

Savor a delicious Summer at La Réserve Paris

Sun, easy living, relaxation and bike rides through the streets of Paris... Summer is laidback at La Réserve Paris – Hotel and Spa. To go with this wonderful lifestyle, we've organized a range of new gourmet inspirations from June 25th to September 9th, 2018. With a new menu at La Pagode de Cos, ice cream by master Italian ice cream maker, Il Gelato Del Marchese and a new wine list, you'll find the best of summer in Paris being served at 42 Avenue Gabriel, both on the terrace and the patio...

la réserve
HOTEL AND SPA
PARIS





SUMMER MENU AT LA PAGODE DE COS

A profusion of summer vegetables, fresh ideas to renew the classics and products that are always sourced from the best suppliers – that’s summer food mode at La Pagode de Cos! Impossible to say no to a mint-infused pea gazpacho or salmon carpaccio with miso and Thai spices. Unless of course you’d prefer a quinoa salad, roast prawns, cucumber and grapefruit – a symphony of lightness and balance. To celebrate summer, double Michelin-starred Executive Chef Jérôme Banctel offers his Carte Blanche menu at lunch and dinner. A truly unique way of discovering gourmet cuisine fresh from the Chef’s latest inspiration . . .

ARTISANAL GOURMET ICE CREAMS BY IL GELATO DEL MARCHESE

Those in the know speak of ice creams from Il Gelato Del Marchese with great feeling, due to their intense flavors and quality. Lovingly chosen fruit of known origin is hand-peeled. No coloring agents, additives or chemical procedures are used during preparation methods of the raw ingredients – all selected in their natural state. Raspberry, mango or vanilla, the ice creams are prepared each morning in a Paris laboratory, with mineral water for the sorbets and whole milk for milk ices. The taste of excellence, in perfect harmony with the values of La Réserve Paris. . . This summer’s opportunity to appreciate unique artisanal skill as you discover Il Gelato Del Marchese’s charming gilt trolley with silvery-topped tubs filled with exclusive ice creams for La Réserve Paris. Minimal sugar, 100% natural recipes, in addition to vegan sorbets (accredited by the Vegan Society) at just 44 kcal, along with gluten-free ice creams.

THE SOMMELIER’S SUMMER INSPIRATIONS

Everyone has their own way of enjoying the great surprises on the new Summer Special winelist, developed by the Sommelier, with brand new offers on wines from the owner’s estates, the Cos d’Estournel and La Pagode de Cos. Savor all the nuances of incredible vintages and prestigious wines, sometimes available by the glass, in the peace of the Bar, the library, on one of the terraces of La Pagode de Cos or at the Michelin two-star Le Gabriel restaurant, for unforgettable tasting moments.

PARIS BY BIKE

Gentle summer breezes naturally spark a desire to ride off with the wind in one’s hair. . . Two Electra brand electric bikes are now available for La Réserve Paris guests. With their retro black shape, cane baskets and tan leather details. . . what more chic way of exploring Paris could one possibly hope for?

LA RÉSERVE PARIS HOTEL AND SPA

«BEST HOTEL OF THE WORLD» BY CONDÉ NAST TRAVELER US

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Three-course “Carte Blanche” lunch menu

Price: €67 incl. VAT per person excluding drinks, up to 6 guests

Four-course “Carte Blanche” dinner menu

Price: €95 incl. VAT per person excluding drinks, up to 6 guests

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