new cocktail menu invites guests on a voyage of discovery with creations as daring as they are inspired by the theme of travel. A gently electrifying musical ambience and tapas to nibble on enhance the experience, a recipe for happiness to be savored all summer long.

Three highly desirable locations for a lunch in the sun, a business meeting, a gourmet snack, a romantic dinner for two or a glass of champagne with friends.

OPENING HOURS AND BOOKINGS

La Réserve Paris · 42 avenue Gabriel · 75008 Paris

Patio open 7 days a week, from 8 am to 10 pm

Le Gaspard Bar, Avenue Gabriel terraces open 7 days a week from 12 noon to midnight

Non-stop service

Bookings on +33 (0)1 58 36 60 50

or restaurant@lareserve-paris.com

ABOUT LA RÉSERVE PARIS - HOTEL AND SPA

As a private, yet urban house of a special kind, the hotel is discreetly located on a street parallel to the Champs-Élysées and

is the epitome of 19th century Parisian elegance. Spacious, light-flooded rooms wherever you look. Wonderful marble fireplaces and ceilings in traditional décor exude their own charm. 15 rooms and 25 suites. La Réserve Paris is also home to Le Gabriel restaurant, executed by the three Michelin-starred Chef Jérôme Bancetel and harbors a stunning and intimate Nescens spa with a 16-meter indoor pool, Nescens treatments and a fitness studio. All design by the world-famous designer Jacques Garcia.

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ABOUT MICHEL REYBIER HOSPITALITY

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality. Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity and simplicity. Whether in a hotel, a villa or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' well-being and pleasure. This holistic approach is based on unforgettable experiences, where sport, food, wellness and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment.

www.michelreybierhospitality.com



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