


LE CINQ CODET
PARIS

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Le Cinq Codet

Hôtel, Spa & bespoke cuisine

A confidential address at the foot of the Dôme des Invalides, close to the Grand Palais, the Rodin Museum and art galleries, Le Cinq Codet Hotel chose a 1930s atmosphere of a former telephone exchange center, as a home.

A hotel inspired by art as well as by past and modern literature.

A hotel that knows how to combine the sweet contemporary luxury with the history of Paris.

A hotel where the taste of silence and romance are cultivated ... ingredients that inspire the cuisine of Chef David Maroleau and his restaurant Chiquette.



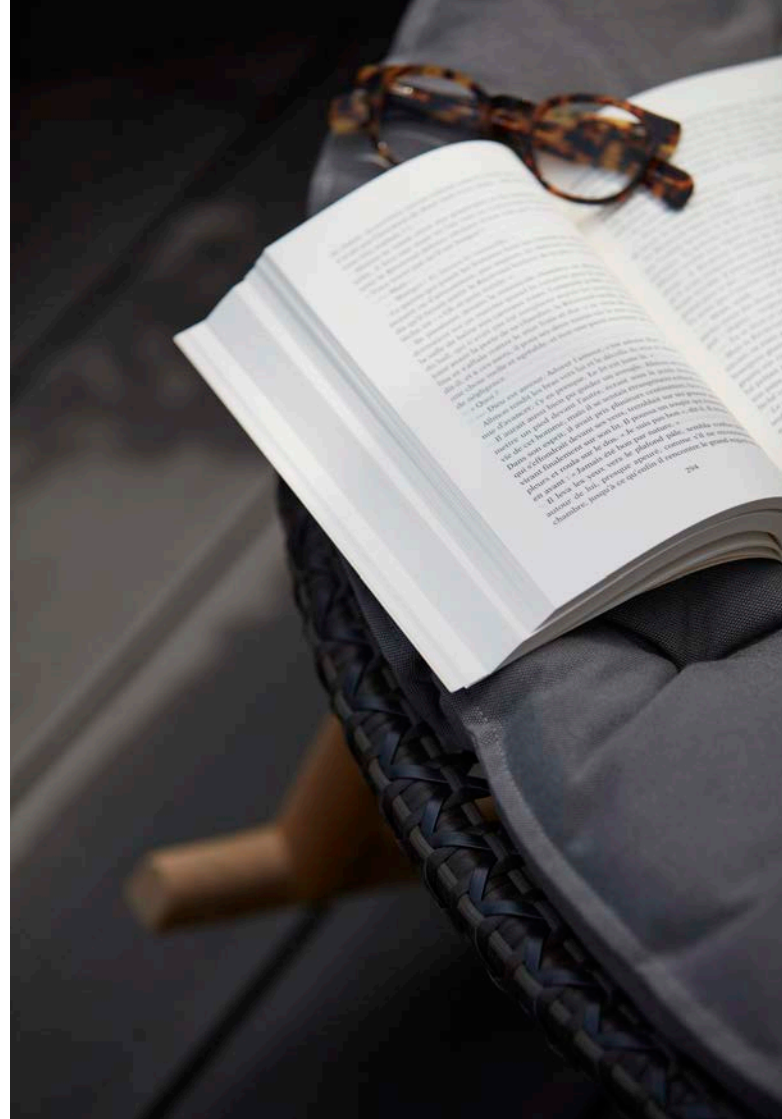
Origins

AN AREA OF BEAUTIFUL SPIRITS

Paris 7th. Between Ecole Militaire, Invalides and the lively Rue Clerc, rue Louis Codet holds its hotel. The promise of absolute tranquility, of discrete chic and of art and literature at your fingertips. The Grand Palais, the Rodin Museum, the Galerie Gallimard, the Librairie des Sciences Politiques, the Musée d'Orsay, the Maillol Museum ...the choice of cultural excellence.

LOUIS CODET AND THE DANDY SPIRIT

Louis Codet, a name in homage to dandyism and Parisian elegance. Painter, politician, writer and friend of the artists, the personality will leave some novels - “The rose of the garden” (1907), “Little Chiquette” (1908), “Louis the indulgent” (1926) - strong in humor and in spirit.



THE CHARM OF THE 30'S

Curved facade, stretched concrete lines, graphic and geometric glazing, the building from the 30's has an industrial style that once held the France Telecom center - a part of the history of telecommunications. The time of Cable Girls and lines linking Matignon and the Elysée.



Hotel of arts and essays

Cinq Codet's image is understated. The mark of a confidential and refined address. Behind the bay windows, architect and designer Jean-Philippe Nuel, is in charge of the design and decor of the hotel, imagining a lobby with cathedral volumes. Silence. Serenity. Souls disconnected. The Cinq Codet is a part of relaxation in Paris.

A COLLECTION OF 400 WORKS OF ART

Refusing the museum atmosphere, the hotel takes advantage of its large volumes to display 400 pieces of modern art - paintings, sculptures, photographs - randomly spread out. At first sight, the photographer Jean-Pierre Foucher decomposes the work of Auguste Rodin in blurred images. A pictorial universe where real and abstraction intersect.

Through a few detours and corridors, dressing rooms and lounges, the works of the photographer Gilles Triard,

the sculptures of the visual artist Béatrice Grand Jean, the poetic and mural frescos by Alice Heit, the paintings of Caroline Touzet and Julio Rondo, the illustrations by Cyril Lestrade -The day before... combine with the finest pieces of Scandinavian, Italian and French furniture. Among them, Elizabeth Garouste, Fritz Hansen, Vitra, Arper, Conran ..., references of elegance, character and comfort.



ARTHUR SIMONY, ARTISTE POET

He comes from the street-art universe and delivers positive messages, moments of poetry and disclosed love. Amongst his work, a thirty-meter fresco rue de Treviso (9th), declining the letters “Together” in tribute to the fires that ravaged a building in the street. Known for his collaboration with the Italian house Martinelli - with whom he signs a lamp model in “calligraphic tourbillon” - the artist signs in the room of the restaurant “Chiquette” a piece of 3 meters high.

Respecting his principle of “word compression”, he repeats on the big wall the first lines of the novel “La Petite Chiquette” by Louis Codet. A black and white signature recalling the story of a young Montmartre painter and his love affair with Chiquette, a Parisian with popular banter. A nod is also visible within some of his bespoke work that can be spotted on some of the plates.



Sleeping at Cinq Codet

Lovers of getaways and hidden gems of the capital, the Cinq Codet welcomes in a place of refinement and discreet sophistication. An enlightened lifestyle and a true experience of a Parisian pied-à-terre.

THE ART OF DIVERSITY

Spacious and bright with large ceiling heights, all 67 rooms are inspired by the atmosphere of artist studios. The light oak warms the ambience and the curvaceous furniture brings softness to the rooms, in addition to the decorative touches of the 30s and 50s recalling the origins of the hotel.

The rooms are unusually surrounded by yacht interiors with a small lounge, banquette and resin and glass pedestal table. The cushions are signed by houses Pierre Frey and Kvadrat for a touch of luxury and comfort. Pieces of art appear at the head of the bed, and bathrooms open like booths.



The Junior Suites are in Duplex or loggia format and offer unseen views of the Invalides. The Deluxe Rooms shake the traditional codes of the hotel with a bath at the foot of the bed. Others rely on absolute privacy thanks to their sliding doors.

MODERN COMFORT

A soul traveler, the team at Cinq Codet add all the ingredients for pure comfort. Cozy duvets and pillows, walk-in showers or bathtubs, Nespresso coffee machines ... the essence of well-being for all guests. Sign of zenitude: a yoga mat in all rooms.

4 SUITES AND THE MAGIC OF PARIS

Exceptional volumes, inspiration from artist studios and lofts, the 4 suites of the Cinq Codet - Rodin, Eiffel, Codet and Dôme - are on the top floor of the hotel offering sublime views of Paris.

Covering an area of 40m², the Eiffel Suite has a private terrace overlooking the Dome des Invalides and the Eiffel Tower. The interiors combine a bedroom with a living room and a bathroom with a bathtub. Another atmosphere with the Suite Rodin and its 43m², cut for the souls of artists, opening onto a large arty lounge and private terrace. The Codet Suite, with an area of 54m², even has a Jacuzzi terrace, all overlooking the Dome des Invalides.

The Suite Dôme's marvelous displays and generous dimensions, 83m³ and a garden terrace opening onto the Invalides and Eiffel Tower. Choice: sunbathing or a hot Jacuzzi break at any time. The living room, bathroom and bedroom have terrace views, an incredible luxury.



Chiquette, bespoke cuisine

A reference to the renown work of Louis Codet “La Petite Chiquette” (1925) edited by Gaston Gallimard, the new restaurant of the Cinq Codet offers an ideal location, close to the Eiffel Tower and the Dome des Invalides. An address in the Left Bank spirit orchestrated by the French chef David Maroleau.

INTERIOR, EXTERIOR

The ambiance of the restaurant Chiquette plays soothing rhythms in a refined Art Déco geometry leaving plenty of room for light. In the spirit of an art gallery in, the works of Arthur Simony tell new stories in a contemporary style where the chimney fire brings warmth and comfort.

Dressed in the Italian and contemporary design furniture Minotti, the new vegetal patio of the Cinq Codet brings breathing space. Under the Japanese maples and fresh fern, the atmosphere invites silence. Tables for two, lounge-style sofas and round tables make for a cozy spirit. A patio garden where the cocktail bar invites itself during aperitif hours and where meetings of love, friends and business are organised.



Chef David Maroleau

This is the story of a cosmopolitan leader. Inspired by California and its fresh and healthy cuisine, he landed in Palo Alto, around San Francisco, in one of the tables of the famous chef Wolfgang Puck (Spago). A cuisine influenced by California, Mexico, Asia and France, concluded by a detour to the Four Seasons of Palm Beach (Florida).

To complete his education in cooking, the chef will also experience the George V and Plaza Athénée, “a dream to work for Alain Ducasse”, the experience of a lifetime, and an iron discipline that marks the chef. The Bluebird in London (Sir Terence Conran’s restaurant), the Ritz’s restaurant (by John Williams) and the Greenhouse will be followed by the title of best restaurant in London.

The revelation will be made by Michel Troisgros at the Lancaster Table. “Learning minimalism in cooking, simplicity, good use of Asian influences

and the search for Umami - the 5th flavor - all this resonates in me,” says David Maroleau.

Two years of experience that opens the doors of the kitchens of the Hotel Montalembert where he wins his first position as head chef.

THE “CHIQUETTE” SPIRIT

Create a story. A culinary style. This is the challenge proposed by David Maroleau at Chiquette. Focusing on cosmopolitan cuisine, largely influenced by his experience in California, the chef, on the lookout for novelties, signs a personal card that changes every 8 weeks, respecting the cycle of the seasons and changing according to his moods.

On the menu, Scottish, Irish or Argentinean meats which according to him are: “the queens of discipline”. On the fish side, a natural selection following seasonality, delivered by a Norman fisherman. Within the safe bets are the delicious vegetables of Annie Bertin. His favorite dish, organic king prawn tartare accompanied by a dashi broth (a broth made from dried bonito and kombu seaweed used by the Japanese), mixes tangy and japonizing flavours..



AUTUMN MENU

Constantly changing, David Maroleau's cuisine is declining for the autumn a series of unpublished dishes. New to discover, a mushroom cappuccino accompanied by a miso praline and an airy hazelnut mousse; a Saint-Pierre cooked in a ginger marinated fillet with marinated bok choy (cabbage) tempura and a broccoli mousseline with Mexican salsa verde and spirulina.

More ? "Cappelletti" duck ravioli with reference to Italy, to taste in a Thai broth with ginger and coriander.

A great novelty of the season, the menu offers an Asian-inspired Burger recipe based on steamed and homemade Bao bread.

To savor: quality Argentine meat, grilled avocado, a slice of Morbier and authentic tomato sauce.

For a sweet note, the chef dares a pumpkin dessert in the form of frozen ceviche in honey and spices, placed in a ginger swim, with gratin mandarin and coriander oil. Another inspiration around hazelnut, worked in ice cream around a flaky praliné, hazelnut nougatine and gianduja mousse





JAPANESE BARBECUE

Regularly offered to guests, the Binchotan Japanese Charcoal Barbecue has been a tradition in Japan for centuries. A long-burning, smokeless oaked charcoal that gives the ingredients subtle flavors.

In addition to the eel, fish or duck that the Japanese adore, the chef uses it to sublimate the Argentinian colita (ruminant needlefish) and prepare octopus or beef yakitoris.

THE TASTE OF BREAD

Traditional breads of Maison Gosselin a stone's throw from the hotel, and its Bao version prepared purposely for burgers, the chef adds a club sandwich recipe made with the Japanese bread from Carré Bread.

Two versions of flour, French but also Japanese native of Hokkaido with a soft texture and “cloud effect”.

BREAKFAST “A LA FRANCAISE”

A keen supporter of healthy cooking, David Maroleau chooses for Chiquette a buffet breakfast in the spirit of genuinely good, authentic and local produce. A rustic spirit around baskets of pastries delivered by the nearby Bretteau bakery (avenue de la Motte-Picquet), a few fruit baskets and organic eggs, a selection of yogurts from the Ferme des Peupliers in Normandy and Alain Milliat's jams.

The wellbeing approach also comes from the selection of dried fruits and cereals, homemade granola, Bircher muesli or fruit, vegetal bars, milks and vitamin-enriched organic juices.

THE CHIQUETTE BRUNCH

Sunday's place to be, the “Chiquette Brunch”, brings everyone together. All ages, families, friends, hotel guests as well as neighboring Parisians looking for an intimate address. In the relaxing atmosphere of the patio or the restaurant room, gourmet and refined choices meet.

In the presence of a member of the restaurant brigade, the Brunch serves its “Sunday roast” with “live” cooking and seasonal accompaniment. This includes a selection of mature cheeses and charcuterie, a salad bar, bakery (with gluten-free option), selection of hot dishes (sausages, chicken wings ...) and homemade pastries (pancakes, French toast, tartlets, chocolate cake, Basque cake ...), detox juices and a range of milks including plant based.

Other sweet offerings include a choice of tailor-made eggs (scrambled, omelet, fried, poached) and minute-made pancakes. Served at the table, detox Juice alternate recipes, hot drink such as tea, coffee and hot chocolate.



A drink at Chiquette

In the light of a real-life fireplace, relaxed around the armchairs with 50's accents or sofas of the patio, the "Bar" menu offers a selection of cocktails ranging from the great classics - Aperol Spritz, Margarita or Cosmos - Signature cocktails.

The barman trained at the restaurant of La Coupole, Carl Barré combines the best spirits - "the favorite gin for his unlimited associations" - to some new recipes. His best-selling cocktail "Chiquette", a reference to the heroine of Louis Codet's novel, is composed of Gin, apple, lemon juice and orgeat syrup. A sweet and sour mix with a light almond flavor. The "9" mixes egg white gin with grapefruit juice, brown sugar and lime. The "Sweet P" has a fresher flavour, and adds rose syrup to gin, pear nectar and tangerine liquor. A fresh cocktail served in a granite way.



With a wide choice of wines and champagne by the glass (Laurent Perrier rosé, Chablis Samuel Billaud, white, red and Rosé from the Domaine de Fonscolombe ...), the menu offers a selection of liqueurs, eaux-de-vie and Portos, a selection of whiskeys (Monkey Shoulder, Nikka, Glenfiddich ...), vodkas, rums and tequilas complete the menu.



TEA TIME

The Bar Chiquette offers pressed and detox juices at any time. The menu offers the range of juices and nectars by Alain Milliat, Fever Tree natural tonics, the sacred waters of Evian, Perrier and Chateldon.

In its list of teas, the bar serves great classics, exceptional Rooibos and a selection of organic infusions 'winter garden' or Bali flavors.



The Cinq Codet Spa, a safe heaven

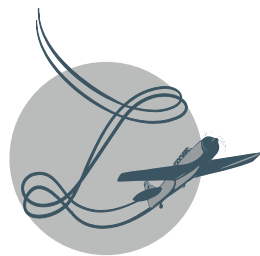
Nestled around an open-air terrace on the third floor of the hotel, the Cinq Codet Spa is a cocoon of design and relaxing atmosphere.

JACUZZI & HAMMAM

Unique in Paris, Cinq Codet offers an outside jacuzzi. An oxygen bubble, vegetative parenthesis, relaxation zones, and even a swing for daydreaming, all to share and privatise for two or in a group.

To prolong the wellness moment, the house holds a steam room, a herbal tea room and a fitness area equipped with Technogym machines.





2L COLLECTION

About 2L Collection

2L Collection brings together hotels with a special atmosphere, where family spirit and the French way of life is portrayed. Founded by Pierre-André Martel and Hélène-Martel Massignac, now directed by Lorène Martel, 2L Collection has 3 houses in its collection: the Cinq Codet Hotel in Paris, the Château d'Audrieu in Normandy and the Château de Fonscolombe in Provence. Hotels that, as the logo states - a nod to the T6 aircraft driven by Pierre-André Martel - come alive with an infinite passion for travel and discovery.



CHÂTEAU D'AUDRIEU



CHÂTEAU DE FONSCOLOMBE



LE CINQ CODET



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