



Nolinski Le Restaurant,
traditional French cuisine

BY PHILIP CHRONOPOULOS



NOLINSKI
PARIS

PRESS RELEASE

From September 2024, Nolinski Le Restaurant will be offering a new menu, again created by Philip Chronopoulos, with a focus on traditional cuisine, in keeping with the ambience of the great Parisian establishments.

The two Michelin-starred chef will showcase the sumptuousness of this hearty cuisine that has defined his career, and which still honours the Parisian way of life.

The restaurant, located in the heart of Paris, focuses on this neighbourhood, preserving and celebrating the culinary traditions that form the basis of haute cuisine.





THE CHEF AND THE MENU

Philip Chronopoulos, renowned for the Palais Royal Restaurant Paris**, has also made a name for himself at Il Caffè Nolinski in Venice and more recently at Palais Royal Restaurant Venezia.

The new menu features the very dishes that have made Parisian cuisine such a success. It includes «Proust's madeleines» that appeal to modern palates, while conveying a sense of happiness and comfort. With this new menu, Philip Chronopoulos offers a cuisine that is less sophisticated and more comforting, but still delightfully surprising.

Iconic dishes such as the traditional pot-au-feu, chicken and macaroni au gratin with morel mushrooms are all prepared with his unique, delicate flair.

The menu, which features daily specials, invites diners to rediscover the depth and subtleties of French gastronomy, highlighting the great classics of traditional French cuisine.

The desserts are evocative of childhood memories and family gatherings: charlotte, baba and mille-feuille...

THE VENUE

Nolinski Le Restaurant is a perfect meeting place, where discreet luxury and a warm ambience are harmoniously blended. For a business lunch, a romantic dinner or a special celebration, this venue is the epitome of Parisian elegance.

Great importance is accorded to expertise in the kitchen and to the choice of products, reflecting the Evok Collection DNA: good food on the plate.

But that's not all. Alongside this delicious treat is the friendly, sincere service and the individual attention paid to each and every customer, another hallmark of the Evok Collection.

INFORMATION & CONTACT DETAILS

Open Monday to Saturday

Lunch from 12pm to 2.30pm - Dinner from 7pm to 10.30pm

restaurant@nolinskiparis.com





CHRISTOPHE CHOTTIN

After gaining a Master's degree in accountancy, Christophe switched career paths and enrolled on a course at a hotel management college. He joined the kitchens at Nolinski Paris in 2017 as a kitchen assistant and has continued to progress within the team ever since. From kitchen assistant to sous-chef to chef de partie, Christophe Chottin is now Executive Sous-Chef to Chef Philip Chronopoulos at Nolinski Le Restaurant. He is committed to mirroring the Chef's sunny, contemporary culinary identity.



PHILIP CHRONOPOULOS

Originally from Athens, Philip Chronopoulos trained in France at the Bocuse school. He gained experience in prestigious establishments, developing the technical and managerial skills that are essential to becoming a great Chef.

In 2015, he took charge of the kitchens at the Palais Royal Restaurant with the personal challenge of writing his own culinary story. He ventured to add a Greek twist. The first part of his menu, featuring mezze, tells the story of his homeland, of a childhood memory. Never out to impress, Philip Chronopoulos strives to leave a lasting impression with his passionate cuisine. In February 2022, he achieved his two-star rating, which he hopes will soon illuminate the Byzantine vaults of the Palais Royal Venezia, the Nolinski Venezia's gourmet restaurant, for which he is also responsible.

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.

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

ITALY

JASMINE LE VAN KIM

jasmine@levankim.it

SPAIN

CARLOTA LARIO AGUADO

carlota@brandscomm.com



NOLINSKI
PARIS

16 AVENUE DE L'OPÉRA
75001 PARIS
TEL: +33 (0)1 42 86 10 10
WWW.NOLINSKIPARIS.COM