



PALAIS ROYAL  
RESTAURANT

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PHILIP CHRONOPOULOS



## AN EXCLUSIVE DÉCOR

Not only is the Palais Royal a listed site and the “most beautiful garden in Paris”, it is also home to this wonderful culinary experience in an exclusive setting: Palais Royal Restaurant.

Hidden under the columns of the Palais-Royal, you will find a restaurant that has been awarded 2 Michelin Guide Star in 2022. It can serve up to thirty people at a time and offers a sophisticated atmosphere with contemporary and modest cuisine. The décor was designed by Christophe Tollemer with its own identity that is consistent throughout, blending the Palais Royal Restaurant into its surrounding environment. On sunny days, the terrace is transformed to offer dinner in the middle of the garden.





## PHILIP CHRONOPOULOS

The signature of the Palais Royal Restaurant's Two-Michelin-starred Chef is his unique culinary identity. Philip Chronopoulos respects his products, revealing their textures, smells, flavors and colors.

Born in Greece, trained at Institut Paul Bocuse and a former member of Joël Robuchon's closely guarded team, this dynamic and passionate chef stands out through the number of successful roles he occupied in various prestigious establishments before becoming head chef at the Palais Royal Restaurant in 2015. After obtaining its first Michelin Guide star in 2017, he was awarded his second star in 2022.

In 2020, he expanded his territory to take on the position of Executive Chef of the Nolinski hotels. This trajectory is set to continue with the opening of Nolinski Venezia in 2023, where he will be responsible for the hotel's restaurants, including his gourmet restaurant: Palais Royal Venezia.



## TWO-STAR MICHELIN CUISINE

A cuisine that blends excellence and the art of flavor, combining it with French prowess and the Mediterranean identity of the Greek Chef Philip Chronopoulos himself.

This short and uncluttered menu, prepared in accordance with the seasons, is loaded with emotion and offers pleasure and generosity in a pleasant and warm atmosphere. A sunny selection of dishes devoted to revealing the flavors of the products that inspire the Chef.

The mezze served as an amuse-bouche to share offer an introduction to the Chef's world and to the tastes that flavored his childhood in Greece. The menu honors French cuisine and fresh local products, but there are also nods to the Mediterranean: with Kozani saffron, Peloponnese honey and olive oil produced in a secret location.





## AN INTIMATE SETTING

Under the soft lighting of the wall lamps, the Palais Royal Restaurant combines contemporary furniture with the comfort of an exclusive table. The tableware, the lighting and the linen all contribute towards this warm and intimate atmosphere. A décor that lives up to the menu. Particular attention has been paid to the consistency of the natural, raw and mineral materials and colors, which work in perfect harmony with the atmosphere and the cuisine, just like the plates from Jars.

On the upper level, two private rooms invite guests into the world of a Parisian apartment, ideal for intimate lunches, cozy evenings, or large gatherings with a homey feel. The period furniture, the divan, the fireplace, the library, the classic flooring, and the paintings and drawings contribute to this feeling, creating the atmosphere of a novel by Colette.

Nothing is intimidating in this space devoted to excellence; the welcoming service dispels the daunting aura that may surround a Two-Michelin-starred restaurant. Everything contributes to the feeling of ease that enfolds you on stepping through the door. Elegance is always present. It's revealed in a smile, a considerate gesture, or a detail – which combine to make this an exclusive Two-Michelin-starred restaurant.





## PRACTICAL INFORMATION

OPENING DAYS  
MONDAY THROUGH FRIDAY

LUNCH  
130 EUROS

MENU OF THE SEASON  
225 EUROS

PALAIS ROYAL  
255 EUROS  
FOOD & WINE PAIRING 125 EUROS

FROM ATHENS TO PARIS  
285 EUROS  
FOOD & WINE PAIRING 155 EUROS

ADDRESS  
110 GALERIE DE VALOIS,  
75001 PARIS  
VALET PARKING  
+33 (0)1 40 20 00 27



## ABOUT D'EVOK

Using property owned by Pierre Bastid, Evok was formed and developed by Romain Yzerman and General Director Emmanuel Sauvage and opened in 2014. The aim of its three co-founders was to create new lifestyles and destinations that change the rules of what a luxury hotel can be. At each of its addresses, Evok offers its guests the welcome of their dreams, providing a unique contemporary interpretation of European culture and lifestyle.

Every Evok brand has its own distinct identity, but what they all share is the desire to provide a warm, authentic atmosphere that draws influence from the various environments in which the hotels are situated. Nolinski is a haven of tranquillity at the very heart of bustling city-centre locations. At Brach, Evok brings a sophisticated, welcoming lifestyle to imposing districts, while at Sinner, it draws on the vibrant energy of a historical neighbourhood, transforming it into an uncompromisingly edgy interpretation of a cultured lifestyle. Evok also invites you into some highly exclusive properties: the Hameau de la Volière, Palais Royal Restaurant, and Cour des Vosges.

Each location has its own brand, ambition, concept, and atmosphere inspired by its surroundings. For every project, the aim is to identify a suitable location, bring it to life and give free rein to the imagination of Evok's chosen designers: Philippe Starck, Tristan Auer, Jean-Louis Deniot, Christophe Tollemer and LeCoadic-Scotto, among others. The end goal is to provide unique, joyful moments of pleasure and wellbeing through outstanding service and the careful curation of every detail.

The group aims to be a key contributor to society, helping its team members to grow, imparting expertise and life skills, energising and striving for a more environmentally friendly future. It is our way of giving back, sharing our successes and promoting an exchange of skills and ideas as part of a project that goes well beyond the company itself.

Evok has developed real flair and expertise in the hotel, restaurant and wellness industries. From creating new hotels to refurbishing existing ones, in the group's native France and beyond, we offer bespoke services thanks to our strong management, auditing and consulting expertise.

Building on a collection of six extraordinary premises, the story continues with the international expansion of the group's brands: Nolinski in Venice (2023), and Brach in Madrid (2023) and Rome (2025).

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