

ALLÉNO PARIS



An Exceptional Gastronomic Legacy

On the first floor of the splendid neoclassical building, Yannick Alléno establishes Alléno Paris, his restaurant adorned with three Michelin stars in 2015, also elected among the world's best restaurants by the World's 50 Best. In this grand yet intimate room, with its ornate woodwork classified as historical monuments, every detail is carefully arranged to leave an exceptional gastronomic legacy in the memories of the guests.

The canvases conceived by the artist Kostia, and created by the Montex workshops, contribute to the social discretion, while Chef Yannick Alléno unfolds his modern and visionary cuisine in this setting. The Extractions® update the sauces, the fermentations invoke the terroirs, and the services follow one another with lightness. Each dish is constructed, structured, and meticulously crafted...

It is here that the Chef has implemented his Table Concierge. A revolution in the codes of dining that allows the preparation of the guests' visit down to the smallest detail, anticipates their needs, and personalizes their experience, all while minimizing food waste.



