



## **PRESS RELEASE – YANNICK ALLENO GROUP**

In 2008, Yannick Alléno founded a group in his name to unite a team of talented chefs, women, and men around his vision. With his 14 restaurants with 15 stars, but also a burger restaurant and a chocolate factory, the Yannick Alléno Group defends a quaternary approach: an accelerator of talent, it challenges gastronomy and codes of service to anchor itself in its time by making strong commitments. In this way, he gives his customers the opportunity to experience an extraordinary dish and leave a memorable mark on them.



## **Pavillon Ledoyen, the most starred independent restaurant in the world.**

At the bottom of the most beautiful avenue in the world, the Pavillon Ledoyen is hidden from prying eyes. This is where Chef Yannick Alléno acquires the space in 2014, creating the most starred independent establishment in the world. Pavillon Ledoyen, which extends over 1600 m<sup>2</sup> and several floors, is home to three starred restaurants.

A complete immersion in the Chef's world: Alléno Paris \*\*\*, L'Abyesse\*\* and Pavillon\*, each offering a unique experience. A true saucier chef, Yannick Alléno builds a modern cuisine in which the sauce is the word, creating a high-flying dialogue between the products.



**Alléno Paris \*\*\***

The three-star gastronomic restaurant welcomes its guests in a privileged setting: located in the listed room, the place reveals a 1900's period setting with meticulous details. Chef Yannick Alléno deploys his visionary approach to the culinary arts, accompanied by a reflection on the codes of service of a great restaurant. For the Chef, "to welcome guests to a restaurant is to take responsibility for them". This is why he is creating in September 2021, the Conciergerie de Table, an added value to the customer experience where personalization is at its peak as soon as the reservation is made.

Fascinated by art as much as by gastronomy, the Chef asked the artist Kostia to imagine screens, like magical veils decorated with floral embroidery, playing with light and transparency. A way of preserving the discovery of the service at each table, in which the gesture is designed to serve the taste: "I don't want artifice, I want sincerity" (Yannick Alléno).

*Open only in the evening, Monday to Friday.*

*The Discovery of the Collection in 7 emotions: 295€.*

*The entire Collection in 10 emotions: 415€.*



### **L'Abysses\*\*, the sushi counter**

An immersion at L'Abysses\*\*, orchestrated by sushi master Yasunari Okazaki, takes guests on an extraordinary gustatory journey. The restaurant was born from a meeting in Japan between Chefs Yannick Alléno and Yasunari Okazaki. Together, they built a bridge between their two countries and brought it to the highest level of excellence.

At the counter, you can admire the master's gestures, his precision, his know-how for nigiris prepared at the minute with rice at room temperature. The setting is modern and intimate, like a timeless encounter in which you are one is carried away to the depths.

To discover or extend the experience, the Chefs have written L'Abysses, a beautiful book that looks back on this human encounter and the art of nigiri. To make a sushi it takes 25 years and 10 seconds! (Chef Yasunari Okazaki).

*Open for lunch and dinner, Monday to Friday.*

*Lunch menu: 98€, Omakase menu: 320€, Rencontre menu: 180€. \**



### **Pavyllon\*, the gastronomic counter**

With Pavyllon\*, Chef Yannick Alléno pays tribute to his bistro heritage with a more modern vision. The emblematic counter overlooking the open kitchen, a symbol of exchange and conviviality around which guests sit. On the terrace, the atmosphere changes according to the seasons: sometimes a green space in summer, sometimes a warm winter garden.

The plate plays with the codes of gastronomy and associations, such as the iconic Surf & Turf worked with Wagyu beef, or the bold and delicious Beef Fillet with black pepper and Williams pear.

The search for the right taste and the work of the sauce that brings the elements together is at the heart of Chef Yannick Alléno's cooking. Modern sauces, created like perfumes thanks to the techniques of extraction, fermentation and cryoconcentration techniques. Pavyllon is the reflection of an uncomplicated gastronomy, where you can sit down for lunch or dinner, during the week and even weekend.

*Open for lunch and dinner every day.*

*Lunch menu: 78€,*

*Champs-Élysées menu: 135€,*

*Pavyllon menu: 248€.*

*Brunch available in addition to the usual menu on Saturdays and Sundays: 145€.*

*Children's brunch: 56€.*

### **Pavyllon, the concept of uncomplicated gastronomy**

In Paris, Monaco and soon in London, the Pavyllon concept is available to offer guests an experience by Yannick Alléno in the most beautiful destinations. A strong identity, which conveys the values of sharing, experienced at the counter, facing the kitchen, in a decor always by the interior designer Chahan. On the menu, the essential Pavyllon dishes, but also unique dishes made according to the region and the place.

## The 1947\*\*\* Cheval Blanc in Courchevel 1850

At the 1947 Cheval Blanc, which has three Michelin three stars, the chef Yannick Alléno honors a modern and creative French cuisine, immersed, and inspired by an exceptional place. The voluptuous and enveloping décor by Sybille de Margerie opens the kitchen to the intimate dining room of the restaurant, inviting guests to take part in the score that is being played behind the scenes. Sleek, contemporary, majestic, a rare tableau is composed dish after dish to amaze the senses.



The pieces of meat are cooked on an alpine grill and cut up in front of the customer, for a show in the dining room as well as on the plate. The Chef draws on the riches of the Savoyard terroir to elaborate a gastronomy where flavors and taste are at the heart of all the compositions. Écrin of the Cheval Blanc Courchevel, the restaurant welcomes, in season and in the evening only, five tables of guests.

*Cheval Blanc Courchevel*

*Le Jardin Alpin*

*73120 Courchevel 1850*

*In season, open every evening from Tuesday to Sunday, from 7:30 to 9:30 pm*

## **Père & Fils by Alléno, a place to live in Beaupassage.**

Opened in 2021 in the very chic Beaupassage district, Père & Fils by Alléno is a place to share and enjoy. A spirit of sharing that is reinforced by the two large counters: one open to the kitchen, from which you can watch chefs at the stove; the other is open to the bar, where you can chat with the sommelier Nicolas and get advice on the choice of wines. The Bar Hédoniste is made up of three cellars: the Cave à Toto - with its fine spirits -, the Cave à Papa - for fine bottles, the Chef's favorites - and my Cellar - with natural and biodynamic skittles.

The menu plays between burgers and its great classics, such as the Nikita (Normandy beef, cheddar cheese, savory sauce cheddar cheese, savora sauce, crispy bacon, cucumber pickles), perfectly matched with the PicSaint-Loup, Domaine Christophe Peyrus. Or the Arsène, cooked as a steak with pepper, to be enjoyed with the Bordeaux "Esprit de Pavie". A real gustatory surprise, the Lupin vegetable burger (black rice, beetroot and semolina, apple condiment) will seduce the most gourmet guests!



Generous fresh and creative salads complete the menu: tomato confit, mishmash of salads and sweet and sour chicken wings. Or: real guacamole, romaine salad, cooked shrimp, and raw watermelon in cocktail sauce. As for desserts, you'll be in for a treat with the signature dessert: the Bomba with salted caramel and roasted hazelnuts or succumb to the homemade frozen dessert "Paradise", a revisited sundae.

*Open every day from noon to 2pm and from 7pm to 10pm  
Continuous on weekends from noon to 10pm  
3 Rue de Grenelle, 75007 Paris*

## **The Allénothèque, a private cellar**

Located in the basement of Père & Fils by Alléno, the Allénothèque contains more than 700 references of fine bottles from all over the world. An exceptional place, where you can come and taste on the spot, but which can also private.



## Alléno & Rivoire, chocolate in a different way

Opening in 2021 at 9 rue du Champs de Mars in Paris, Alléno & Rivoire represents the alliance of two know-how inspired by cooking and pastry-making, to create an innovative and creative Collection.

If it amazes, it is because it opens the pass to new ways of tasting chocolate. It surprises and multiplies the possibilities and perfect matches and transforms itself into a palette of colors to shake up our habits and perceptions.



For Yannick Alléno and Aurélien Rivoire, this Collection is also a reflection of their convictions. The quest of a healthier chocolate, for humans and the planet. Just like the birch water that permeates all their thinking.

*"It is very difficult to create a surprise with a product that everyone knows. And that many people already work technically perfect. But we have the insolence to wish to offer a new pleasure, something that we have never tasted before."*

Aurélien Rivoire

*"My aim is to work creatively with healthy chocolate. I want to remove sugar as much as possible and replace it with a product that revolutionizes our approach: birch water. Its virtues are immense, and today we can choose this chocolate of excellence, i.e. a chocolate that is good for us and that cares for the environment. Working alongside Yannick Alléno in this adventure is both to echo the cuisine in our creations and to push ever further the creativity we are capable of and that we can offer."*

Aurélien Rivoire



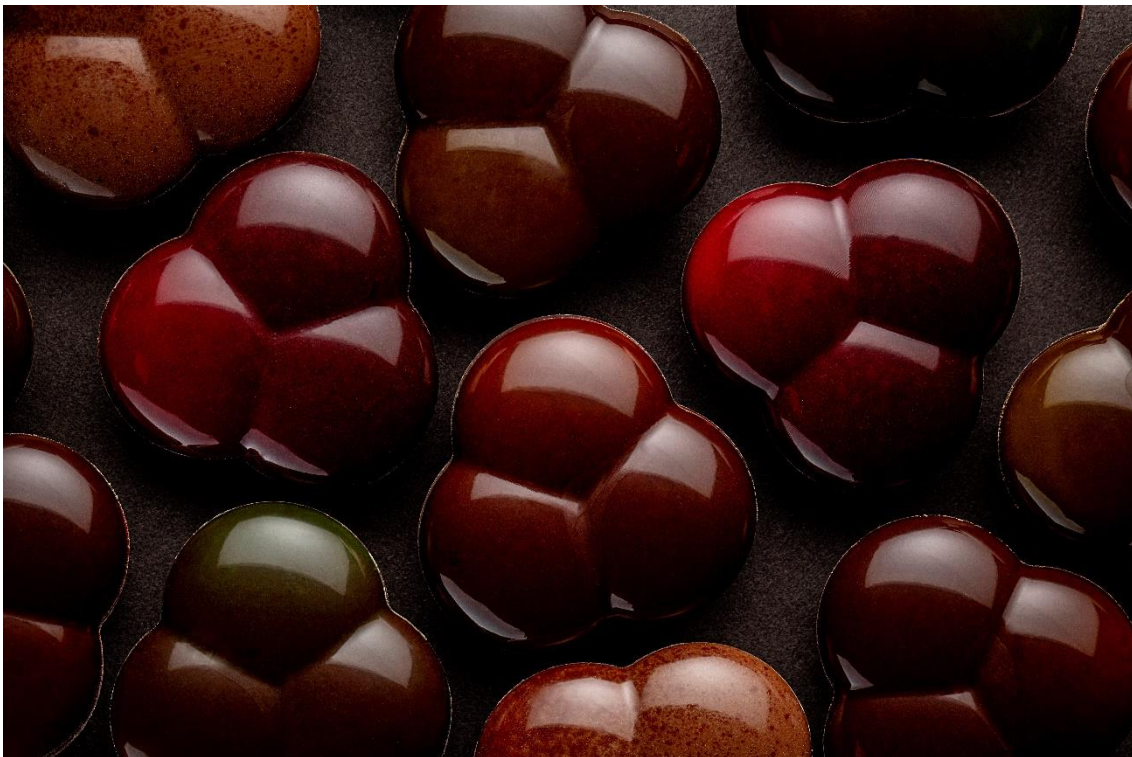
They want to look after the palates, but also the minds. To make everyone aware of the importance of eating well and to find the essence of the product without damaging it. In all their creations, from chocolates to fruit preserves, innovation is always at the service of taste. A taste that is never to the detriment of well-being, but which, on the contrary, is committed to a sustainable vision for humans and the planet. As a precursor of modern confectionery and chocolate making, Aurélien Rivoire is paving the way for a new generation of pastry and chocolate makers who are aware of the issues around them.

The Chefs also defend the idea of transmission and education through taste. From the earliest, to awaken the curiosity of the palate, and to transmit this awareness of the importance of the ingredients used. Because the children of today are already the citizens of tomorrow. This is why they have created a Collection dedicated to children, in which the quality of the ingredients joins the absolute deliciousness. Because flavor doesn't wait for the years.

### **Healthier and tastier chocolate**

*"I removed the sugar but not the sweetness!" Aurélien Rivoire*

Alléno & Rivoire creates real chocolate jewels, like these Trèfles, real gastronomic sweets made with fresh chocolate. Inside, they contain a combination of textures composed of a sauce and a crunchy praline. Each sauce has been meticulously crafted using extraction, fermentation and cryoconcentration methods to reveal clean, unadulterated flavors. As for the praline, it is made from cocoa bean husks, which gives it a unique and subtle crunch.



The Pralinés, made with birch water, have a unique and subtle crunch. They are available in five creations: Raw almond, Hazelnut and Breton shortbread chips, Flaxseed, Pecan nuts and Puffed rice. In the mouth, the taste is greedy and generous with a touch of salt. The dried fruit in the birch water shortbread acquires a natural sweetness, without the addition of sugar.



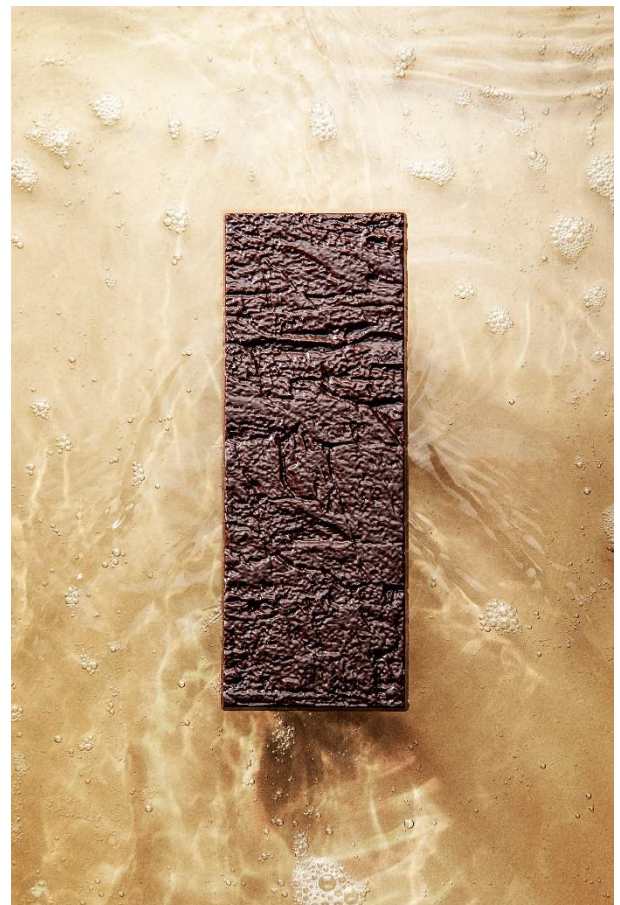
The Ganaches imagined by Aurélien Rivoire are fresh and light, with an incredible texture, echoing the work of Chef Yannick Alléno's sauces.

The Ganaches are thus created from extraction methods, allowing the expression of flavors: Earl Grey tea, Fir tree honey, Nutmeg, Coffee, Grand Cru Indonesia 75%, Grand Cru Peru 60%, Vanilla from Tahitian vanilla. A true master blender, Aurélien Rivoire creates a ganache with no added sugar and much lighter, which coats the palate and reveals several tasting notes.

The Terroirs de France chocolate express the boldness and creativity of Aurélien Rivoire and Yannick Alléno. Each Plaquette has been in perfect harmony with a particular wine or a spirit. The different layers of the filling are reminiscent of the soil, a tribute to the terroir that is reflected the detail of the design. Inside, the generous filling is designed to be like a dessert and echoes the chef's work on sauces.

Considering chocolate as a grape variety and applying the notion of terroir to it, such is the challenge of the two chefs. A new dialogue between chocolate, wines, and spirits, for a gustatory journey as surprising and unexpected.

Through his Plaquettes Terroirs de France, Aurélien Rivoire invites us to a new way of tasting great chocolate against the pre-established codes. Developed with the help of the best noses and Sommeliers, the Terroirs de France range embodies the innovative strength of Alléno & Rivoire.



## **From candied fruits to Confits de Fruits**

For his Confits de fruits, Aurélien Rivoire invents the art of sugar-free candying, inspired by the world of cooking. The fruit slowly candies in contact with the birch water. Known for its many virtues, birch water allows the flavor characteristics of each product to be. A new way of looking at confectionery today.

Aware of the beauty of fruit from a very young age by his grandparents, Aurélien Rivoire sources his products from the best producers. The fruit is picked when fully ripe, allowing to obtain an intact, soft, and melting fruit flesh. Plunged into birch water, they are slowly heated for a time that varies according to the properties of each fruit, to concentrate the fructose. On contact with the birch water, the moisture disappears and a fine crystalline envelope form around the fruit flesh. They are then left to mature for a specific period, which is unique to each one. A true guardian of time, Aurélien Rivoire examines the evolution of his fruit every day and uses all his senses to detect the precise moment when their texture becomes perfect.

This process, developed by Aurélien Rivoire, allows the water to be concentrated inside the fruit without adding sugar. Once in their containers, the crystallisation process continues, and the fruit continues its evolution. This is why we recommend that you enjoy the Confits de fruits within a month, to have the perfect melting texture of each fruit.

*Alléno & Rivoire*

*9 rue du Champs de Mars, 75007 Paris*

*Open from Tuesday to Saturday from 10am to 7.30pm*



With its various establishments, the Yannick Alléno Group is a galaxy in perpetual development. Its haute gastronomy defends the values of freedom and innovation, while relying on the heritage of know-how. Freedom to undertake and to create freedom to surprise and to break but also to offer solutions to contemporary problems. The Yannick Alléno Group, through its energy and its desire to move forward by constantly questioning itself, is definitively anchoring gastronomy in the 21st century.

**Practice information**

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