

PRESS RELEASE, MAY 2021

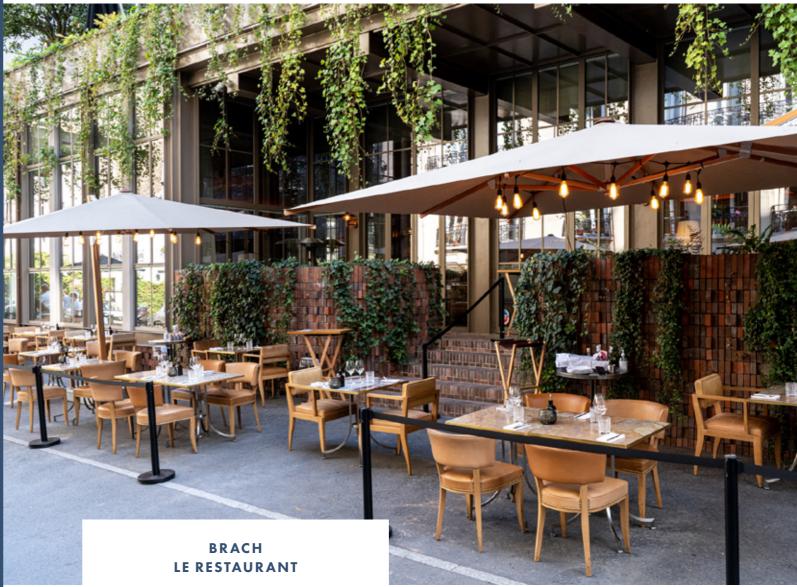
THE PLEASURE OF EATING OUTDOORS



BRACH UN STYLE DE VIE

At Brach Paris, there are three alternatives: the restaurant terrace with its Mediterranean menu, the second-floor terrace with its Asian menu, and the kitchen garden and picnic baskets for "A Taste of the Countryside."

Evok's terraces are open, offering Mediterranean food, Michelin-starred cuisine, Asian flavors, or light fare. Whether it's a view of the Eiffel Tower from Brach's rooftop, or of the gardens of the Palais Royal and the Place des Vosges, choose the atmosphere that appeals to you and enjoy precious time with those you care about.



On the terrace of Brach's restaurant, rediscover the generous Mediterranean cuisine of Executive Chef Adam Bentalha.

Information and reservations:

Continuous service starting at 7 am For reservations, call 01 44 30 10 00 or email restaurant@brachparis.com





THE SECOND-FLOOR TERRACE

In complete comfort, enjoy the new Japanese-inspired menu created by Adam Bentalha.

Information and reservations: Continuous service (12:30 – 8:45 pm) No reservations



For the 3rd year in a row, "A Taste of the Countryside" is back for the summer in Brach's kitchen garden. From the 8th floor, there's a 360° view over the rooftops of Paris, with the Eiffel Tower standing tall. Minuty is a refreshing addition to this bucolic Parisian experience: you can choose a wicker picnic basket that includes a bottle of Rose et Or 2020, a prestigious vintage from Château Minuty, and savor it while relaxing on the cushions in the garden. Enjoy this taste of the countryside in Paris.

Information and reservations:

Open: 5 – 8:45 pm depending on weather For reservations, call 01 44 30 10 00 or email restaurant@brachparis.com

*Drink purchase required every hour. Limited access. Management reserves the right to refuse access to the Kitchen Garden.



A TASTE OF THE COUNTRYSIDE



Under the arcades along the garden of the Place des Vosges, visitors and guests can discover the new summer menu of Cour des Vosges created by Adam Bentalha. On the menu: deviled eggs, all kinds of salads, beef tartare, updated avocado toast, and more. And for dessert, enjoy something sweet with pâstries by Yann Brys, Meilleur Ouvrier de France.

Information and reservations: Continuous service starting at 8 am No reservations





RESTAURANT DADIS

In the heart of the Palais Royal gardens, an idyllic escape in the artistic and creative heart of Paris, Palais Royal Restaurant invites you to its terrace. The tables can be moved under the arcades in case of rain. For the reopening, Philip Chronopoulos has created a new and ambitious menu.

Information and reservations: Lunch and dinner served (dinner: 6:30 – 8:45 pm) Reservations by phone: 01 40 20 00 27 By email: contact@palaisroyalrestaurant.com Or at thefork.fr



ABOUT EVOK

EVOK, the creator of living spaces, was formed in 2014 by 3 co-founders: Owner Pierre Bastid, his right-hand man Romain Yzerman, and General Director, Emmanuel Sauvage. A classic French touch at the Nolinski, the Restaurant du Palais Royal, and the Cour des Vosges, an exclusive one at Hameau de la Volière, relaxed at Brach, and quirky at Sinner. In response to the different tastes, the different worlds of guests: A lifestyle for luxury style, a central theme that defines each space in the group. A collection that burgeons across borders. Different, enriching projects. Diving straight into the atmosphere of a village, a neighbourhood, experiencing every pulse. Discovering its traditions and style. That's the Evok spirit. Starting again from scratch to create new emotions. Finding a special place, rediscovering it, and offering it a second lease of life at the hands of designers such as: Starck, Auer, Deniot, Tollemer, Lecoadic & Scotto... Each hotel, with its own ambition, universe, Quality of life inspired by the ground it stands on.

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