





Welcome to Le Bristol Paris

Faubourg Saint Honoré, in the heart of Paris, Le Bristol Paris has been scripting its story since 1925.

It tells us about the French way of life, elegance, the radiance of its decor, and French cuisine elevated to the pinnacle by the three-starred Chef Eric Frechon.

Discover it during a brunch, in the intimacy of a private lounge, for an unforgettable event.



OUR SALONS



Welcome to the salons at Le Bristol Paris, spaces for work and relaxation that are unique in the world. In the heart of the hotel's vibrant life, our rooms' energy, charm, refinement, soul and exceptional service reach the level of an art form.

The beating heart of Le Bristol is also its garden, a soothing 1,200-square-meter (13,000-square-foot) oasis of greenery, flowers and water offering that most precious of luxuries: tranquility.

Hosting a meeting or gathering in the mythical Le Bristol is about making your event a rare and prestigious moment, as precious as your expectations.





SALON VERSAILLES

With its beautiful trompe-l'œil balustrade, the salon Versailles is like a dream terrace among the vast gardens of the Sun King's Château, as depicted in the Pierre-Marie Rudelle fresco. All brought to life by the sound of splashing fountains from the garden just behind the immense windows, whose flowerbeds lend their freshness to the very heart of Paris. The salon Versailles and the salon Elysée can open to become a single space with a common foyer, creating a vast reception area flooded with light.

Dimensions (FT)	63,3 x 36
Surface (SQ FT)	2 285
Ceiling Height (FT)	10,23
White canvas screen	13,12 x 9,19
Maximum Capacity	
Cocktail style	250
Theater style	180
Round tables	150
Cabaret style	90
U-Shape	50
Oval	50
<u>Skills</u>	
	Day light
	Available Welcome Space
	Connecting with the Elysée Salon









SALON VERSAILLES







SALON ELYSEE

The salon Élysée is all about refinement, with light carved-oak woodwork, traditional French Versailles parquet floors, Louis XVI furniture and silk carpets. Behind the vestibule's stately hunting table, the salon's warm atmosphere is disturbed only by the joyful singing of birds filtering in through large windows that open onto the garden. Every space is enhanced by light along with all the latest technologies. Behind elegant mirrors and moldings, the salon conceals a large flat screen and a high-performance audio system. The salon Élysée and the salon Versailles can become a single space with a common foyer, creating a vast reception area bathed in light.





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SALON RAMBOUILLET

Light from the interior garden illuminates the salon Rambouillet's pearly white walls. Views of flowerbed punctuated with fountains bring their soothing freshness inside, while French Versailles parquet floors, inlaid tables and coral hued cabriolet chairs accent this warm, intimate and refined space. On a long table, glasses engraved with Le Bristol arms and fine porcelain tableware embellished with gold were designed especially for the salon. Unique pieces for a rare place, where the Palace's art of French living is revealed with mastery and warmth.



Dimensions (FT)	32 x 20
Surface (SQ FT)	678
Ceiling Height (FT)	10
White canvas screen	8,7 x 6,56
Maximum Capacity	
Cocktail style	40
Theater style	40
Round tables	30
Cabaret style	24
U-Shape table	20
Oval table	20
Skills	True « Versailles »
	wooden floor
	Overlooking the garden
	– Day light





SALON RAMBOUILLET







SALON CASTELLANE

Formerly the Count of Castellane's private theatre, this luxurious salon is ideal for prestigious events. The floral fabrics decorating the room were created by the great Venetian design house, Rubelli, with a unique 18th century tapestry from the Manufacture de Lille and Baccarat crystal chandeliers, adding to the opulent feel of the room.

A menu designed by three Michelin-starred chef Eric Frechon will be presented to guests on white-and-gold Limoges porcelain designed by Haviland especially for the salon.

Dimensions (FT)	57,7 x 38,7
Surface (SQ FT)	1840
Ceiling Height (FT)	14,80
Maximum Capacity	
Cocktail style	150
Theater style	140
Round tables	100
Cabaret style	70
U-Shape table	46
Oval table	40
Skills	
	Unique French decoration
	Precious table art



Home to four Michelin Stars



Le Bristol Paris is a bastion of gastronomic excellence built on the true values of craftsmanship, with four Michelin stars awarded between the highly exclusive three stars restaurant Epicure and the one-star brasserie de luxe, 114 Faubourg..



Eric Frechon, Le Bristol Paris' Head Chef

In 2019, the great Chef and the legendary palace celebrated an exceptional double anniversary: Eric Frechon's 20th year at 112, rue du Faubourg Saint-Honoré and a decade holding three stars in the prestigious Michelin Guide.



Yu Tanaka, Le Bristol Paris' Head Pastry Chef

Stepping into the role after a few years at Epicure, the young Chef realises his long-held dream of leading the pastry kitchen for the Parisian Palace.



LE BRUNCH

€ 190.00 per adult, including VAT (for a minimum of 20 adults)

Selection of teas, coffee, chocolate, infusions Freshly squeezed fruit and vegetable juices Mineral waters and fresh milk

Our baker's basket: 100% natural, living bread to share, Croissant, chocolate croissant, brioche and selection of french pastries of the day Jams, acacia honey, Echiré butter

Thin slices of Culatello
Traditionnal poultry « pâté en croute » with medallion of duck foie gras Special
oysters n°3
Beechwood-smoked salmon
Avocado crushed in a pestle with a hint of spice
Sea urchin tarama, warm blinis

Fusilli from the Ateliers du Bristol with basil pistou and pine nuts Scrambled eggs with black truffle

Our Maitre Fromager 's cheese selection

Fresh fruits salad Chef's choice selection of two pastries Caramel French toast Crepes and pancakes live cooking

A glass of Moët & Chandon Champagne Wines from our carte (price per bottle, charged on comsumption)





LE BRUNCH FOR OUR LITTLE GUESTS

€ 85.00 per child 5-12 years old, including VAT - 3 courses per child

Starters

Smoked salmon with blinis Mozzarella tomatoes Cream of pumpkin soup

Dishes

Croque-Monsieur and salad Mini burger with French fries Fusilli from the Ateliers du Bristol, tomato sauce

Desserts

Ice cream and sorbets Chocolate éclair, bourbon vanilla ice cream Fresh fruits salad









RÉCEPTIONS & CONFÉRENCES

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