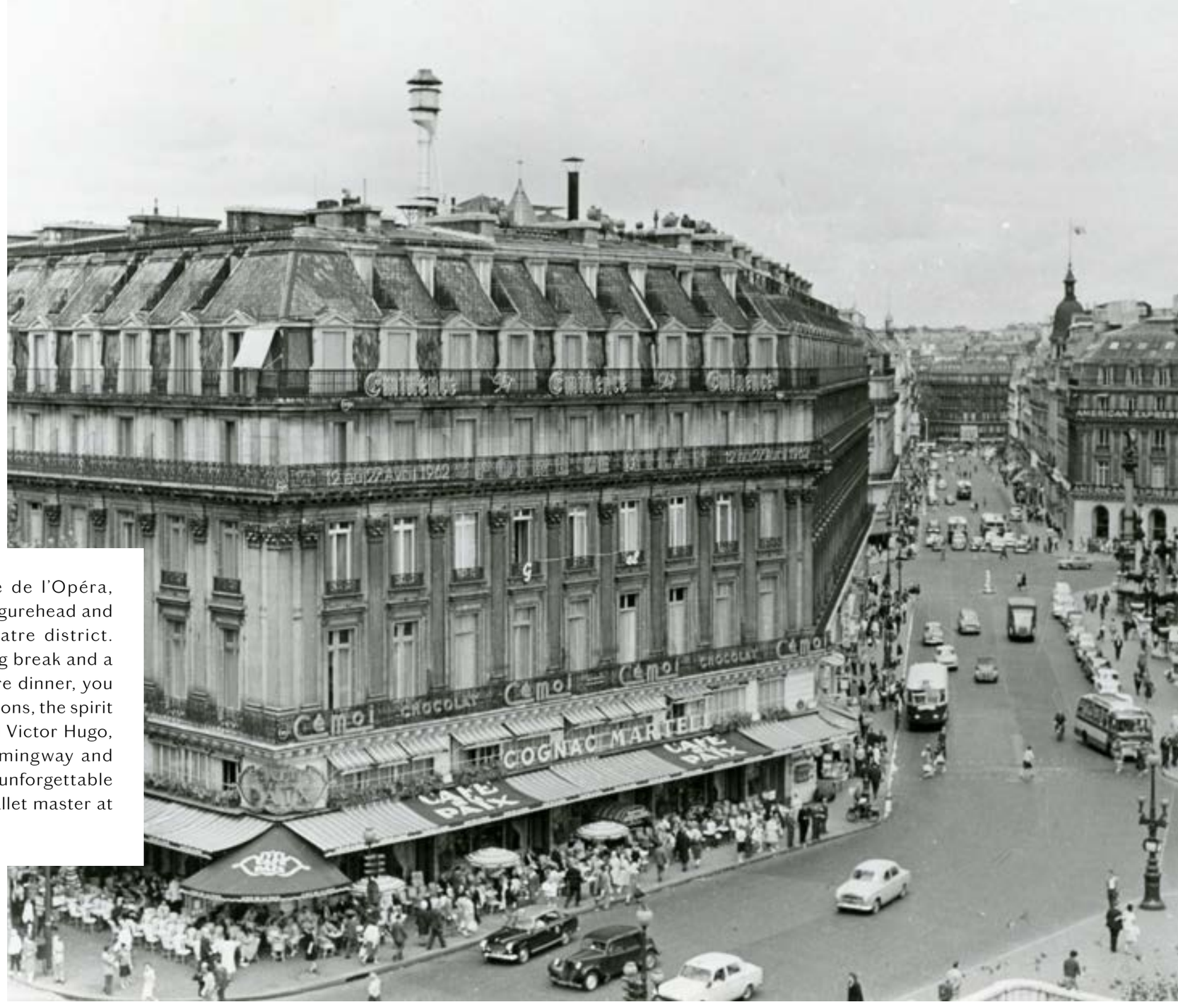


CAFÉ
de la
PAIX

A PARISIAN
legend

A legendary address in the chic Grands Boulevards district, the Café de la Paix has been fully renovated, flaunting once again its famous Second Empire décor, a registered national heritage site for over fifty years. Inaugurated in 1862, at the same time as the Grand Hôtel which shares its premises, this institution has always been at the heart of Parisian art and art de vivre. At the corner of Boulevard des Capucines and Place de l'Opéra, the Café de la Paix is the figurehead and rallying point for the theatre district. Sitting down for a shopping break and a drink or for an after-theatre dinner, you join an illustrious list of patrons, the spirit of Guy de Maupassant and Victor Hugo, the memory of Ernest Hemingway and François Mauriac, and the unforgettable presence of Serge Lifar, ballet master at the neighbouring Opera.



19th



At the end of the 19th century, it was not unusual to find the Prince of Wales sitting at this small corner table. The very same that allowed the elder son of Queen Victoria and future King Edward VII to see without being seen, admiring the parade of Parisian women, a welcome break from his duties at the court of England. Ten years later, in 1907, the Café de la Paix hosted large gatherings presided over by Serge de Diaghilev. The founder of the Ballets Russes was generous to a fault, inviting the avant-garde of the arts to memorable dinners where drinks flowed freely. Even if the restaurant had to foot the bill when the Russian impresario 'forgot' to pay.

1930



The 1930s worshipped all that was modern. Everything moved faster, women embraced new-found freedoms, and in California, a certain Patrick McDonald opened his first fast-food stand. The simplified lines of Art Deco style took the town by storm... But the Café de la Paix battened down the hatches, proudly preserving its Napoleon III décor. Its owner, however, kept up with the times by opening the trendy little Pam Pam restaurant right next door. Functional furniture, low prices, less service, clients could take their pick.

1948



In post-war Paris, life picked up where it left off, and in June 1948, Maurice Chevalier, Henri Salvador and Yves Montand met at Café de la Paix to record This is Paris, the first radio show to be broadcast live to the United States. In the guestbook, Henri Salvador left these words to the wise: *"Expand your café, and we will finally have world peace"*. Acclaimed members of the Comédie Française troupe, dancers from the Paris Opéra ballet, singers performing at the neighbouring Olympia hall, all flock here to celebrate their triumphs, captivating tourists from around the world with the festive, high-spirited ambiance.

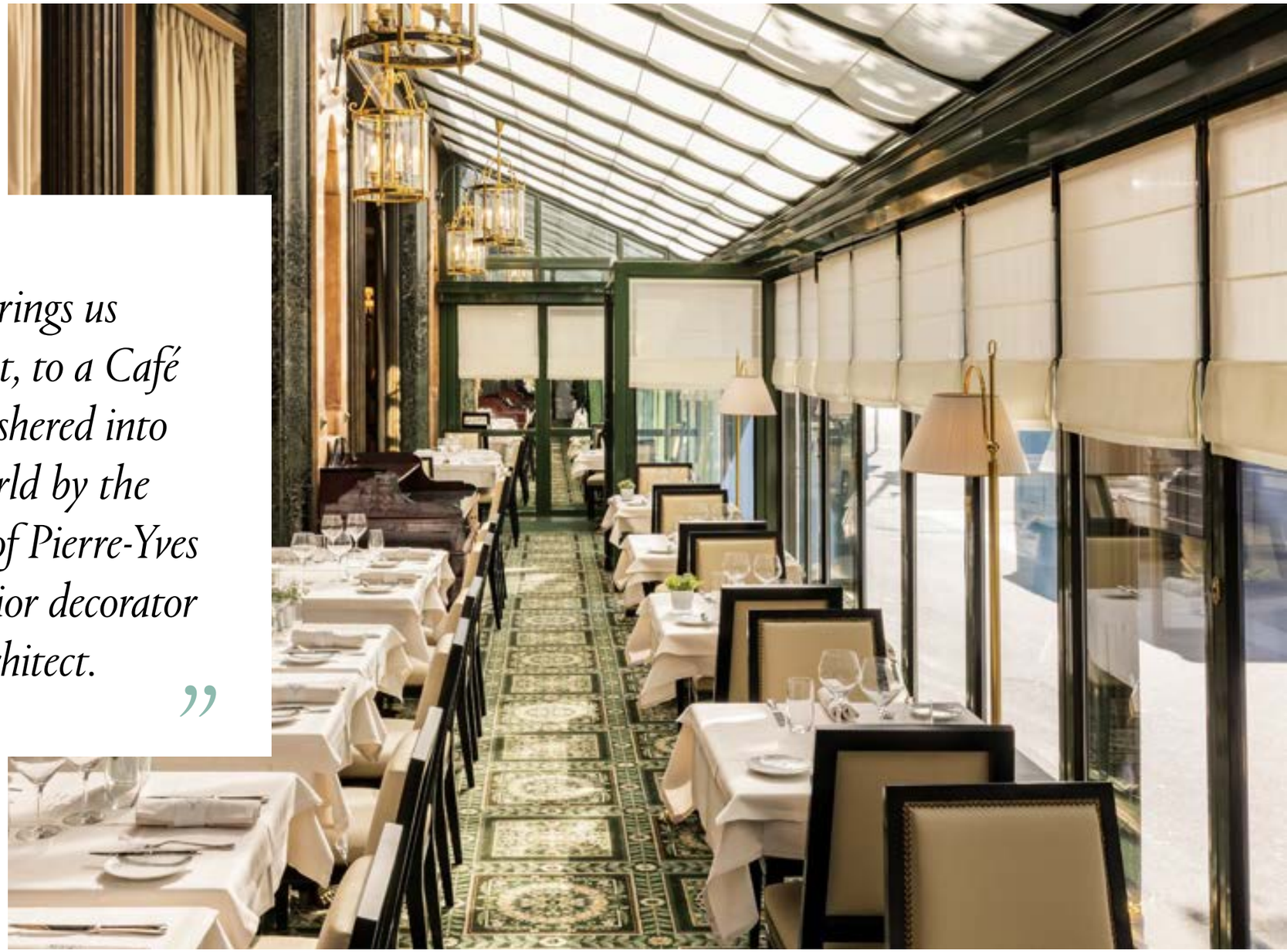
2020



On 23 September 2020, part of the furniture of the Grand Hôtel and Café de la Paix had to be auctioned off to prepare for the upcoming renovations. To ensure continuity, we must break with the past: armchairs, sideboards, lamps, trolleys, and even the golden letters that spelled Café de la Paix on the Presidential Suite balcony... going once, going twice and sold! The 74 batches went to the highest bidders and part of the proceeds was donated to the Mécenat Chirurgie Cardiaque association, which brings children suffering from heart malformations from around the world to France for the medical attention they need.



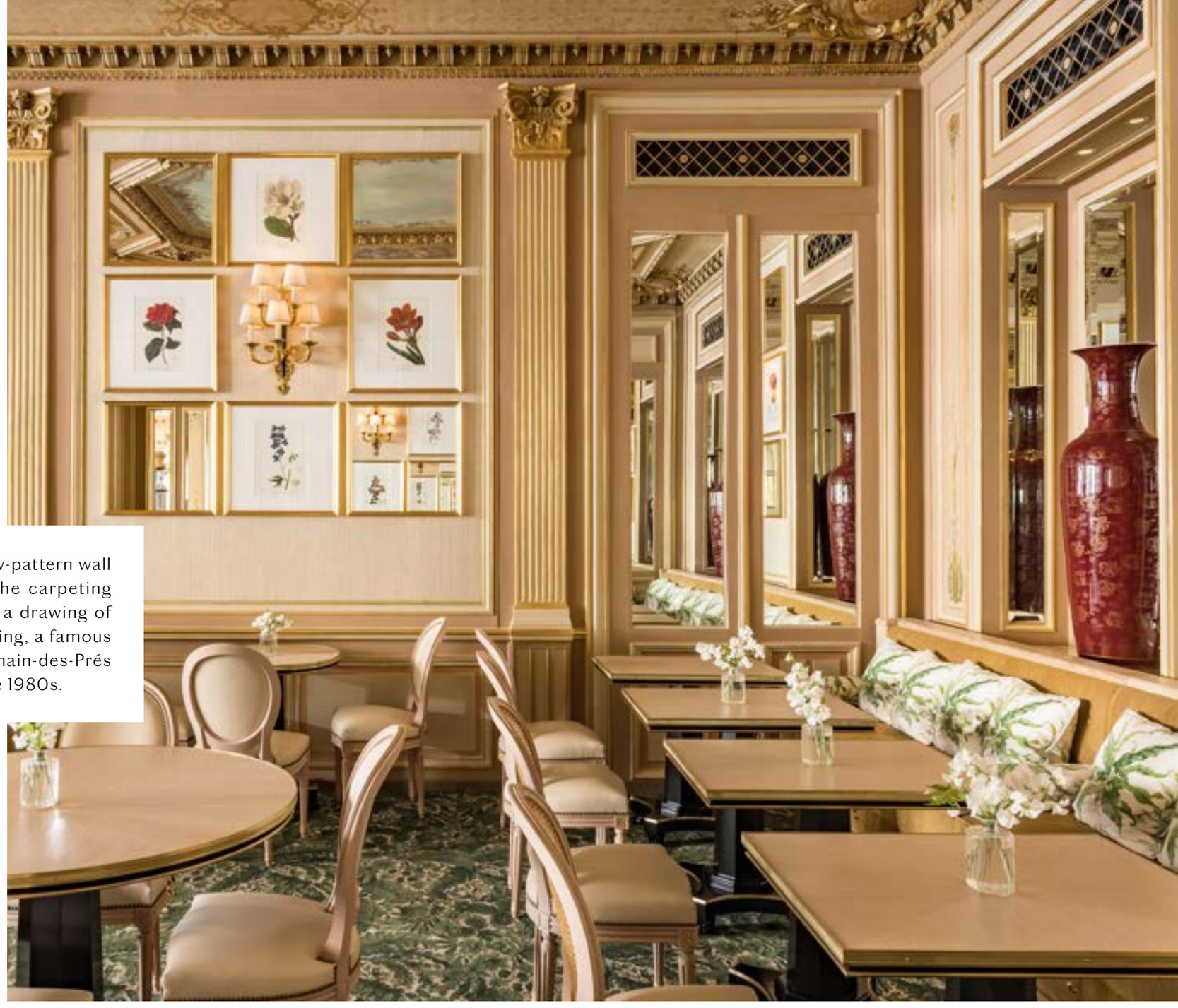
“Which brings us to the present, to a Café de la Paix ushered into today’s world by the master hand of Pierre-Yves Rochon, interior decorator and architect.”

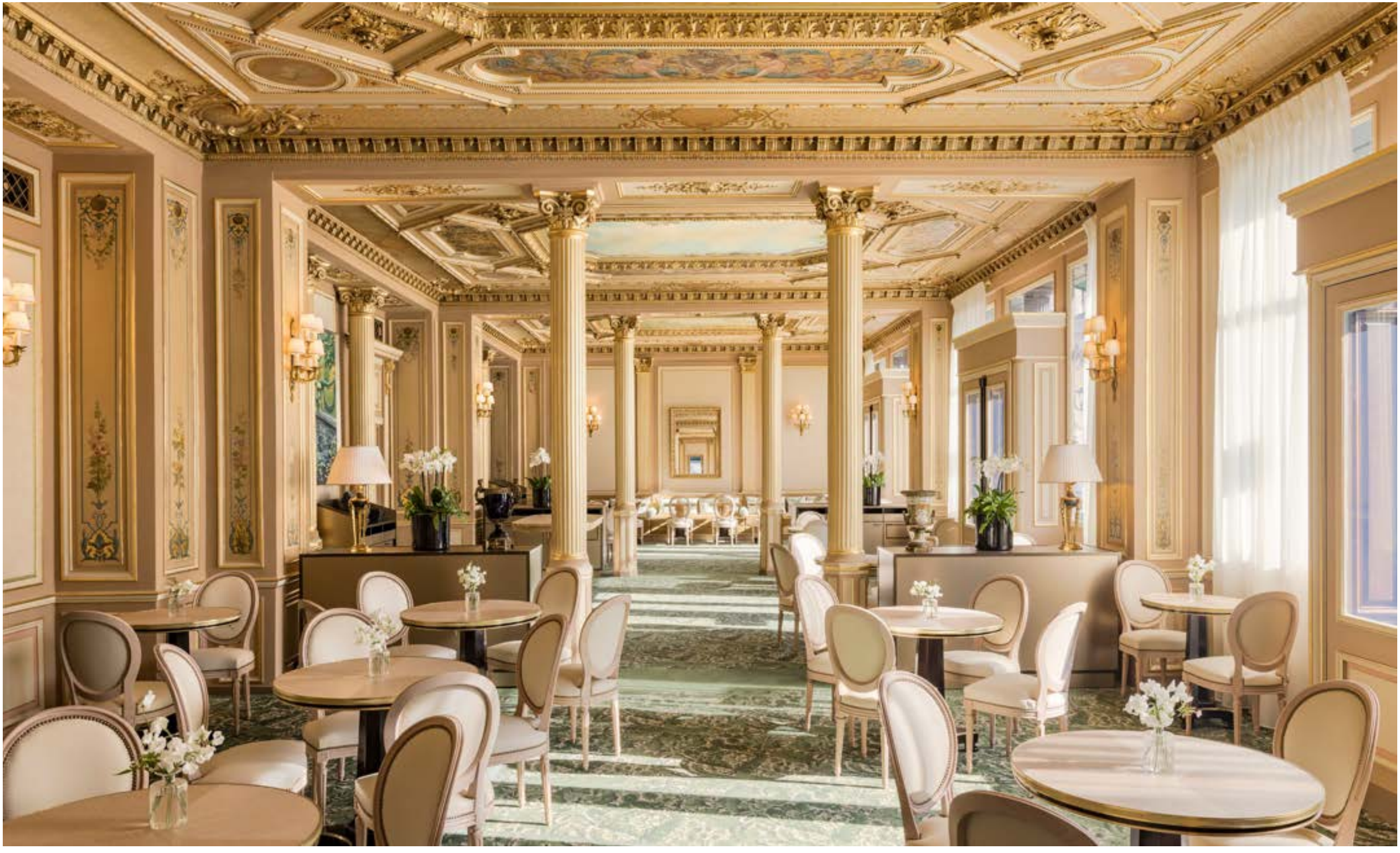


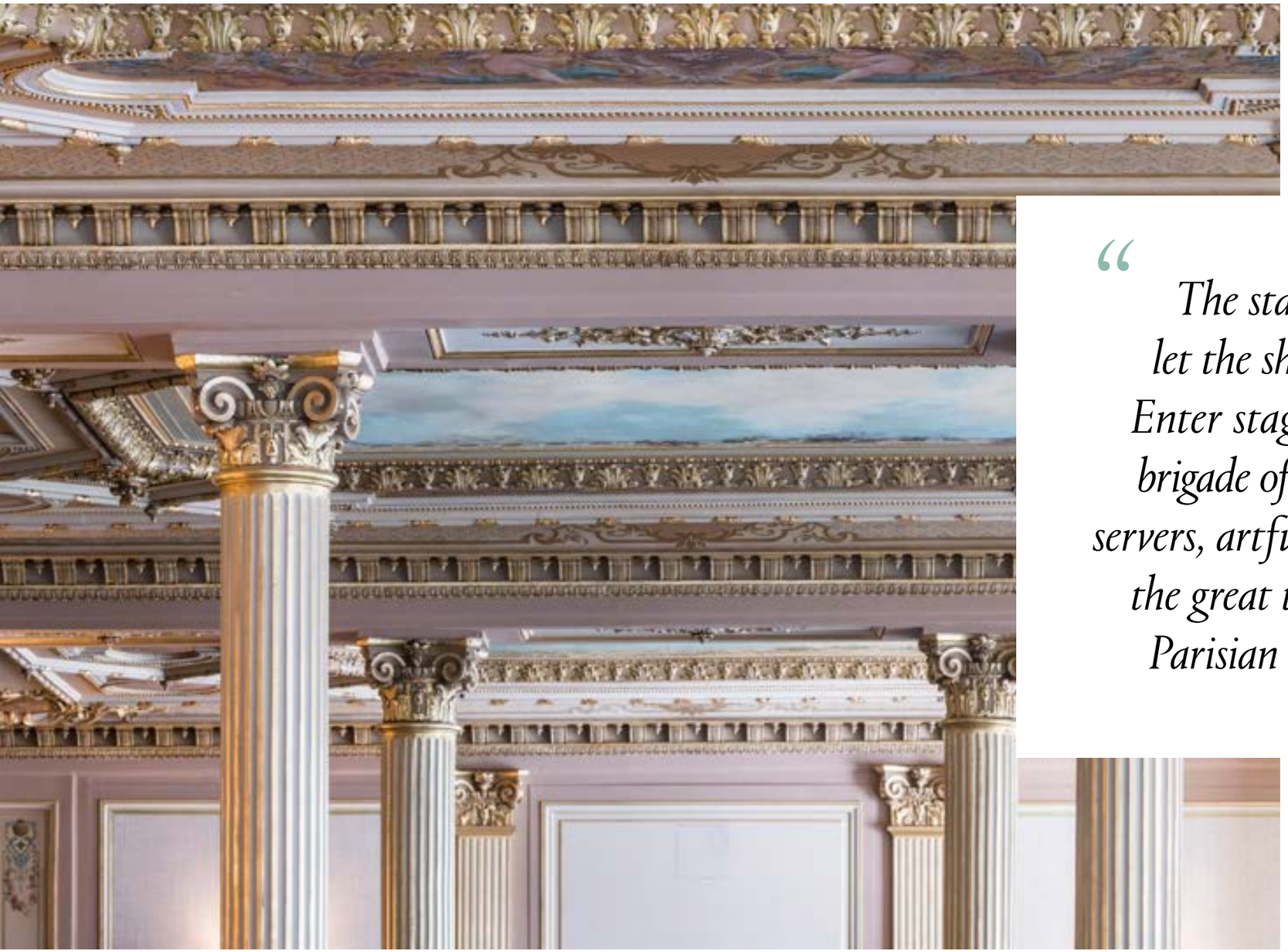
This renovation campaign is his third, after first at the end of the 1990s. More dedicated than ever to the luxuriant spirit of the Belle Epoque, he has restored the splendour of the historic decor with its two distinctive ambiances. On the Boulevard des Capucines side, the spacious dining room is punctuated by its famous fluted columns and coffered ceilings painted to resemble the sky overhead. Pierre-Yves Rochon has chosen materials in a subtle palette of gold, cream and green, highlighting the Louis XVI style armchairs in dark wood and upholstered in cream-coloured leather, green velvet bench seats and a profusion of lighting. The colours of the carpet's pattern have been tempered to radiate a gentler mood. This is the room where InterContinental Paris Le Grand guests enjoy their breakfast, famous for its superb buffets which now include three live cooking stations where chefs prepare eggs to order, fresh-squeezed juice and other morning treats.



When you enter from Place de l'Opéra, the decor melds into a winter garden to welcome traditional "Café" clientele to enjoy a drink inside or on the terrace and eat a light meal or pastry. The white oak furniture matches the foliage patterns on the cushions and realistic straw-pattern wall coverings. On the floor, the carpeting draws its inspiration from a drawing of foliage by Madeleine Castaing, a famous decorator from Saint-Germain-des-Prés from the 1930s through the 1980s.







“The stage is set, let the show begin! Enter stage right the brigade of uniformed servers, artfully upholding the great tradition of Parisian brasseries.”









The menu features the finest of French culinary arts, that Parisian je-ne-sais-quoi elucidated with brio and a modern touch by Chef Laurent André, hailing from the Jura and trained by culinary legends Alain Chapel and Alain Ducasse. A few days before reopening, he shared his thoughts: *"Regulars, like tourists, come to Café de la Paix to experience a quintessential Parisian brasserie. We have worked hard to bring this identity to the fore, in the kitchen and in the dining room, with meat and fish prepared at the table, an oyster bar open year-round except in summer."*

The famous French Onion Soup, the ultimate Café de la Paix speciality, is prepared from the recipe created for the 1862 inauguration, topped with aged comté cheese melted to perfection and served with croutons. Another time-honored standard, the sole—broiled or meunière—is served tableside, deboned in front of guests and served with a potato mousseline with fresh butter or a spring vegetable casserole. Regional products are featured in both of Laurent André's prix fixe menus: *Market Fresh Menu* or *Five Course Sampler*. Duck foie gras confit, lobster quenelles, oven-baked veal cutlet, scallops marinated in lemon caviar... The recipes change in step with the seasons.

For dessert, two house specialities have stood the test of time: the Caramelised Mille-Feuille à la minute and Opera cake, prepared, of course, in the most delicious and intensely flavourful version there is. The motto for the new Café de la Paix: more authentic, and younger in spirit than ever before!

CAFÉ de la PAIX

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