

COMMUNIQUÉ DE PRESSE

PALAIS ROYAL
RESTAURANT

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PARIS

31 DECEMBER 2023

To celebrate the arrival of the new year, Philip Chronopoulos invites you to an intimate New Year's Eve dinner at the Palais Royal Restaurant in Paris.

The two Michelin-starred chef, inspired by his Mediterranean origins, has devised an extraordinary nine-course dinner, featuring a careful and creative reinterpretation of traditional festive produce.

The Palais Royal Restaurant is tucked away between the colonnades of the Palais-Royal and blends into its surroundings thanks to its décor, designed by Christophe Tollemer. Everything contributes to the sense of warmth that you experience when you enter the venue. It's all there in a smile, an attentiveness, a detail that makes this restaurant a unique, two-starred address. It's the perfect place to ring in the New Year in an exclusive setting with friendly service.

2024 NEW YEAR'S EVE MENU

Feta | Herbs | Taramasalata | Egg

Dublin Bay Prawn | Clementine | Celery
Marc Tempé, Alsace Riesling, "AmZelle", 2019

Scallops | Pumpkin | Caviar
Patrick Baudouin, Anjou Ronceray "Les Zersiles", 2019

Black Truffle | Chestnut | Yellow Wine
Ogier, Châteauneuf du Pape "Clos de l'Oratoire", 2013

Sea bass | Chicory | Saffron | Orange
Louis Remy, Clos de la Roche Grand Cru, 2001

Duck | Foie gras | Red Wine | Onion
Vieux Château Certan, Pomerol, 2011

Lemon | Tagete | Verbena
Domaine du Clos Naudin, Vouvray Demi-Sec, 2018

Pear | Chocolate | Hazelnut
Domaine de la Sobilane, Rivesaltes, 1968

Yoghurt | Cinnamon | Honey
Mastic Tsitsibira



PHILIP CHRONOPOULOS
2 Michelin Star Palais Royal Restaurant Paris

INFORMATION AND RESERVATION:
MENU: €620 PER PERSON

FOOD AND WINE PAIRING:
€295 PER PERSON

RESERVATION:
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ABOUT PALAIS ROYAL RESTAURANT

In the historical, artistic and creative heart of Paris, the two-Michelin-starred Palais Royal Restaurant nestles between the colonnades of the Palais-Royal, blending in with its surroundings. As you enter you are enveloped by a feeling of luxurious comfort, reflected in the smiles, attentive service and attention to detail that make this celebrated establishment so special. Palais Royal Restaurant combines contemporary furniture with interior decoration by Christophe Tollemer, and an exclusive dining experience. The tableware, pale colour schemes, lighting and linen all help to create a warm and intimate atmosphere. On the first floor, two private lounges immerse guests in the ambience of a Parisian apartment. On fine days, the terrace is transformed, and lunch and dinner are served among the gardens.

The menu designed by Philip Chronopoulos combines superior culinary arts with French flair, drawing on the Chef's Mediterranean background. This short, seasonal menu is exciting, generous and guaranteed to delight. A sunshine-infused menu committed to showcasing the flavours of the ingredients, celebrating French cuisine and fresh produce. Hints of the Mediterranean abound, with Kozani saffron, Peloponnese honey and limited-edition olive oil.

Philip Chronopoulos' creations can be discovered on the lunch menu, the "From Athens to Paris" culinary journey, and the "À la Carte" menu.

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