

Nolinski Le Restaurant: a timeless experience



NOLINSKI
PARIS

PRESS RELEASE

Echoing the inclusion of Palais Royal Restaurant Paris among the Grandes Tables du Monde, and prior to inaugurating the Palais Royal Restaurant Venezia in April, Philip Chronopoulos is redesigning his second restaurant, Nolinski Le Restaurant. It's a natural progression, creating a genuine harmony between the Chef's Parisian tables.

While Philip Chronopoulos' first restaurant boasts two Michelin stars and impeccably attentive service, his second is more sophisticated and relaxed. The musical accompaniment is enveloping and gentle, lending a warm golden tone to the captivating discussions and reunions, with notes of jazz and soul.

An intimate atmosphere with elegant decor, inspired by the Art Deco style, a nod to the hotel's 1930s façade, and a few '70s features.

The table is now topped with tablecloths and the service is hushed. Cradled in a cocoon of elegance, you forget the passage of time and the experience is gently prolonged.



CHRISTOPHE CHOTTIN

After a master's degree in accounting, Christophe decided on a different career path and enrolled on a course at a hotel school. In 2017, he joined the kitchens of Nolinski Paris as a commis de cuisine and he has been working with the team ever since. After working his way up from commis de cuisine to sous-chef to chef de partie, Christophe Chottin is now Executive Sous-Chef to Chef Philip Chronopoulos at Nolinski Le Restaurant. He is determined to express the Chef's vibrant and contemporary culinary identity.

PHILIP CHRONOPOULOS

The signature of the Palais Royal Restaurant's Two-Michelinstarred 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. He will continue to build on this momentum with the opening of Nolinski Venezia in 2023, where he will be responsible for the restaurants, including his gastronomic restaurant, Palais Royal Restaurant Venezia, which will open in April 2024.

Information & contact details:

Open from Monday to Saturday
Lunch from 12pm to 2.30pm
Dinner from 7pm to 10.30pm
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ABOUT NOLINSKI PARIS

A few cobblestones from the Comédie Française, Rue Saint-Honoré and the gardens of the Palais-Royal lies a haven of comfort in the elegant setting of a typical Haussmann-style apartment building: Nolinski Paris.

The first of the Evok collection to open, it embodies the French lifestyle, the elegance of discreet luxury, and the charm of an address at the centre of Paris fashion and culture. The Nolinski is a combination of refinement and boldness, modernity and contemporary flair that you'll want to tell all your friends about.

The interior design is by Jean-Louis Deniot, who has reinterpreted classic French décor throughout the Nolinski's six floors. Mouldings, woodwork, antique furniture, sculptures, ceramics, soft lighting, mirrored doors, muted curtains, thick carpets, a range of colours in harmony with a cameo of greys: every choice, every detail, every object gives the 45 rooms – 9 of which are suites – the look of a Haussmann-style apartment.

This is complemented by the minimalistic green Carrara marble reception area, with its bronze sculpture, and the hand-painted clouds on the grand staircase that appear to lead guests towards the heavenly delights above.

Here, between the restaurant and cocktail bar of the intimate Grand Salon, the airy rooms and the mineral spa, every corner is an emotional sensory journey. A softly lit ambiance scented with musk and spices; music; the sensory feel of velvet or tweed. An inviting atmosphere and hospitality delivered with passion. A place of hedonistic experiences and extraordinary reveries, where a flair for detail meets an air of mystery. Because the Nolinski spirit is also synonymous with spontaneity and freedom.

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