



Tucked away in the heart of the Place des Vosges, this very special establishment in the Evok Collection group offers breath-taking views over the garden, while being imbued with the history and life of this iconic Parisian location.





The arches of the Cour des Vosges open onto an inviting terrace, where you can still sense the traces of the traditional boutiques that once graced the square. This terrace, which is shaded in the summer, offers a unique environment in which to savour the pleasures of French bourgeois cuisine.

Chef Adam Bentalha has created a menu inspired by traditional French bourgeois cuisine. He offers classic dishes such as beef tartare, the traditional Caesar salad, smoked salmon with dill cream, croque-monsieur with white ham and aged Comté, as well as sharing platters, offering diners a truly French experience at any time of day.

Pastry Chef Fabien Emery has created a range of pastries for those with a sweet tooth, which are available to enjoy on the premises or to take away.

Horaires d'ouverture :

Open from 7am to 8pm, Monday to Sunday.

For further information, please contact: COUR DES VOSGES 19 Place de Vosges, Paris T. +33 1 42 50 30 30

booking@courdesvosges.com

ABOUT COUR DES VOSGES

Built from the stone of the Kings of France, Cour des Vosges is rewriting its history.

The Marais district, Paris; the royal square of the famous Place des Vosges. Evok has awakened and poetically transformed a sleeping beauty, the former Hôtel de Mont- brun, a listed historical monument where time appears to have stood still.

Respecting the shapes and volumes of the period, trees and archways enter the intimate environment of the bedrooms. Every room enjoys a magnificent view of the square, constructed under King Louis XIII with its pink brick mansions crowned with slate roofs. Today, the twelve rooms and suites of this 17th century residence offer private spaces, a tearoom, a shady terrace and Roman bath, with all four floors decorated by designers LeCoadic-Scotto.

EVOK COLLECTION PRESS COORDINATION

Charline Hanrot

chanrot@evokcollection.com

PRESS CONTACT

FRANCE

Béatrice Korb Kaplan

beatrice.korb@agenceproches.com

UK

Clare Jackson

evok@bacchus.agency

USA

Cara Chapman

cara@bacchus.agency

ITALY

Jasmine Le Van Kim

jasmine@levankim.it

SPAIN

Jennifer Gomez

jgomez@commmediagroup.com

MIDDLE EAST

Kate Mullen

kate@tcapr.me



19 PLACE DES VOSGES
PARIS
T. 01 42 50 30 30

@courdesvosges courdesvosges.com