



PHILIP CHRONOPOULOS
AND PALAIS ROYAL RESTAURANT
PARIS BECOME A MEMBER
OF THE GRANDES TABLES DU MONDE

PALAIS ROYAL
RESTAURANT
PARIS

PRESS RELEASE



We are extremely proud that Palais Royal Restaurant Paris has become a member of the Grandes Tables du Monde, an association covering 23 countries, and that it is thus contributing to the reputation of the association.

For both the Evok Collection group and the Palais Royal Restaurant Paris team, being part of this group with shared values strengthens our desire to offer a generous welcome in a prestigious setting, where particular attention is paid to culinary combinations, as well as to the colours and materials that enhance the experience.

This appointment is a tribute to the work of Chef Philip Chronopoulos, who has been head of the kitchen at the Palais Royal Restaurant Paris since 2015, and Ahmad Houmani, who heads up the front-of-house teams.

Since it opened, the Palais Royal Restaurant Paris has continuously sought to improve its blend of excellence and luxury, French savoir-faire and the Mediterranean identity of Chef Philip Chronopoulos, both of which are increasingly evident in its cuisine.

ABOUT THE ASSOCIATION,
LES GRANDES TABLES DU MONDE

For 69 years, Les Grandes Tables du Monde has represented and promoted the world's best restaurants. Those that provide the best welcome, those that delight their diners, and those that deliver unforgettable experiences. The restaurant is synonymous with absolute generosity in body and soul, unlimited happiness and memories galore. The formula may seem simple. As if the recipe were within hand's reach. And it seems that with its apparently insatiable appetite for restaurants, chefs, produce, wines and recipes, the entire world has borrowed that passion from us. But we have been driven by that passion ever since the association was formed in 1954. Our members live and breathe for this shared and emotional principle of creating your happiness.

Les Grandes Tables du Monde now unites 177 restaurants in 23 countries around a core set of shared values and stringent admission criteria that reflect our exclusivity:

- to offer you uncompromising excellence in terms of cuisine
- to invite you to experience the generosity of our members and their exceptional sense of hospitality
- to offer you unique dining environments, many of which are in iconic destinations with a prestigious past

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.

EVOK PRESS COORDINATION

CHARLINE HANROT
chanrot@evokcollection.com

PRESS CONTACT

FRANCE

BÉATRICE KORB KAPLAN
beatrice.korb@agenceproches.com

UNITED-KINGDOM

CLARE JACKSON
evok@bacchus.agency

USA

CARA CHAPMAN
cara@bacchus.agency

MIDDLE EAST

DANIA SAWEDEG
dania@hfaconsultancy.com

ITALY

JASMINE LE VAN KIM
jasmine@levankim.it

SPAIN

CARLOTA LARIO AGUADO
carlota@brandscomm.com

PALAIS ROYAL
RESTAURANT
PARIS

110
GALERIE DE VALOIS
75001 PARIS

Service Voiturier au 41/43 rue de Valois
T. +33 (0)1 40 20 00 27
contact@restaurantdupalaisroyal.com
restaurantdupalaisroyal.com