

RESTAURANT chiquette



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PRESS RELEASE

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OPENING OF «CHIQUETTE», THE NEW RESTAURANT IN THE HÔTEL LE CINQ CODET

Chiquette is the newest culinary experience on the Left Bank, just a few steps from the Eiffel Tower and the Dôme des Invalides. The restaurant's name was inspired by the novel «La Petite Chiquette», by Louis Codet, published by Gaston Gallimard in 1925, (Editions Gallimard). A fitting tribute that the new Chef, David Maroleau, wanted to make.

After ten years at the Hôtel Montalembert, famously working side by side with Myriam Kournaf-Lambert, who is now the General Director of the hotel chain of the Cinq Codet property group, each day, Chef Maroleau, with the assistance of his hand chosen team, creates the unique recipes of Restaurant Chiquette.

His emphasis is on a cosmopolitan cuisine, inspired by his experience in California. His menu features culinary concepts such as his signature dish, an organic prawn tartar, that are based on his Rochois origins. The menu also features classic dishes (Caesar salad, club sandwich, hamburger, etc.), which are second nature to the Chef. You will also find tangy flavors and Japanese dishes, inspired by the famous chef Michel Troisgros.

David Maroleau prepares a breakfast spread that is classic, trendy and healthy, all at once: house made granola, organic eggs, low calorie cleansing recipes, vegetable based milk substitutes and vitamin rich organic juices, including his famous gingered carrot. Safe choices for Sunday brunch, but don't forget the roasts, which are prepared family style, in keeping with the tradition of a French Sunday dinner.

At Restaurant Chiquette, the design style is by Jean-Philippe Nuel. This French decorator has imbued the setting with a refined, angular, art deco look, giving it a calming atmosphere, using light and space.

The General Director of Cinq Codet, Caroline Demon, ensures that her guests receive the very best of city experiences.

The menu is changed every 6 days, and the restaurant is open for lunch and dinner non stop from 12:30 to 10:30.

PRESS CONTACT

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