



# 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.



## 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.



## A MAJESTIC TABLE

The imposing amphitheatre of the former Council Chamber is now home to Le Palais Royal Venezia, THE grand restaurant in all its splendour, for its extreme quality of service and for the time devoted to the ceremonial aspect of dining.

Whether inconspicuous in the alcove or dazzling in the centre of the gastronomic stage, dressed in white and red, the tables are set in the style of the Grand Siècle, the 19th century. The silverware gleams. The water glasses, created exclusively for Nolinski by master glassmaker Berengo Studio, reflect the hotel's nautical theme. The Byzantine-style arches in the passageway confirm that the culinary drama is set in Venice. Velvet banquettes and armchairs provide a warm welcome for guests, actors and spectators in the gastronomic opera that takes place every evening.

Statues on pedestals and antique fountainheads add to the theatricality of the setting, while attentive waiters move amidst contemporary works of art to serve authentic, hearty Italian-inspired cuisine. The listed chandelier, dating back to the 1950s, bursts from the high ceilings like an upside-down bouquet. As for the sconces from the same period, they illuminate the room from above, like a balustrade, as if you were looking up to the stars.





## ABOUT EVOK COLLECTION

Using property owned by Pierre Bastid, Evok was formed and developed by Romain Yzerman and General Director Emmanuel Sauvage and opened in 2014. The aim of its three co-founders was to create new lifestyles and destinations that change the rules of what a luxury hotel can be. At each of its addresses, Evok offers its guests the welcome of their dreams, providing a unique contemporary interpretation of European culture and lifestyle.

Every Evok brand has its own distinct identity, but what they all share is the desire to provide a warm, authentic atmosphere that draws influence from the various environments in which the hotels are situated. Nolinski is a haven of tranquillity at the very heart of bustling city-centre locations. At Brach, Evok brings a sophisticated, welcoming lifestyle to imposing districts. Evok also invites you into some highly exclusive properties: BAST, Palais Royal Restaurant, and Cour des Vosges.

Each location has its own brand, ambition, concept, and atmosphere inspired by its surroundings. For every project, the aim is to identify a suitable location, bring it to life and give free rein to the imagination of Evok's chosen designers: Philippe Starck, Tristan Auer, Jean-Louis Deniot, Christophe Tollemer and LeCoadic-Scotto, among others. The end goal is to provide unique, joyful moments of pleasure and wellbeing through outstanding service and the careful curation of every detail.

The group aims to be a key contributor to society, helping its team members to grow, imparting expertise and life skills, energising and striving for a more environmentally friendly future. It is our way of giving back, sharing our successes and promoting an exchange of skills and ideas as part of a project that goes well beyond the company itself.

Evok has developed real flair and expertise in the hotel, restaurant and wellness industries. From creating new hotels to refurbishing existing ones, in the group's native France and beyond, we offer bespoke services thanks to our strong management, auditing and consulting expertise.

Building on a collection of six extraordinary premises, the story continues with the international expansion of the group's brands. After Nolinski in Venice (June 2023), Brach Madrid (2024) and Brach Rome (2026) will join the collection.

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