

THE RESTAURANT GUY SAVOY

RANKED AMONG THE STARS IN ALL THE MAJOR RESTAURANT GUIDES

- Three Michelin stars
- 5 toques in Gault Millau
- Exceptional table in the Bottin Gourmand
- 3 plates in the Pudlowski Guide
- One of "Best Paris Restaurants" in the Lebey Guide
- AAA : "5-Diamond Awards"

INNOVATIONS FOR 2015

STARTERS

- Slightly spicy giant grilled Dublin Bay prawn and turnip "net"
- Shellfish graffiti

MAIN DISHES

- Salmon "frozen" on ice, scalding hot consommé, lemon "pearls"
- Roasted duck paletot with sweet, bitter and peppery flavours
- "Surf spray and turf" saddle and rack of lamb, small grilled sausages

DESSERTS

- Strawberry
- Rhubarb

Average price à la carte: €200 not including beverage

Set menu: "Colours, Textures and Savours": €360

Truffle menu in winter

Half-portions available; wines by the glass; brandies from 1cl

Parking service - Air conditioning - Private lounges

Access: Metro station Pont Neuf, line 7; Bus No. 27, 24, 58, 70

Public car parks: 27 rue Mazarine and Quai des Orfèvres

6 salons with different volumes - Valet parking

Closed Saturday lunch, Sunday and Monday.

The restaurant may be hired for private functions on Sundays and Mondays.

A SHOWCASE LOOKING OUT ON THE SEINE

When, one day in November 2009, a friend brought Guy Savoy to visit La Monnaie de Paris (the Paris Mint), he did not expect to have his breath taken away! Taken away, indeed, by the thoroughgoing beauty of the place. Truly thoroughgoing, as it is both "inside and out": "inside" for the remarkable quality of the architecture (by Jean-Denis Antoine), the materials and spaces, "out" for the exceptional view from the wide, towering windows that run the length of the five dining rooms facing the Seine, the Louvre, the Pont Neuf and the Institut de France.

Guy Savoy has an enthusiastic nature and makes decisions rapidly. He drafted a proposal to set up his restaurant in this magnificent setting, and his project was approved. As usual, he relied on his friend, the architect Jean-Michel Wilmotte, to handle the remodelling of this architectural jewel.

What does Wilmotte have to say?

"We are in an apartment within a private mansion; I wanted to retain the rhythm of the rooms, the ceiling heights and the arrangement of the various spaces.

I would say the view from the windows is the highlight of this location. That's why I focussed my whole project around this view on the Seine, the Louvre, the Pont Neuf, the Ile de la Cité... To do this, I chose to darken the rooms with a harmonious range of very warm slate grey tones, creating cocoons facing these showcases. All the light comes from outside: the urban panorama, the sky, space...

This concept of darkening the rooms also serves to make the tables stand out. They are obviously the focal point of the "decor." They are what the restaurant is all about. Covered with large white tablecloths and embellished, by turns, with crystal, porcelain, steel and artists' creations in cut glass or painted ceramic, they are like theatrical stages that deserve to be in the spotlight."

As if he were in a museum in front of works of art, Jean-Michel Wilmotte has chosen to remain modest. *"The tables and exterior views are the real works of art,"* he said, *"the rest is just to provide a framework."*

The historical character of the building was respected, with mouldings enlivening the walls and wooden floors that become a magnificent border for carpets in discrete motifs. The ceilings have been embellished as well, with mirrors that reflect light, "*bringing the outside in,*" or an immense Stilnovo chandelier from the fifties, discovered in New York by Wilmotte while he was antique hunting, not to mention a painting by Fabrice Hyber, "Effervescence", commissioned by Guy Savoy, whose champagne or soap bubbles illuminate conversations around the tables, whether frivolous or profound; works lent by François Pinault (the "Pinault Collection") will ultimately be on display.

And finally, on the subject of food: "*Guy Savoy will have the most beautiful kitchen of his life,*" enthused Wilmotte, "*a vast space, bathed in natural light, pleasant to work in, efficient, exceptional. Behind the scenes, it will have an impressive functionality.*" He raises his voice, ardent, jubilantly describing the kitchen... There is clearly a gourmand within this architect!

Finally, there must be a cherry on this cake. It is the juxtaposition of the monumental staircase, remaining in its historical form, with a quote from Guy Savoy written in red neon at the entrance of the restaurant: « ***La cuisine est l'art de transformer instantanément en joie des produits chargés d'histoire*** » (*Cooking is the art of instantly transforming historical products into pleasure*)... But, why in red neon? Wilmotte responds, "*In this historical building, we had to light a fire ... of modernity!*"

STEPS, COMMITMENTS, MEMBERSHIPS, BOOKS

STEPS

1953: Birth of Guy Savoy; childhood in Bourgoin-Jallieu

1968: Guy Savoy is fifteen: he is determined to be a chef, and nothing else.

1968 - 1976: Apprenticeship and training with chocolate-maker Louis Marchand, then with the Troisgros brothers in Roanne, at the Lasserre restaurant in Paris, at the Lion d'Or in Geneva and at the Oasis in La Napoule.

1977 - 1979: Claude Vergé entrusts him with La Barrière de Clichy.

1980: **Guy Savoy** opens his first restaurant on rue Duret in Paris. He quickly gains the recognition of the most prominent gastronomic guides: Michelin, Gault & Millau, Lebey, Bottin Gourmand and Pudlowski.

1987: The RESTAURANT GUY SAVOY moves to Rue Troyon, to much more spacious premises.

1994: Guy Savoy opens his restaurant LES BOUQUINISTES, redecorated by the architect Jean-Michel Wilmotte in 2013, directed by his business partner Cédric Jossot.

2000: Guy Savoy has his restaurant entirely redesigned by the architect Jean-Michel Wilmotte.

2002: The Michelin Red Guide awards him a third star. Guy Savoy is voted Chef of the Year by his peers.

2003 and 2004: Guy Savoy opens a number of “satellite” restaurants, all of which have been designed by Jean-Michel Wilmotte: the ATELIER MAÎTRE ALBERT, a left-bank grill directed by Laurent Jacquet; LE CHIBERTA, with Jean-Paul Montellier, 20 metres from the Champs-Élysées.

2006: Opening of a GUY SAVOY Restaurant in Las Vegas, with Caesars Palace and his son Franck: the “twin son” of the restaurant on the Rue Troyon.

December 2014: Opening of HUÎTRADE, with Clément Leroy, Paris showcase for the foremost oyster producers.

June 2015: Inauguration of ETOILE-SUR-MER, a fish restaurant, with Clément Leroy, in the former location of the RESTAURANT Guy Savoy, 18 rue Troyon, Paris 17.

And creation of the boutique GOÛT DE BRIOCHE, with Christian Boudard, 54 rue Mazarine, Paris 6.

**May 2015: the RESTAURANT Guy Savoy
moves to La Monnaie de Paris, 11 quai de Conti, Paris 6.**

COMMITMENTS

In 1999, Guy Savoy and producer Jean-Paul Jaud made a film that is a "tour de France" of food producers and their locales, selected by Guy Savoy. The film, with the evocative title of "Quatre saisons pour un festin" (A Four-Season Feast), aims to show the public the high-quality origins of French food production and spotlight those who make it their work: farmers, ranchers, winemakers, fishmongers, fishermen, gatherers, etc. They are the source of our culinary wealth.

In the same spirit, Guy Savoy was on the committee supporting the inclusion of the "French gourmet meal" on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity. UNESCO ruled favourably on the proposal in November 2010.

Guy Savoy works unceasingly to raise awareness and pass on his savoir-faire. Examples include receiving primary school classes for a tasting and a tour of the restaurant's kitchens; the introduction, a few years ago, of a "children's menu" accompanied by an olfactory game created by Jean Lenoir; regularly receiving lower secondary school students for vocational awareness training; the idea of "a free lunch for a teenager accompanying his parents"; training apprentices year-round in the kitchen and dining room; participating in projects like "Femmes en avenir" (Women with a future), initiated by Alain Ducasse, to provide training to women without professional qualifications and the "Champions à l'école" (Champions in school) programme to open new horizons for students uncertain about their future.

MEMBERSHIPS

- Founding member of Collège Culinaire de France.
- Member of the Comité Colbert since 2014.
- Member of the Conseil de Promotion du tourisme (Tourism Promotion Council), created in 2014 by the Minister of Foreign Affairs and International Development.

BOOKS

1986: Légumes gourmands (Delectable vegetables) – Editions Plon

1987: La Gourmandise apprivoisée (Getting along with your fondness for food) – Editions Albin Michel

1998: La Cuisine de mes bistrots (The cuisine of my bistrots) – Editions Hachette

2000: 120 recettes comme à la maison (120 recipes for home-style cooking) – Editions Filipacchi

2003: Vos Petits plats par un grand (Comfort food by a top chef) – Editions Minerva

2013: Desserts, comme au restaurant / comme à la maison (Desserts, restaurant style / home style) – Editions Alain Ducasse

2013: Best of Guy Savoy- Editions Alain Ducasse

2014: Le Goût de Stendhal (with Gonzague Saint Bris) (The gastronomy of Stendahl) – Editions Télémaque

2015: Savourer la vie (Savouring life) – Editions Flamarion

2015: Les Œufs (Eggs) - Editions Télémaque

LA CUISINE EST L'ART
DE TRANSFORMER
INSTANTANÉMENT
EN JOIE DES PRODUITS
CHARGÉS D'HISTOIRE

Cooking is the art of instantly transforming historical products into pleasure.

OUR GREAT CLASSICS

- **Sautéed mussels and meadow mushrooms, land and sea jus**

Harmony and contrast. A first course which symbolises perfectly the subtle harmony between the sea and the forest. Everything is pulled together by combining the mussel broth and the cooking juices of the meadow mushrooms. The “soul” of this dish is in the combination of the rich consistency of the meadow mushrooms and the dryness of the mussels redolent of the sea. Pepper, rocket and lemon juice complete the picture.

- **Artichoke and black truffle soup, layered brioche with mushrooms and truffles**

Whatever the season, this soup is part of the history of the restaurant. There's no escaping its earthy flavours. The artichoke, one of Guy Savoy's favourite vegetables, is cooked in truffle juice. The layered brioche with mushrooms underpins the flavours. Spread with truffle butter, it is a savoury variation on the fruit brioche of his childhood.

- **Iced poached oysters**

This dish could be called "oysters and oysters". The shell is lined with an oyster purée blended with a touch of cream. A raw oyster is laid upon it, and is coated with oyster juice aspic, the whole being garnished with a strip of sorrel, pepper and tiny pieces of lemon.

- Grapefruit terrine

Light and fresh. Peeled grapefruit segments are set in terrines with a refined orange jelly. The citrus flavour is accentuated by a sauce based on tea perfumed with bergamot.

- Mille-feuille pastry, a sweet-sounding symphony...

“My vanilla mille-feuille pastry is always made to order and not one second earlier. Nothing is left to chance, down to its amber colour, which seems to glow. If the colour is too dark, the pastry becomes bitter.

Our relationship is based on an entire process, starting with the ritual of ‘laying it down’. An invariable unrolling technique is performed each and every time. Stretching it in order to bring out its crunchiness, layer by layer.

I stay alert and listen to this two-step waltz between the vociferous flaky layers and the murmuring cream. An original melody. A cleverly orchestrated partition. A harmony of temperatures. A paradox of textures, between dry and creamy.

Each bite is a mini mille-feuille pastry in itself, punctuated by a pause of silence.” Guy SAVOY

INNOVATIONS FOR 2015

- Slightly spicy giant grilled Dublin Bay prawn and turnip “net”

Giant? Why giant? Because it weighs up to 300 g. This particular prawn was cleverer than the others and escaped the fishermen's nets several times. Such prawns are rare; their flesh has an unparalleled consistency and flavour.

Shelled and cooked on a griddle, its back notched delicately to make room for a preparation based on Espelette peppers, it has once again been caught in a net, but this time, it is Guy Savoy's net: a turnip cut into mesh-like diamond shapes and "cooked" by pouring a boiling-hot Dublin Bay prawn reduction onto it. This novel "net" will only liberate its big captive onto the guest's fork.

- Shellfish graffiti

An interplay of colours, textures and temperatures, with vegetables, chicken eggs and fish eggs. And all around it, giving life to this astonishing graffiti, are raw clams and Venus clams, as well as cockles previously cooked "en papillote", which open up magically before the guest.

- Salmon “frozen” on ice, scalding hot consommé, lemon “pearls”

Salmon likes cold water, very cold water... Guy Savoy gives it an ice bed that is -70°C, on which it remains frozen! The chef places thick slices of salmon, marinated beforehand in olive oil, pepper and set for a few minutes on a block of pink Himalayan salt, on a bed of dry ice in front of the guest. This contact with extreme cold “pre-cooks” the fish. While this occurs, lemon, lime and finger lime “pearls” are placed on the salmon. The chef then puts the slices on a scorching hot plate sprinkled with bok choy cabbage and chervil. The intense heat of the plate relaxes the salmon and prepares it to receive the lemongrass consommé, poured scalding hot on top. These three “slow cooking” steps result in a particularly moist fish and a beautiful performance by the chef for the guest’s enjoyment.

- **“Surf spray and turf” saddle and rack of lamb, small grilled sausages**

Guy Savoy is fond of surf and turf combinations and uses them in several dishes (the first: pan-fried mussels and St. George’s mushrooms with “surf and turf” jus). This time, lamb and razor clams come together in a harmony that recalls the agneau de Pré Salé (“salt marsh lamb”).

First, the razor clams are left natural and cooked on a griddle, then inserted in the saddle of lamb, which is then browned. The rack is also browned.

The saddle of lamb is served on a plate, while the rack of lamb is in a copper casserole lined with the razor clams in their shells, "seasoned" with incandescent thyme, leaving an irresistible aroma in its wake...

Small grilled lamb sausages are brought out afterwards.

- **Roasted duck paletot with sweet, bitter and peppery flavours**

The "fatted duck" was well fed and its breasts are therefore very large and particularly tasty and tender.

Roasted on a griddle, they are presented whole to the guest, and then sliced and placed on a plate alternating with steamed eggplant segments. This pretty half-rosette is expanded with thin strips of pear, fig pulp and roasted flour crumble; everything is seasoned with a "duck-pepper" jus, and, for a bit of spectacle, a colourful and crisp trio of orange, white and yellow sweet potatoes enlivens the plate.

- **Strawberry**

All the textures and flavours of the traditional strawberry gateau are combined in this "Strawberry", but it's not quite the same!

While the sponge cake remains in its classic form, the pastry cream has become a mousseline, the almond paste has given way to fresh caramelised almonds and the strawberry variety is selected according to the season. The pastry chef adds a final nuance: a few thin slices of crispy strawberries.

But wait! One last detail, important just the same. At La Monnaie de Paris, instead of the traditional square shape, the gateau is round... like a coin.

- Rhubarb

Guy Savoy loves rhubarb so much that he asked his pastry chef to draw one on the plate, using – rather than a palette – the rhubarb itself!

The slender stem is made of small cubes of rhubarb poached in a syrup based on Sancho pepper, with its fresh and fruity notes. The large, wide rhubarb leaf is represented by a nasturtium flower, which also serves to season the dessert. And, rather than being planted in the earth, this beautiful rhubarb takes root in bits of meringue-hazelnut gateau. Finally, it was not all that difficult!



WINES AT RESTAURANT GUY SAVOY

Passion and terroir combine to make a fine wine. At RESTAURANT GUY SAVOY, signature wines from across France are represented, as well as some little gems from around the world! The wine cellar, constructed 250 years ago under the Monnaie de Paris, is an ideal location to store these fine bottles.

"GUY SAVOY, IF YOU WERE A WINE...?"

(Interview for Le Point)

If you were a landscape?

I would be a vast vineyard, with a golden glitter and a red glow in the autumn, hard and resistant against winter frost, sparkling with a green that exudes newness in the spring, heavy with ripe fruit in the summer, like a favourite uncle bearing gifts.

If you were a grapevine?

I would be the vine stock, my feet in the pebbles, because when the soil is difficult, the result is always finer, my head dizzy from the sun because your spirit must sometimes be inflamed! My arms fettered ruthlessly with metal wires because you must have been imprisoned by multiple constraints to truly sing a song of freedom.

If you were a grape variety?

I would be Chardonnay, because this variety, native to Burgundy, is at home in any soil! It can be planted in the Jura, Languedoc, Australia, South Africa, the United States or Chile, it adapts to each locality and never disappoints. With a talented teacher, the Chardonnay is a gifted student; if the terroir also has what it takes, the Chardonnay can go to dizzying heights... like a Montrachet.

If you were a season?

I would like to be all of them, because the seasons' succession is a wonder that renews our life. If I absolutely must choose, then it would be autumn, because in a vast vineyard, there is a panorama of autumn colours: red Alicante, green Merlot and Cabernet, red, green and yellow Carignan, green and red Syrah, yellow Chardonnay; and then they all stiffen, crack and turn brown.

If you were an artist?

I would certainly be a winemaker. If artists are servants of beauty, then winemakers are surely artists.

If you were a wine?

It would depend on the vintage!

And what meal it was served with! No, rather, in whose company. Perhaps a dear "vintage" friend!

WORKS OF ART AT RESTAURANT GUY SAVOY

Every year, François Pinault will display about ten selected artworks from around the world ("The Pinault Collection"), lent between friends. "In my wildest dreams I never imagined seeing such works in my restaurant!"

THIS IS NOT A LIST...

Park #1

Pierre noire (black chalk) on paper
Adel ABDESSEMED – 2014

Park #3

Pierre noire (black chalk) on paper
Adel ABDESSEMED – 2014

Et tu, Duchamp ?

Black bronze
Subodh GUPTA – 2009

Walt Disney Productions 1947-2013 No. 4

Painting, Triptych – Acrylic on inkjet print
Bertrand LAVIER – 2013

Joe: 2086

Silver gelatine print
Hiroshi SUGIMOTO – 2005/2006

Joe: 2082

Silver gelatine print
Hiroshi SUGIMOTO – 2005/2006

Untitled

Paper mounted on canvas, cork, copper, varnish, burns
Tatiana TROUVÉ – 2010

SAVOURING LIFE

▪ MY RESTAURANT IS MY PLANET

"When I look over the list of reservations before each service, it is a pleasure to see the foreign-sounding names. I know I'll be able to go around the world by way of just a few tables. Marvellous, magical!"

Every Friday morning, I find the kitchen staff gathered around a Polish breakfast. Or perhaps it's from Burgundy or Mali, because each cook – whether permanent employee, trainee or apprentice – regales his colleagues with the specialties of his region or his country. Discovery, conviviality!

And I like to examine and immerse myself in the works of art and objects that enliven the dining rooms, because, once again, I go around the world... in less than eighty days!

Guy Savoy

▪ OPENINGS, YOU SAY?

GOUT DE BRIOCHE



At 54 rue Mazarine, Christian BOUDARD (pastry chef at RESTAURANT GUY SAVOY for 10 years) will soon open "Goût de Brioche": Wednesday to Sunday from 8:00 am to 7:00 pm, savoury layered brioche with mushrooms, parmesan, ginger or cashew nuts, or sweet layered brioche

with candied fruit or pink pralines, brioches filled with cherries, grapes or cherry plums in the fashion of a clafoutis...

Individual-size brioches, or gâteau-size for six to eight guests, brioches for breakfast on the way to the office, brioches for a surprise aperitif, for an afternoon snack, brioches ordered the day before for a family meal.

ETOILE-SUR-MER



And at **18 rue Troyon**, on June 2, the **Étoile-sur-Mer** restaurant will take over from RESTAURANT GUY SAVOY. Clément Leroy, chef and business partner of Guy SAVOY, will be at the helm to guide the guests through the wonderful world of fish!

Mediterranean fish, delivered daily from the port of Sète, will be joined by fish and shellfish from Brittany. The day's catch will find its way into tasting menus, "New wave!" menus, "Land and sea" dishes, and more. It will be a tidal wave of gastronomy!

Savour life... with us!

THE DESIGNER AND THE CHEF: CONVERSATIONS

It all started with a casual conversation between two oyster lovers, at Florent Tarbouriech's oyster beds in the Thau basin.

This led them to set up professional appointments to discuss the subject further, in the kitchens and at the table in Guy Savoy's restaurant.

Bruno Moretti was surprised to realise that cooks and designers have similar concerns. These include combining simplicity and harmony in their creations; always maintaining an extreme precision; aiming to have the highest quality products and materials; providing the best service to the guest or client and being aware that "there is no second chance". If a place setting is poorly-designed, it's too late, the damage is done; if a dish is poorly-conceived, it's too late as well, the damage is done.

Guy Savoy highlighted two ideals that guide his approach as a chef, which he also wanted to direct the designer's work:

- establishing continuity between the kitchen and the dining room by providing the guests with objects usually reserved for the chef; the two worlds must be in harmony and reciprocation;
- designing table accessories that offer specific advantages for the associated dish, addressing specific preparations and consistencies, but also, designing table objects that enable the creation of novel dishes. The relationship must work both ways.

While the designer and chef were enjoying a perfect pairing of food and wine, the conversation led to a perfect pairing of design and cuisine: Guy Savoy and Bruno Moretti agreed to consider that tableware and table accessories are the link between the guest and the architecture, comparable to the link between the guest and the cook.

WHO SAID THAT CREATION WAS A SOLITARY ACT?

*Bruno Moretti with
Claire Lavenir, Rodolph Dogniaux and the workshop...*

Bruno Moretti loves to surround himself with experienced and budding talents. So, he invited Claire Lavenir, graduate of "ENSCI - Les Ateliers", a prominent design school in Paris, to work with him in developing the project.

He also organised, in collaboration with Rodolph Dogniaux, Director of postgraduate projects at the Ecole Nationale Supérieure de Design (National School of Design) in Saint-Etienne, a workshop with a dozen students from that school.

Workshops are a great breeding ground for ideas and an exciting moment for the participants.

Exciting from a pedagogic point of view, because people are obliged to formulate their ideas, and therefore to master the subject.

A dozen students immersed themselves in the subject (the meal) together, in order to come up with as many proposals as possible, which were then presented, explained, compared and debated, until, finally, a few passed muster.

But, a workshop is also exciting because it provides an overall perspective on the project. Their approach consisted of initially watching, reading or listening to a vast number of works concerning dining. This helped to "verbalize the meal", in Moretti's words, "because there can be no form unless the idea is expressed in words".

"In the beginning was the Word" ... well, we told you that this work was exciting!

Proposals from students participating in the workshop were then selected for implementation.

CREATIONS AND COMMENTS

- Porcelain plates

Presentation plate: placed on the table before the arrival of the guest, its texture and colours are evocative of the ingredients used in the cuisine. It is like a "teaser" for the dishes to come.

Dinner plate: with the underside of the edges textured with the motif of a dish towel. The guest's sense of touch is rarely addressed. This provides an occasion to stimulate it. But the texture also allows kitchen staff a better grip on the plate.

Plate with inclined edge: it is easier to place utensils on the inclined edge. It also allows the chef to easily wipe the edge of the plate.

Three plates that fit together to form a flower, building a "universe of plates".

Three-compartment plate. It addresses a specific request from Guy Savoy: to create a single plate with three different compartments in order to precisely adapt, in the kitchen, the container to its content.

Perforated plate. The perforation evokes a landscape and allows the steam to escape in a beautiful pattern!

"Topographic" plate. It brings to mind the contours of an oyster shell... for "Iced poached oysters", one of the house's signature dishes!

- **Objects**

Lid and its chimney. To let the vapours from the dish escape, like a factory chimney: an allusion to a hot oven.

Surprise cup. It features a double bottom to hold – perhaps! – a final treat from Guy Savoy to accompany the coffee.

Small pestles. They were used while cooking the brioches in the kitchen and are left in place when served.

Pick... to *pick!* little morsels.

- **Cutlery**

Spreading knife: take it to spread something back and forth; its shape is slightly different depending on whether it is for a right-handed or left-handed guest.

Steak knife. A classic, "archetypal" steak knife.

Its special detail: there is one model for men and one for women. For the latter, the blade is shorter to better adapt it to their gripping ability.

"Land and Sea" knife. Two blades, indispensable for those who love the land and the sea.

Salad servers and bowl. Specially devised for the second course of "Duck in two courses", which is served as a salad, they can also fit other needs, determined by the chef's imagination. They come in "family", "duo" or "solo" formats.



KNIVES: A SIMPLE STORY

A knife is for cutting!...

We must never forget the fundamentals: a knife must, first and foremost, fulfil its mission. It has an aggressive aspect, a repercussion of its kinship with weapons, and is always kept sharp, as all the work must be done by the knife. Therefore, this knife boasts a "well-tempered" blade, prepared with a long process that gives the steel blade durability and flexibility.

But it is also designed to be an elegant object, with hidden attachment points, bearing an engraved number and, astonishingly, sitting on its edge. And its handle smooths things over! Made of carbon, it has a very pleasant feel, so soft, so smooth, the knife becomes a precious object.

Guy Savoy wanted it both refined and fierce, designed for the guest but usable in the kitchen; he likes objects to create a permanent link between the guest and the chef.

The result of close collaboration between the designer and the chef, this knife perfectly reflects Guy Savoy's cuisine, and its shape is a direct result of that; drawing a parallel between the two, Bruno Moretti elaborated: "radical" as it returns to the origins of the knife, "elementary" because the simplicity of its form underscores its high-technology manufacturing, "archetypal" for adhering as closely as possible to the essence of a knife.

What's more, there are "Savik" and "Ulu"! The Inuits, living in white vastness and extreme cold, have always made a knife for men, known as Savik, and a knife for women, called Ulu. From now on, this will also be the case at Restaurant Guy Savoy, because men grab a knife differently from women, even if the temperature soars above -50 degrees!

...unless it's a spreading knife.

Everyone knows that you don't spread butter with a steak knife! However, it's a great idea to spread it with the spreading knife, especially if it's truffle butter.

For the house's signature dish, "Artichoke and black truffle soup, layered brioche with mushrooms and truffle butter", Guy Savoy asked Bruno Moretti to design a spreading knife to put the truffle butter on the brioche.

Made with the same materials as the steak knives, a little less sharp and a little more flexible, it is specially ground and has a slightly different shape depending on whether it is for a right-handed or left-handed guest.

What's more, it has a name: Silex. We will let the guests speculate and, if need be, the maître d'hôtel knows the solution to the puzzle...

AND THE "POCKET KNIFE" ALWAYS CUTS TWICE!

Those who live on the land and those who sail the sea always keep their knife in their pocket. The former, always prepared to gently slice a mushroom, quarter an apple or shave a piece of wood; the latter, constantly ready to open an oyster, a mussel, a clam...

And the knife is one of the most personal possessions. People love their knife like a hunter loves his dog or a fisherman his boat! A good knife will never betray you.

Since the concept of "land and sea" is dear to Guy Savoy (it inspired him to create several dishes), Bruno Moretti conceived this "pocket knife" to please fans of this pairing. Thus, it conceals two blades: one is made to open shells, the other is inspired by the traditional French "Charolais" knife.

This knife will not be placed on the tables, but is offered for sale to those who wish to take home a souvenir faithful to the spirit of the house.

Its name: Thau, a place between land and sea.



"SMILE"

Noun; a happy facial expression, created by slight movements of the FACE and in particular the MOUTH, indicating PLEASURE...

That was the comprehensive "brief" Guy Savoy gave Virginia Mo so that she could create an exclusive series of presentation plates for the restaurant (the plates set on the table before the arrival of the guest) on this friendly theme.

These plates are very "Parisian": The biscuit is handmade in a workshop in the 14th arrondissement – Un jour d'Atelier – and decorated with enamel on site by Virginia. Each plate is unique.

They welcome the guests with a smile and are also offered for sale in order to leave with that same smile... and keep it!

LA MONNAIE DE PARIS

Founded in 864, the Monnaie de Paris is the oldest French institution and the oldest firm in the world. It carries out the public service of striking today's euro coins for France, as well as other foreign currencies. For twelve centuries, it has upheld a strong tradition in artistic crafts related to metal. The first factory built in Paris, it is now the last one in operation. Its artistic productions are still made in the historic factory on Quai de Conti.

Attached to the Ministry of Finance and Industry since September 1796, the Monnaie de Paris became a state-funded industrial and commercial institution (Établissement Public Industriel et Commercial - EPIC) in January 2007.

Closed to the public since its inception for reasons of security and confidentiality, the Monnaie de Paris is opening its doors to unveil its heritage and its expertise to the general public. This is the starting point for its transformation project: MétaLmorphoses.

The objective is to allow access to the entire site of the Monnaie de Paris, 1.2 hectares in the midst of Paris' 6th arrondissement, and offer a novel approach to cultural heritage through:

- A new cultural programme presenting contemporary artists in exhibitions and events: Rob Pruitt, Michelangelo Pistoletto, Mohamed Bourouissa, Karlheinz Stockhausen, Paul McCarthy, Marcel Broodthaers. In addition to these programmes, the public will be able to discover the art workshops, as well as previously unseen treasures from the collections of the Monnaie de Paris.
- The gastronomic offering, run by Michelin star chef Guy Savoy, is composed of his three-star restaurant with dining rooms looking out on the Seine, and, opening in late 2016, a brasserie in one of the pedestrian courtyards of the Monnaie de Paris. Guy Savoy and his teams truly share the values upheld by the Monnaie de Paris regarding expertise, sustainable development, promotion of cultural heritage, training the senses and excellence, not to mention accessibility.
- New commercial spaces highlighting artistic creations and exceptional craftsmanship. A new Monnaie de Paris boutique featuring artistic works in metal will be accompanied by other brands representative of French savoir-faire and a concept store.

The Palais, the factory and the Mansart wing of the Monnaie de Paris, restored and unveiled to the public, will allow visitors to discover and visit this unique site, combining recreation and culture, on the banks of the Seine, registered as a UNESCO World Heritage Site.