



PALAIS ROYAL

RESTAURANT

VENEZIA

PHILIP CHRONOPOULOS



MONUMENTAL DÉCOR

Just a few canals away from St Mark's Square and La Fenice stands the majestic façade of the former Stock Exchange, now Nolinski Venezia. On the third floor, protected by Venetian Historic Monuments, the auditorium of the former Council Chamber plays host to a new gastronomic venue: Le Palais Royal Restaurant Venezia. The monumental space, surrounded by Byzantine-style arches, can accommodate around thirty diners. Designed by the duo Le Coadic & Scotto, the décor capitalises on the passageway architecture and the listed lighting fixtures dating back to the 1950s to create a truly timeless dining experience.



A MAJESTIC TABLE



Standing at the entrance of the restaurant and feeling both an actor and a spectator, on the verge of taking the stage. The amphitheater of the old Council Hall commands attention and dictates a new space-time. A separate, slower time, which opens access to an art of living. One where we pause to admire, contemplate, savor, be seen, and admire ourselves... The grand ceremonial can begin.

The high-quality service takes its time, in keeping with the emotions that the Chef de Cuisine wishes to evoke. Here, the star already shines. In November 2024, the restaurant was awarded its first Michelin star. The gastronomic cuisine draws from the techniques of French cooking and, for inspiration, from Italy and Greece, the Chef Philip Chronopoulos' native lands.

The arts of the table take center stage. The music of a great gastronomic opera plays its first notes. Classicism and contemporary style offer the best of this melody of happiness.

On the tables, the silverware shines and reflects in the glassware. The water glass, an exclusive creation for Nolinski by the master glassmaker Avem, plays with the marine theme that permeates the hotel. As for the decor, the large Byzantine-style arches confirm that the scene is set in Venice. Majestic, they repeat across the full height of the room, from the base to the balcony galleries. And what height—over 7 meters, ideal for feeling the vertigo of love.

A grand chandelier from the 1950s adds dimension, like an overturned bouquet. The matching wall sconces illuminate the room like a ramp. Classified and preserved, these lighting fixtures are works of the famous Barovier company, based in Murano since the 13th century. Positioned around the perimeter, the velvet banquettes direct the guests' gaze toward the center of this gastronomic theater, where the ballet of the waitstaff unfolds in the style of the grand century.

“The service is extremely elaborate. This is fine dining in all its splendor: the room’s double height, the service, and the length of the meal. In Venice, unlike in Paris, we have the time to let time slip by. People enjoy lingering over dinner. They dress up and put on jewelry. In Venice people still take pride in getting ready to go out.”

—

EMMANUEL SAUVAGE



PHILIP CHRONOPOULOS

A native of Athens, Philip Chronopoulos trained in France at the Bocuse school. His experience of working in prestigious establishments instilled in him the technical and managerial qualities essential to becoming a great chef.

He became head chef of the Palais Royal Restaurant in 2015, and set himself the personal challenge of writing his own culinary story. He ventured to give it a Greek twist. The mezze at the start of his menu tells the story of his homeland, a childhood memory.

Philip Chronopoulos doesn't aim to impress, he aims to stir the emotions and capture people's hearts with his soulful cuisine. This is how, in February 2022, he achieved a two star rating, which he hopes will illuminate the Byzantine domes of the Palais Royal Venezia, the Nolinski Venezia's gourmet restaurant.



THE CUISINE

The cuisine combines French excellence, the Greek identity of Chef Philip Chronopoulos, Italian generosity and the passion of an entire team. The Chef strives for simplicity with a carefully crafted, satisfying menu that spans France, Greece and Italy, using exceptional products, most of which are sourced in Italy.

The Chef draws his inspiration from Mediterranean abundance, complementing the imposing grandeur of his restaurant with the warmth of attentive service. Over and above the aesthetics, he wants his cuisine to be tasty and to stir the emotions. Heartfelt cuisine that leaves a lasting impression.

Reinterpretations of Venetian and Italian specialities will feature on the menu, along with incredibly fresh seafood straight from the Venetian fish market.



ABOUT EVOK COLLECTION

Evok Collection has been setting itself apart since 2014 with its aim of reinventing the conventions of the luxury hotel industry. Creating exceptional places that combine lifestyle, culture and sophistication, offering guests an experience that surpasses a traditional stay, these are not just hotels, they are environments that spark creativity and stir the emotions.

Each of its establishments is an experience in its own right, boasting authentically designed spaces. In Paris and Venice, Nolinski is a peaceful haven in the heart of bustling neighbourhoods. In Paris and Madrid, Brach radiates a community spirit and vibrant energy.

The Palais Royal Restaurant in Paris and Venice, Cour des Vosges and Bast round off this portfolio of exceptional venues.

At Evok Collection, the creative process is a fundamental part of its identity. Each project begins with a meticulous search for the ideal location, whether it involves renovating a historic building or bringing a new space to life. The Group works with designers such as Philippe Starck, Tristan Auer, Jean-Louis Deniot and Christophe Tollemer to create spaces where every detail counts, where perfect service becomes a way of life. Places where excellence is expressed through every aspect of design and service.

The Group is also committed to the community as a whole, developing talent within its teams while contributing to a more environmentally responsible future.

Developing skills, passing on expertise and sharing human values are at the forefront of the company's approach. A project rooted in strong values and driven by a shared passion for culture in all its forms.

The Evok Collection story continues with its international expansion. Following the opening of Nolinski in Venice in 2023, Brach opened in Madrid in 2024, with another opening in Rome in 2027. Nolinski will open in the Gulf of Saint-Tropez in 2026, adding further new chapters to an ever-expanding portfolio.

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