

LA RÉSERVE PARIS - HOTEL AND SPA

Terrasse /42

Le Gaspard promises a festive summer



Paris, June 2025

This summer, La Réserve Paris - Hotel & Spa is unveiling Terrasse 42, a festive, sun-drenched new concept on elegant Avenue Gabriel. Backed by Le Gaspard bar, this vibrant, open-air venue celebrates fine weather with an imaginative menu, a pop-up La Mascaronne rosé bar and a carefully planned musical atmosphere.

www.lareserve-paris.com

SIGNATURE CREATIONS TO SUIT ALL TASTES

Benjamin Nolf, Head Barman at La Réserve Paris, is launching a creative, original cocktail menu. Among his must-try cocktails, the "La Réserve" Spritz - made with Château La Mascaronne rosé and Liqueur St-Germain - seduces with its subtle notes of Peach enhanced with Grapefruit Soda. Another summer favorite is the refreshing "Summer Negroni" combining The Botanist Gin, Vermouth Rouge with Sancha Green Tea, apricot-infused Campari and sparkling water.

These irresistible compositions are accompanied by delicate tapas created by Chef Jérôme Bancetel and designed for sharing. On the *à la carte* menu, the three Michelin-starred Chef offers his famous Lobster Rolls, grilled peppers and stracciatella or bellota, ensuring a delightfully expressive gourmet experience.



AN EXCLUSIVE ROSÉ EXPERIENCE

Another new surprise this season is a rosé bar set up on the terrace in a chic, relaxed setting. Guests are invited to sample exceptional vintages from Château La Mascaronne, owned by the Michel Reybier group. This is sure to be a truly refreshing break, starting in the shade of the parasols and extending into the golden hour, making Parisian evenings even more special.

All of this delivered amid an electrifying ambiance, with a vibrant seasonal playlist designed to accompany the sunset. Not to mention the live music sessions on the double Bar Le Gaspard terrace every Saturday.

OPENING HOURS AND RESERVATIONS

La Réserve Paris . 42 avenue Gabriel . 75008 Paris
Le Gaspard Bar terraces
are open 7 days a week from 3 pm to 10 pm
Non-stop service
Reservations on +33 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.

www.lareserve-paris.com

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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