

Press kit

May 2018

Le Meurice



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Le Meurice Since 1835



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○ The Hotel of Kings and Queens

The history of the hotel begins in 1771 in Calais, where upper-class British travellers on their way to Paris would arrive after crossing the Straits of Dover. There, an enterprising regional postmaster, Charles-Augustin Meurice (1739-1820), welcomed them to French shores, putting them up in his Calais coaching inn and arranging rides to Paris aboard his coach service. It was a 36-hour trip, and Louis-Augustin Meurice, Charles-Augustin's son, built a second coaching in Paris in 1818 to welcome the weary travellers upon arrival. Le Meurice moved in 1835 to its present site, one of the most fashionable locales in the city, overlooking the historic Tuileries Garden.

Over the years, the Paris hotel developed a reputation for lavish entertainment, with dinners lasting from eight in the evening until eight the next morning. One guest recalled a luncheon where they only served hard-boiled eggs from the rarest birds, ranging from partridge eggs to swan eggs.

The hotel's fame grew during the century. A newspaper clipping from 1855 mentions that Queen Victoria stayed at Le Meurice while in Paris. Russian composer Peter Ilitch Tchaikovsky stayed at Le Meurice when giving a concert nearby. Toward the end of the century, the hotel's regular clients were the elite aristocracy. A limited liability company named the "Hôtel Meurice" was formed in 1898 to own and operate the hotel. Arthur Millon, who headed the new company, and his director, Mr. Schwenter, responded to the expectations of their privileged guests by providing luxurious facilities and by undertaking a major renovation of the property in 1898.

The extensive two-year renovation and enlargement gave the property its modern day appearance and amenities such as individual private baths. The renovation cost 8 million francs – a princely sum for the time. The investment clinched the hotel's appeal to a privileged clientele, however.

During the renovation, the workers took in a stray dog, a greyhound. It was adopted by the hotel's staff and thus became its mascot. A second greyhound was added to accompany the first, forming the emblem of Le Meurice that is still the symbol throughout the hotel today.

The King of Spain, Alphonse XIII, was one of the first people to book rooms at Le Meurice after the completed 1905-1907 renovation. He stayed regularly in Suite 106-8, bringing his own furniture. The King of Montenegro, the Prince de Galles, King George VI, French President Doumergue, the Sultan of Zanzibar, the Maharaja of Jaipur, and the Grand Duchess of Russia also were regular guests of the hotel, which came to be called the Hôtel des Rois (Hotel of the Kings).

While dining on the 18th of October, 1908, King Alphonse XIII and his queen enjoyed this menu:

Consommé Vif
Turbotin au Champagne

Le Meurice

Paris

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Cassolettes de Queues d'Ecrevisse
Coeur de Filet de Boeuf La Vallière
Cailles aux Feuilles de Vigne
Salade Française
Soufflé Tolédo
Gourmandises

The crème de la crème of Parisian society would gather on the seventh floor of the hotel to dine in the Roof Garden restaurant, or to bask in the natural light streaming through the glass roof of the Louis XVI lounge. The hotel also organized theatre performances inside the establishment, such as “Cyrano de Bergerac” in 1912.

During World War I, the hotel closed for several months and it served for a time as a hospital for wounded soldiers.

The 1920s to World War II



At the beginning of the 1920s, Le Meurice's international reputation sparked. Media were impressed by the hotel's elaborate Louis XVI décor. Mr. Schwenter advertised abroad, helping to develop tourism in France. He was rewarded in 1923 when he became Chevalier de la Légion d'Honneur, and in 1931, an Officier de la Légion d'Honneur. Picasso and his wife Olga Koklova selected Le Meurice to host their wedding dinner. In 1925, there was no

hesitation as to which hotel King Albert would choose. Stylish ads from the 1920s showed a conspicuously upper-crust clientele dining and dancing in the Meurice's rooftop garden, overlooking the glamour of nighttime Paris.

A number of rulers have found comfort at Le Meurice after leaving or being forced from their seats of power. In 1931, after Alphonse XIII was dethroned, he took refuge at Le Meurice under the name of the Duc de Tolède with all of the royal family. The Duke and Duchess of Windsor also retreated to Le Meurice. The King of Montenegro checked in after being chased from his kingdom, and the Shah of Iran was actually dethroned during his stay at Le Meurice!

Until the 1950s, the Parisian press regularly chronicled the comings and goings of aristocracy from countries ranging from Austria to Zanzibar. Famous guests have included President Franklin Delano Roosevelt, the Dukes and Duchesses of Windsor, Kent, York, and Marlborough; the Baron de Rothschild, Sir Anthony Eden; and the rulers

of Belgium, Bulgaria, Denmark, Greece, Iran, Italy, Serbia, Montenegro, Jordan, Romania, Russia, and Thailand.

- **The permanent embellishment**

During its long existence, Le Meurice has known five major renovations: the first from 1905 to 1907, the second from 1947, the third in 1998, then in 2007 and more recently 2016 with Philippe Starck. Each of these stages has represented a progress in the modernisation and the embellishment of the hotel.

The two most important renovations were in 1905 and 1998. In 1998, Le Meurice is restored to its original splendor as a classic French Palace, and more than ever the Parisian pied à terre of the privileged. Today it is the Parisian home to a number of internationally known celebrities and performers who favor the rooftop suite with its panoramic views of Paris. It changed hands several times during the past three decades, and is today a member of the prestigious Dorchester Collection (owned by the Brunei Investment Agency), which includes The Beverly Hills Hotel, Hotel Bel Air in Los Angeles, Principe di Savoia in Milan, Hotel Eden in Rome, The Dorchester and 45 Park Lane in London, Coworth Park in Ascot, Le Richemond in Geneva, and the Plaza Athénée in Paris.

Le Meurice has been around for over two centuries, and its current clientele as well as its historical patrons speak for its significance in Paris.

Because so many British travelers stayed at Le Meurice where all the staff spoke English, by the 19th century the hotel was nicknamed “City of London.” English author W. M. Thackeray once wrote, “If you don’t speak a word of French, if you like English comfort, clean rooms, breakfast and maîtres d’hôtel; if in a foreign land, you want your fellow countrymen around you, your brown beer, your friend and your cognac - and your water - do not listen to any of the messengers but with your best British accent cry heartily: “Meurice! and immediately, someone will come forward to drive you straight to the rue de Rivoli.”

After the war

In 1947, Le Meurice undertook another restoration, and, once again, attracted the international clientele that it had before the war.

In 1965, the Salon Louis XVI was transformed into the Salon des Quatre Saisons; its glass roof was replaced with a painted ceiling that represented the vault of heaven and four statues symbolizing the seasons were installed.

The Dalí anecdotes

One of the hotel’s most outrageous guests was the surrealist painter Salvador Dalí, who spent at least one month per year at Le Meurice. His behaviour could also be surrealist: once he demanded that a herd of sheep be brought to his room, and upon their arrival, Dalí took out his pistol and shot at them. Luckily, the gun was filled with

blank bullets. Another time, he requested a horse. Yet another time, he asked the staff to capture flies for him in the Tuileries Garden, paying them five francs (around one euro) per fly.

Dalí was a regular at Le Meurice. He became close to certain members of the staff, whom he would give autographed lithographs of his work as a Christmas tip.

Florence Jay Gould

In the 1970s, Florence Jay Gould (wife of railroad magnate and financier Jay Gould) lived at Le Meurice and organized literary luncheons there. She created two literary prizes and developed the hotel's reputation as a magnet for the literary set, which included André Gide, François Mauriac, and the young Roger Nimier. The hotel maintains its connection with leading writers today.

Notable Guests

Artists, writers, musicians, and intellectuals who have stayed at Le Meurice include Giorgio de Chirico, Rudyard Kipling, Walter Lippmann, Yehudi Menuhin, Liza Minnelli, Seiji Ozawa, Anne-Sophie Mutter, and Plácido Domingo. Past guests also include film stars and directors such as Orson Welles, Franco Zeffirelli, Fernandel, Mike Todd, Eddie Fisher, Ginger Rogers, Yul Brynner, Elizabeth Taylor, and Richard Burton. The Meurice's sumptuous décor has also been a setting for several films, including *Mata Hari* and *Julia*, directed by Fred Zinnemann and starring Jane Fonda. The hotel's salons have hosted many of high society's celebrations, including Coco Chanel's glittering receptions in the 1930s. Parisian houses of haute couture including Chanel and Guy Laroche have staged receptions and fashion shows in the Meurice's salons.

Celebrity royals prefer Le Meurice today, a testament to the hotel's continued status as the accommodation of choice in the City of Lights. Its tradition of unsurpassed beauty, attention to detail, and excellent service sustains its popularity and prestige.

In 2007, Le Meurice came to a new embellishment phase with famous French designer Philippe Starck who revamped the public areas. In 2016, nine years after the first embellishment, Philippe Starck is collaborating again with Le Meurice. This new project aims to explore more deeply the surrealist universe of life and so, the structure of the Meurice's soul. His intervention is subtle on the lobby and the front-desk territory but is more pronounced when you step into our restaurants Le Meurice Alain Ducasse and Le Dalí. This embellishment is totally into line with Alain Ducasse's concepts developed by himself and the arrival of our executive chef Jocelyn Herland. This embellishment touched also the Bar 228 and the Galerie Pompadour, which is adding now a real Philippe Starck's experience.



© Pierre Monetta
The Dalí restaurant by Philippe Starck

In December 2008, Franka Holtmann asked Charles Jouffre, creator of the sumptuous drapes and hangings of the Grand Foyer at the Opera Garnier, to imagine a new and warmer atmosphere for Le Meurice's guest rooms. Attentive to the desires of a discerning and cosmopolitan clientele, he brought a new touch to the specificities of a palace Hotel whose intention is clearly to do different. The hotel's rooms take on the air of an elegant eighteenth-century home, where past and present meet with humour and glamour.

In July 2016, Le Meurice is continuing this tribute to the refinement of the 18th century with a completely new suite named after the Marquise de Pompadour. Charles Jouffre's workshops set the tone for this project, which involved a number of highly regarded artisans, with expertise as distinguished as silk by Prella, trimmings by Declercq and chandeliers by Lucien Gau. The perfect blend of classic and modern, the Madame de Pompadour apartments incorporate intuitive automation and state-of-the-art technology to provide guests with maximum comfort.



© Francis Amiand
The Pompadour Suite's living room by Charles Jouffre

- **Comfort and the avant-gardism**

Le Meurice has selected the iHome, iPod radio alarm with which to equip its 160 rooms and suites. Today a true 'palace' must be at the forefront of design and technology as well as comfort and splendour.

A hotel that epitomises luxury, elegance and tradition, Le Meurice offers impeccable service to its clients, perfectly blending classic with modern: an iHome is placed on the XVIIIth century furniture of each of the rooms.

Le Meurice was the first hotel in France where guests can wake up to the sound of their favourite music on the iHome iBT 31. The smartphone has become an essential part of day-to-day life: at home, in the car, outdoors, on the plane, and now at the hotel. iHome enables guests at Le Meurice to create their own Parisian play-list and truly feel home away from home.

The iHome iBT 31 has multiple functions: mini stereo and wake up alarm. Compatible with all smartphone models, the iBT 31 radio alarm/stereo's lines has a pure and contemporary design, and has an infrared remote control.

When the smartphone is plugged on to the socket of the iBT 31, its battery is automatically charged. Furthermore, the iBT 31 can be programmed either for sleep or wake up, softly or dynamically, with the sound gradually higher or lower, all without affecting the alarm, or the user's sound settings.

- **Franka Holtmann, a visionary in the luxury hotel world**



Franka Holtmann, General Manager at Le Meurice
©Thomas Dhellemmes

German by birth, French at heart, Franka Holtmann, General Manager at Le Meurice, has become a leading expert in palace hotels. From The Ritz to the Plaza Athénée, from Hôtel de Crillon to Le Meurice, the consummate professional has left her mark on the most prestigious addresses in Paris and spearheaded the renaissance of luxury in the capital. The starting point of her flawless career was simply, as she explains, that “I love the magic of hotels”.

The beginning

In 1980, following her studies at the Ecole Hôtelière in Munich, Franka Holtmann left Germany for France. Having fallen in love with the country during a trip some years earlier, she enrolled at the Faculty of Arts in Nice to study for her degree as an international student. She was especially fascinated by philosophy and literature, and developed a strong interest in the French language and its authors. However, she never forgot her initial passion, and moved to Paris after her studies to take up a sales director position at Hotel Le Méridien, which she held for five years. This role enabled her to hone her skills in the hospitality industry. As her career took shape, Franka Holtmann developed an interest in marketing and management, and decided to pursue professional training to further build her skills. She completed the marketing course provided by Cornell University and ESSEC in the evenings before gaining her degree in management from the Institut Méridien. She then went on to take a management course at INSEAD.

In 1995, her career took on a new dimension: she became commercial director at The Ritz, entering the exclusive circle of the world's most famous palace hotels. Her task was considerable: to rejuvenate this mythical establishment, but she rose to the challenge. Five years later, François Delahaye, general manager at Plaza Athénée, called on her strategic and managerial talents, naming Franka Holtmann deputy general manager. Next, she took over the reins as general manager at Hôtel de Crillon, before being appointed General Manager at Le Meurice – part of the Dorchester Collection, like the Plaza Athénée – in June 2006.

Le Meurice: a new challenge

When she arrived at Le Meurice, the oldest palace hotel in Paris (1835), Franka Holtmann was met with an establishment with a rich history and a strong identity, but in need of revitalising. She gathered all her energy and expertise to breathe new life into her 'new home'. And she developed a visionary, ambitious action plan with one simple aim: returning 228 rue de Rivoli to what it always was, an iconic address, a place of relaxation and discussion where talents meet, the home of both Parisians and visitors from all over the world. Every department was called upon, every talent used. Everyone involved gathered around their energetic manager, who confidently laid out her plans. Holtmann surrounded herself with consultants and historians, repositioning the brand and its values and deciding to revive the location's historical and cultural DNA. This is why she created the Meurice Prize for contemporary art, an annual corporate patronage project, which provides financial support for a young artist and his or her gallery to help them gain international recognition. In 2007, she enlisted the skills of world-famous designer Philippe Starck to restore the flair of the hotel's public spaces. Together, they created the new Le Meurice: a warm, welcoming space, both elegant and relaxed. They worked their magic and brought out the hotel's heritage: The Salon des quatre saisons was reborn as Le Dalí in homage to the most illustrious and loyal of the hotel's guests. The light was dramatically changed by Starck, who suggested an ambitious project: covering the ceiling with a canvas created by an artist. For the first time, Starck collaborated with his daughter Ara, a talented painter, who created an enormous canvas in iridescent colours in her studio. The room, which was originally missing a distinctive element, is now a warm, elegant space, perfect for whiling away the hours. When it came to furnishing the hotel's rooms and suites, Holtmann called on the expertise of Charles Jouffre, whose Lyon workshops continue the fine tradition of upholstery. In 2016, she asked him to work on the design of an entirely new project, the Pompadour Suite. This marked the beginning of a new era for Le Meurice.

Accolades

In 2008, Franka Holtmann won Best Hotelier of the Year at the Virtuoso Awards, the benchmark of global luxury hospitality.

In 2010, she was awarded the Légion d'honneur by barrister Catherine Paley-Vincent, former member of the French bar association and French National Bar Council.

In 2015, she was voted Best General Manager in France at the World Luxury Travel Awards.

In December 2015, she becomes CEO of the public corporation Cité de la céramique-Sèvres et Limoges.

French Genius for the Art of Living



© Guillaume de Laubier
Terrace of the Belle Etoile Suite

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- **The charm of the 18th century**

The votes are in Le Meurice lives up the high standards of a classic French palace set when the hotel reopened in July 2000, after an extensive two-year renovation. The accolades of local and foreign press, including Architectural Digest and the New York Times, continue to laud this five-star luxury hotel for its ability to maintain its excellent reputation, as well as its beautiful face, with charm and elegance. One writer from Food & Wine notes, “The redecorated Le Meurice is perfection. I could gaze at the lavish brocades, restored murals and mosaic floors for hours...” The Michelin Guide says, “completely renovated, it is even more sumptuous.”

This Parisian property’s continued stature as one of Europe’s most architecturally significant hotels. By maintaining the Hotel’s elaborate mosaic floors, friezes, paintings, hand-carved moldings, cornices, columns, pediments, and pilasters, Le Meurice has preserved original architectural details and spirit as a splendid French palace.

The pink and white shades involve themselves in a delicate and refined decor with pure materials like steel or glass. It’s a real invitation to a gastronomic ballad around a two stars cuisine, for a owl new concept of high range performance like the chef’s table or the open wine cellar.

Today, with the help of the hotel’s exceptional staff, the Meurice’s reputation is assured as one of Europe’s most famous hotels.

As guests enter through the main double-doors that face the rue de Rivoli and the Tuileries Garden, they enter a gilded world. Filtered natural light permeates the public areas, illuminating the ornate decorative elements that make this landmark hotel a one-of-a-kind, gleaming jewel. Master craftsmen from the Scuola Mosaicisti restored the lobby’s marbled floor with green and white marble. In keeping with the grand façade, the hotel is filled with a collection of exquisite antiques and art from Sotheby’s and Christie’s, which is continually replenished. The open reception area affords views of the hotel’s two main public spaces: Restaurant le Meurice Alain Ducasse and the restaurant Le Dalí.



© Pierre Monetta
Madame de Pompadour armchair by Philippe Starck, Galerie Pompadour

○ Apartments and suites

Le Meurice is ideally located between Place de la Concorde and the Louvre, with views of the Tuileries Garden. The spirit of the hotel's interior echoes the 18th century style of its reception halls. Thirty different décors, including more than 170 different fabrics, distinguish each of the 160 rooms, whose combinations and colors vary depending on their size and orientation.

There are 160 rooms and suites in the Hotel, each a perfectly conceived retreat, with fine furnishings and luxurious fabrics. The decoration of every room is unique and all furniture is upholstered in fabrics from famous, top of the line French and Italian companies such as Rubelli and Braquenié. All together 170 different fabrics have been chosen and each room boasts at least 100 yards of such fabrics, with some rooms using more than 200 yards.

The rooms overlook rue du Mont Thabor, rue de Castiglione, and the inner courtyard focuses on the details and orientation of the rooms themselves. In contrast, the decor of the rooms overlooking the Tuileries is calculated to draw the eye toward the window and beyond to the gardens below.

Le Meurice offers 24 Suites and 18 Junior Suites. Each room features modern amenities including a minibar, TV with remote control, two direct telephone lines, Internet access through the television (with a wireless keyboard), bathroom telephones, and a safety deposit box. Stereo equipment and fax machines are available upon request.

The Suites

Two high-ceilinged Presidential Suites are on the Hotel's first floor, facing the Tuileries Garden. Both suites, individually decorated in a formal 18th Century Louis XVI style are

Le Meurice

Paris

Dorchester Collection

furnished with one-of-a-kind masterpieces, with parquet floors of aged woods and rugs by Braquenié created with special motifs just for these rooms.

The five large rooms that overlook the Tuileries and the six that overlook the inner courtyard can connect to form a private 5,380 square-foot, eleven room apartments.



© Guillaume de Laubier
Presidential Suite's Living room

Bathrooms

Colorful red and ochre marble from the Pyrénées used in the Château de Versailles but rarely seen in the last 200 years is used in bathrooms along with Italian marble – Arabesscato (white and gray), and white Carrara. All showers have adjustable showerheads, and some bathrooms have alcove tubs. Custom-made lamps run the length of both sides of the mirror. Five of the guestrooms have open and antique style bathrooms. Most of the bathrooms have natural daylight and three bathrooms on the sixth floor overlook the Tuileries Garden.



© Guillaume de Laubier
Bathroom of the Belle Etoile Suite

○ **The Belle Etoile Suite**



© Guillaume de Laubier
Terrace of the Belle Etoile Suite

The stunning seventh-floor Belle Etoile Suite features a 360-degree view of Paris. The suite may be booked as a two-bedroom suite (2,260 square feet) or as a four-bedroom suite (2,960 square feet).

Nothing compares. The Belle Etoile Suite is quite simply the most stunning in Paris.

Located high above the rooftops on the seventh floor, this unique suite lays historical Paris and its monuments at your feet. The 250 square metres (2691 sq ft) of private terrace offer an extraordinary 360° view from Notre Dame to the Musée d'Orsay, from the Eiffel Tower to the Grand Palais, from Place de la Concorde to the Arc de Triomphe, from the Opera to the Sacré Coeur.

Equally spectacular are the dimensions of the suite: 275 square metres (2960 sq ft) of magnificence and light, decorated in a nineteenth-century style, with private elevator access, sitting room, dining room, walk-in closet and bedroom with a bathroom in exquisite Italian marble.

The suite's architecture recalls such Parisian landmarks as the Eiffel Tower and the Petit Palais, a characteristic style of the late nineteenth century in which metal and glass combine with the green patina of zinc roofs.

The master bedroom features a spacious bed with a midnight-blue canopy from which to admire the Place Vendôme column, the Opéra Garnier and the Sacré Coeur church. The bedroom leads into a magnificent, 25 square-metres walk-in closet and, from here, a magical bathroom. This precious marble jewel offers an unforgettable view of Paris. Sink into the tub and admire Montmartre and the Sacré Coeur on one side, the Musée d'Orsay and the golden dome of the Invalides on the other.

When at night the city lights merge with the twinkling stars, and the full moon hovers above the Louvre, the tableau is complete. The Belle Etoile Suite is Paris' brightest star, which Le Meurice dedicates to the kings and queens of our world.

○ The Pompadour Suite

In July 2016, Le Meurice is continuing this tribute to the refinement of the 18th century and a completely new suite named after the Marquise de Pompadour. Having enlisted Philippe Starck to renovate the hotel's restaurants in May last year, Charles Jouffre was the one given the challenge of creating the Pompadour Suite in the style of a royal residence. The perfect blend of classic and modern, the Madame de Pompadour apartments incorporate intuitive automation and state-of-the-art technology to provide guests with maximum comfort.

With your very first step into the suite, you enter a world immersed in a voyager's daydream. A bust of Madame de Pompadour, reproduced from an original by the Manufacture de Sèvres, faces a trompe l'œil diorama showing the marquise in front of her château. This incredible artistic reproduction evokes the magic lanterns, which were very popular at the time.

Le Salon, the suite's opening act, is the epitome of the 18th century: symmetry, solid oak Versailles parquet, Regency-style wood panelling, hidden doors, Louis XV fireplace, cornices, chandeliers and rich trimmings by Maison Declercq.

When you walk in, an enormous arch marks the first point, which blends past and present. Armchairs and bergères made in France by Moissonnier sit alongside a bespoke sofa and other furniture. The desk, coffee table and varnished guéridons place the decorative focus on the fabrics and materials. Topped with marble and accented with brass, they create a subtle dialogue between design and classicism, like the majestic rug featuring traditional Savonnerie motifs. There are glimpses of this conversation between eras here and there, with items such as the bisque porcelain by the Manufacture de Sèvres entitled *Le Déjeuner*, a reproduction of the original work by Josse-François-Joseph Le Riche, which dates from 1775 and is reflected in the overmantle mirror.

All three rooms in the Pompadour Suite are in harmony: the pastel tones of the panelling work with the luxurious fabrics, the rose copper bedside lamps form an unconscious link with the work of Philippe Starck and the ceiling rose reaffirms the character of the 18th century décor.

Invisible technology

There is complete soundproofing, televisions are concealed behind reproductions of paintings, switches control lighting with maximum precision, USB ports are hidden in the sofa armrests, and complete darkness can be achieved with a remote control.

The Pompadour Suite was created with a desire to offer a reinterpretation of eras, styles and expertise in order to showcase timeless elegance while delivering the ultimate in modern comfort.

Le Meurice
Paris
Dorchester Collection



© Francis Amiand
The Pompadour Suite's living room



© Francis Amiand
The Pompadour Suite's living room

High Gastronomy



© Pierre Monetta
Restaurant *le Meurice Alain Ducasse* by Philippe Starck

The fine-dining Restaurant le Meurice Alain Ducasse, two Michelin stars
Restaurant Le Dalí

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As of September 2013, Alain Ducasse supervises all the food and beverage served at Le Meurice.

The multi-starred chef Alain Ducasse oversees all the dining experiences at Le Meurice with the expertise of Executive Chef Jocelyn Herland.

- **The fine-dining Restaurant le Meurice Alain Ducasse, two Michelin stars**

For lunch or dinner, the fine-dining Restaurant le Meurice Alain Ducasse proposes each day a rich, subtle and various menu. Precise and without any extravagance, faithful to true flavours and an extreme well groomed presentation, the two-star cuisine of the gastronomic restaurant is not only modern, but also audacious.

Not only your palate will be satisfied... also your eyes will be astonished by the wonderful decoration of the gastronomic restaurant's room. Inspired by the Salon de la Paix at the Château de Versailles, the decoration of the restaurant le Meurice reinterpreted by Philippe Starck in 2007 and 2016 is a real invitation to a unique rapture. This 18th century "grand siècle"-style decor is based on three paintings dating from 1905 to 1907, the first phase of the refurbishment of Le Meurice since it opened. Theophile Poilpot (1848-1915) was a French Académie painter who has painted in the "pompier" style.

Once the majestic door in glass with gilding opened, you will discover the ancient mirrors and chandeliers and the noble materials such as the bronze, the marbles and other fresco. The romantic elegance is at his highest peak when you look through the majestic windows to the Tuileries Garden. This new decoration plays with very noble colours which represent pureness: white, silver and the natural light make this room exceptionally harmonious.

Open from Monday to Friday. Lunch: 12.30 pm – 2.00 pm, Dinner: 7.30 pm – 10.00 pm.

Breakfast: 7.00 am – 10.30 am during the week, 7.00 am – 11.00 am on weekends.

Reservation by e-mail: restaurant.imp@dorchestercollection.com or by phone: + 33 1 44 58 10 55.



© Pierre Monetta

Chefs Jocelyn Herland, Alain Ducasse and Cédric Grolet at *Restaurant le Meurice Alain Ducasse*



© Pierre Monetta

Bar de ligne Ikejime à lécaille, petits pois et rhubarbe

○ Restaurant Le Dalí

Le Dalí is a unique place, one in which a singular, elegant and relaxed spirit reigns supreme. **Philippe Starck** already left his mark here in 2007 and has now initiated a second aesthetic exploration. As if to answer Dalí himself, who said “my entire life is determined by two conflicting ideas: the top and the bottom”, the designer plunges into the space’s depths, both vertically and horizontally. The new carpet designed by his daughter, Ara, echoes her immense earlier canvas stretched across the ceiling. Both works distort reality: the ceiling soars and the ground sinks into the winding ways of a crypt, like the convolutions of the brain.

Through a few carefully scattered hints, Philippe Starck also builds an aesthetic bridge between Le Dalí and the surrounding spaces. The pink copper element in the centre of the room acts as a symbolic mirror, a nod to the neighbouring gourmet restaurant in

which this material is extensively used. Likewise, the distressed brass encircling the “table of the four seasons” presages the mirrors of the Galerie Pompadour.

The designer also took care to preserve the subtle ties with the spirit of Salvador Dalí that permeates the place: the Swan chair and rocking chair, for example, are still there. But classics also merit reinvention: Philippe Starck has designed chairs with canvas backs printed with drawings by Ara Starck.

Restaurant Le Dalí is an irresistible temptation to relax and enjoy various delicacies throughout the day. For the reopening of Le Dalí, Alain Ducasse creates a dialogue between the **traditional Parisian brasserie dishes and the Mediterranean cuisine** (Patatas bravas, Black pork culatello from Massimo Spigaroli...). In the “Timeless” and “On the go” selections, the restaurant is faithful to the best of Parisian brasserie cooking (Chicken Caesar salad, Grenoble-style sole, Beef tartare, Smoked salmon club sandwich, M. Burger...). In October 2017, Jocelyn Herland launches a « **Weekly** » menu, a selection of French classic dishes to discover from Monday until Saturday. Six gourmet « rendez-vous » for a quick lunch, a dinner with friends or a sweet Saturday with family.

Tea time is also a must thanks to pastry chef Cédric Grolet’s reinterpreted classic French pastries.

Open every day. Breakfast: 8 a.m. to 11.00 a.m. Brunch: 12.00 p.m. to 2.00 p.m. on Sundays. Lunch: 12.30 p.m. to 2.30 p.m. Tea Time: 3.30 p.m. to 6 p.m. Dinner: 7 p.m. to 10.30 p.m.

Reservation by e-mail: ledali.imp@dorchestercollection.com or by phone: + 33 1 44 58 10 44.



© Pierre Monetta
Restaurant Le Dalí by Philippe Starck

Le Meurice
Paris
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© Pierre Monetta
Mediterranean dishes

The other experiences at Le Meurice...



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○ **Bar 228**



© Pierre Monetta

Like the festive night scene at the Château de Fontainebleau portrayed in the three restored Lavalley paintings hanging on its walls, the Bar 228 offers guests an ideal respite, complete with decadent cocktails and lavish décor. The combination of dark woods and smooth leather under a hand-painted ceiling depicting the evening sky gives the bar a cosy-but-rich feeling. This, as well as the more than 50 whiskies and malts available (served in crystal glasses specially produced by Riedel), will warm guests throughout the year.

Totally reinterpreted by Philippe Starck its warm and felted decoration remains faithful to its origins, with its stools and chairs in wood. The atmosphere is subtly warmed by the crackling glow of tobacco shades and highlighted by the sparkle of rare crystal decanters, to be filled at leisure. An exceptional moment to share...

Patrons can order Dom Perignon by the glass, a rarity in Paris. And for cigar lovers, the bar offers a fine selection of cognacs and armagnacs, including rarities like the Bas Armagnac Darrose 1900. Bar 228 also serves “Tarragone Millésimée,” liquor of the Chartreux monks.

Specialty drinks include the Meurice Millennium, a champagne cocktail created to commemorate the reopening of the hotel in 2000, the King Alfonso, created in honor of King Alfonso XIII of Spain (the bar’s very first client), and the Starcky cocktail, made with champagne, fresh ginger and mint leaves.

Just perfect for a quick lunch, but still really well presented. Parisians say it serves the best club sandwiches of the capital! Bon appétit...

The bar is open every day from 11.45 a.m. to 1.00 a.m.

○ ***Le Meurice's Pastry Boutique by Cédric Grolet:***



On March 20, 2018, Le Meurice and Cédric Grolet opened *Le Meurice's Pastry Boutique by Cédric Grolet*, a new gourmet address at 6, rue de Castiglione for Parisians and visitors from around the world.

With his innovative vision, he pairs visual beauty with technical prowess to present a selection of unique desserts, like the trompe-l'œil sculpted fruits that made the talented pastry chef famous, in extra-clear glass cases. Filled with subtle flavors, this new space offers exclusive access to Cédric Grolet's creations, finally available in a store.

On the menu, five pastries, as well as batches of madeleines out of the oven, fondant cookies and kougloufs with brioche dough. These delicacies are limited edition, and the shop close every day after the last happy customer snags the final dessert.

Creations to share (for 4 to 8 people), are available on order 48 hours in advance.

Cédric Grolet likes to share his skill and create moments of togetherness that produce lasting memories, so he has designed innovative experiences to introduce people to his world. His motto is, "Beauty brings them in but taste brings them back." In the boutique, a pastry chef demonstrate key steps in making certain signature desserts and their raw materials are placed on display, revealing their secret ingredients!

Le Meurice's Pastry Boutique by Cédric Grolet, 6 Rue de Castiglione 75001, Paris
Open Tuesday to Sunday starting at noon.

- **Spa Valmont pour Le Meurice**

Le Meurice offers location, service, and facilities to meet the demands of today's travellers of influence, official visitors to France, and global business executives. For the better part of two centuries, kings and cabinet ministers, sultans and arch dukes, maharajahs and princesses have regarded Le Meurice as the only place to stay in Paris. Today, modern-day royalty and celebrities make Le Meurice their Parisian home.

For over a century, Le Meurice and Clinique Valmont have played host to exceptional guests who will settle for nothing less than the very essence of true luxury. From King Alphonso XIII of Spain and King Constantine of Greece to Coco Chanel and Charlie Chaplin, these two prestigious addresses have a rich and parallel history of passionately cultivating elegance and innovation.

Ideally situated right in the heart of Paris opposite the Tuileries Garden, Le Meurice has provided a haven of tranquillity since it opened in 1835. It is the very epitome of quiet elegance, the ultimate in the French art of living, where the splendours of 18th century architecture combine with the comforts of a newly renovated interior designed by Philippe Starck. Its classic excellence has been chosen in the past by the Prince of Wales, the Rockfellers, Roosevelt, and, amongst the remarkable celebrities who have written the history of the hotel, Salvador Dalí, who stayed at Le Meurice for several months every year for over thirty years.

In Switzerland, it is at Clinique Valmont, overlooking Montreux and the shores of Lake Geneva, that the great of this world have chosen to stay. Since 1905 it has offered the services of a first class hotel combined with the most up-to-date medical techniques. Rainer Maria Rilke, Anna de Noailles, Ingrid Bergman and Georges Simenon were all drawn to its exceptional and exclusive setting, putting their health and beauty in the hands of the clinic's specialists. The Valmont line of cosmetics, elaborated using the most effective active ingredients, was created to prolong the benefits of its cosmetic surgery. The brand offers the initiated the refinement and extreme efficacy of its cosmetic treatments.

Le Meurice has chosen today to team up with Valmont in order to offer its privileged clientele exclusive anti-aging treatments and Valmont renews its vocation with the luxury hotel trade.

Spa Valmont pour Le Meurice is a haven of tranquillity extending over 340 square metres, decorated in soothing shades that mix bronze, celadon green and beige with accents of gold. The sense of welcome and comfort is immediate, thanks to architectural curves and generously rounded furnishings.

Opening onto a delightful landscaped terrace and bathed in natural light throughout, the spa is equipped with three luxurious treatment suites including one double suite for ultimate intimacy. A nail bar, state-of-the-art fitness room, sauna and two hammams

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel Air, Los Angeles
I Dubai (opening 2020)

Le Meurice

Paris

Dorchester Collection

covered with sumptuous pearly Bissaza mosaic complement the many opportunities to unwind. For unconditional relaxation, guests can cocoon in the comfort of the two rest areas or, why not, after a sauna or hammam, enjoy the invigorating virtues of the ice fountain, a nod at Valmont's L'Elixir des Glaciers anti-ageing treatments.

Open from Monday to Sunday

From 5 a.m. to 12 p.m for Hotel guests and from 8 a.m. to 9 p.m. for treatments

Appointments can be made by calling the Spa directly on +33 1 44 58 10 77

Le Meurice - 228 rue de Rivoli - 75001 Paris

spa.lmp@dorchestercollection.com



© Guillaume de Laubier

○ Children's activities

During their stay at **Le Meurice**, children will be kept amused and entertained throughout their stay with a number of exciting activities. On arrival, a special children's passport is given to young hotel guests, which maps out a trail of the city's most magical sights. This little book encourages children to visit and learn about the main sights of Paris when visiting the city with their parents, whilst collecting tokens and pictures to put inside.

For sunny days, a toy sailing boat, specially created in the hotel's distinctive colours, can be borrowed and taken to be sailed on the ponds at the Jardin des Tuileries, just opposite the hotel.

On rainy days, the hotel treasure hunt is the ideal activity to entertain children indoors. They can explore the hotel while on the trail of the hotel's mascot, **Pistache** the dog. At the end of the hunt they are directed to the General Manager's office where they are given a special prize. With many other surprises waiting to be discovered around the hotel, such as a frozen mirror in which children can make their mark, puzzles, cards and **rubber ducks**, children are sure to be just as enchanted as the adults.



© Dan Smith

Key dates

- 1771:** Charles-Augustin Meurice's opens his first inn, the Chariot Royal, in Calais.
- 1818:** Louis-Augustin Meurice, Charles-Augustin's son, opens Le Meurice in Paris for the British at no. 323 on the Chemin Saint Honoré (which goes from Les Halles to the Champs-Élysées). The hotel quickly earns the nickname "the City of London."
- 1819:** Le Meurice expands. In its four new apartments facing the Tuileries, one can install up to 30 beds, or book a single bed in the smallest apartment for the price of 3 francs.
- 1828:** Pierre François Guerlain opens his first shop in the Hôtel Meurice.
- 1832:** Eugène-Michel Meurice plans to move the hotel to the brand-new street across from the Tuileries.
- 1835:** Le Meurice moves to 40-42 Rue de Rivoli (no. 228 since 1856), the tallest building on the street.
- 1837 (April):** James Pinckney Henderson, minister of the Republic of Texas, stays at Le Meurice while securing the recognition of Texas as an independent republic.
- 1838:** Honoré de Balzac has one of his dandies live at Le Meurice in *La Maison de Nucingen*.
- 1840:** William Makepeace Thackeray praises Le Meurice in *The Paris Sketch Book*.
- 1848:** After the Revolution, Miss Howard, Napoleon III's mistress, frequents Le Meurice.
- 1855:** On the occasion of Queen Victoria's official visit, Le Meurice renovates its entire first floor.
- 1857:** Leo Tolstoy comes to Paris and spends his first night at Le Meurice.
- 1858:** Following the attack on Napoleon III and Empress Eugénie, a meeting between the United States and England is organized at Le Meurice by Lord Gray of Gray, Peer of Ireland.
- 1866:** The Countess of Segur has the character of Abel stay at Le Meurice in *Jean qui rit et Jean qui grogne*.
- 1879:** Tchaikovsky stays at the hotel before leaving for Rome.
- 1882:** Le Meurice offers its guests the first telephone lines.
- 1890:** All rooms at Le Meurice are equipped with private bathrooms.
- 1891:** Le Meurice is fully equipped with electricity.
- 1896:** The Archduke and Archduchess of Austria visit Le Meurice.
- 1899:** Official visit of the King of Greece.
- 1900:** Visit of Léopold II, King of the Belgians, and the Shah of Persia.
- 1903:** Visit of Edward VII, King of England (whose lunches must never exceed 35-40 minutes).
- 1904:** Visit of the Bey of Tunis.
- 1905:** François Million launches a major expansion and renovation campaign.
- 1907:** During the world's fair, Princess Gisela of Bavaria, Prince Otto of Bavaria, Prince Konrad of Bavaria, and Baron von Perfall stay at the hotel under the assumed names of the Countess and Counts of Wartenberg. Le Meurice reopens its doors in May. It is a European event. "Kings and lords from all around the world eagerly awaited the

reopening to write 'Rue de Rivoli' on their residence numbers." A dog is added to Le Meurice's coat of arms. One of the first guests is King Alfonso XIII.

1908: Edmond Rostand finishes his play, *Chantecler*, at Le Meurice. Salmon coulibiac is added to the Le Meurice menu and served every Friday to please Russian guests, while a curry dish, enjoyed by maharajahs, is served every Wednesday. The chef at Le Meurice creates Poularde Rivoli.

1909: Gabriele d'Annunzio writes his most inflammatory poems for Nathalie de Goloubef, and the Paris elite flocks to the rooftop (Mr. and Mrs. Casimir Perier, Prince and Princess George, etc.).

1912: In June, Boni de Castellane holds a ceremonial dinner on the rooftop, followed by a concert.

1916: Misia Sert leaves her apartment on Quai Voltaire for Le Meurice, where she lives until 1927, and Nicholas I, King of Montenegro and Princess Milena of Montenegro take refuge at Le Meurice.

1917: Le Meurice is transformed into a military hospital to treat wounded soldiers sent home from the front.

1918: Pablo Picasso and Olga Khokhlova celebrate their wedding at the hotel along with their witnesses.

1924: Florence Gould creates her literary lunches at the hotel, the Meuriciades.

1926: The exiled King of Spain, Alfonso XIII and his family and staff move into Le Meurice. The hotel becomes the "Hotel of Kings," and many royal leaders come to stay there.

1929: Fernand Gilet creates the Clés d'Or association at Le Meurice, which becomes international in 1952.

1930: A billiard room is opened in the hotel basement. Visit of the King of Denmark.

1931: A large dinner is held in honor of Marshal Lyautey, in the presence of Paul Reynaud. The Prince of Wales visits France and stays at Le Meurice. The movie *Mata Hari*, by George Fitzmaurice, is filmed at the hotel.

1932: Coco Chanel holds several receptions at the hotel. The Prince of Wales returns to Paris.

1934: Visit of the King of Siam.

1935: *Paris-Soir*: "There are three types of hotel guests: the good, the bad, and those who stay at Le Meurice."

1937: The Duke and Duchess of Windsor take up residence at Le Meurice. Opening of the Bar Fontainebleau.

1938: Franklin Roosevelt, Count Ciano, Anthony Eden, France Parkinson Keyes, Ginger Rogers, and other celebrities all stay at Le Meurice. Le Meurice perfume is created, with an embossed metal bottle decorated with a chain and ivy design.

1939: Aimée de Heeren leaves the United States for Paris and comes to live at Le Meurice.

1940: Le Meurice is requisitioned and becomes the headquarters of the German military in Paris.

1944: Lieutenant Henri Karcher arrests General von Choltitz at Le Meurice and liberates Paris.

1946: James F. Byrnes, U.S. Secretary of State under President Truman, , stays at Le Meurice during the peace-building process.

1947: The hotel is completely renovated, expanded, and remodeled (until 1972).

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- 1950:** Salvador Dalí lives at Le Meurice for over 30 years.
- 1951:** Florence Gould creates and inaugurates the Prix Max Jacob at Le Meurice.
- 1952:** Ginger Rogers and Jacques Bergerac celebrate their wedding in the Salon Castiglione.
- 1954:** Coco Chanel returns to France and frequents Le Meurice while living on Rue Cambon.
- 1960:** Gary Cooper frequents Le Meurice.
- 1965:** Dalí presents his swimsuit collection at Le Meurice.
- 1967:** Dalí creates the “Painting Explosion” in his first floor suite and in November inaugurates the “Hommage à Meissonier” exhibition around his painting, *Tuna Fishing*, in the presence of Princess Grace of Monaco.
- 1968 :** Liza Minnelli stays at Le Meurice.
- 1971:** The Copper Bar opens in the presence of Salvador Dalí, who commissions Lionel Poilâne to create huge decorations out of bread, which he sets up in Le Meurice.
- 1972:** On a trip to Paris, Andy Warhol comes to Le Meurice and meets Dalí there. César exhibits highly figurative paintings in the Le Meurice Salons.
- 1974:** Dalí commissions a second series of bread decorations for Le Meurice. The movie *Nada*, by Claude Chabrol, is filmed there.
- 1975:** Filming of *The Story of O*, by Just Jaeckin.
- 1978:** Bob Dylan comes to Le Meurice and has his dinner served to him at 3:00 am. Prince Nicolo Pignatelli, Prince Muhammad Bin Talal of Jordan, Yehudi Menuhin, David Bailey, and Florence Jay Gould stay at Le Meurice, while the Queen Mother of Jordan has tea every afternoon at the Pompadour, served by the head bartender. Dalí introduces his Babou. The 28th Prix Max Jacob and 32nd Prix des Critiques are awarded at Le Meurice.
- 1980:** The hotel debuts its new slogan: “At Le Meurice, everything is new except the charm.”
- 1982:** The first auction of fine wines to benefit children around the world is held at the same time in five cities (Bordeaux, Paris, Geneva, London, and Chicago), including at Le Meurice.
- 1983:** The Prix Jasmin is launched at Le Meurice and is awarded to Lorraine Bolloré. Thierry Mugler presents his second runway collection at Le Meurice.
- 1985:** The Prix Marcel Pagnol for a book about childhood memories is inaugurated at Le Meurice. Arletty holds a luxurious party at the hotel to celebrate her birthday.
- 1986:** Gene Kelly discovers Le Meurice, while Karine Saporta organizes a happening called *Daphnis et Chloé* in Le Meurice Salons.
- 1987:** Don Juan Carlos I, King of Spain, visits Le Meurice.
- 1989:** Launch of the Prix Novembre (now the Prix Décembre) at Le Meurice by Michel Dennerly. The Nuit des Hussards is held on 31 December to celebrate the past decade.
- 1990:** The Nuit des Hussards is held at Le Meurice.
- 1991:** Robert De Niro becomes a fan of the Le Meurice Bar.
- 1994:** Queen Sirikit of Thailand stays at Le Meurice. Three floors are reserved for her, and a throne and red carpet are installed in the Salon des Quatre Saisons for her receptions.
- 1997:** The Sultan of Brunei buys Le Meurice in early May.
- 1999:** The hotel is completely restored and renovated. The entrance is opened at 228 Rue de Rivoli.

2004: On an official visit, the President of the People's Republic of China, Hu Jintao, stays at Le Meurice.

2007: Franka Holtmann asks Philippe Starck to redesign the public spaces. While staying at Le Meurice, Nelson Mandela meets with the Springboks to congratulate them on their victory.

2008: Creation of the Prix Meurice for contemporary art. Jean-Charles de Castelbajac launches his JCDC cocktail at Bar 228.

2009: Eva Longoria holds her Par Coeur Gala at Le Meurice, along with a number of celebrities. Diane de Mac Mahon and Guillaume Durand celebrate their wedding at Le Meurice.

2010: Woody Allen films *Midnight in Paris* at Le Meurice to show contemporary Paris. Viktor & Rolf celebrate the fifth anniversary of their Flower Bomb perfume in the presence of Grace Jones.

2011: The President of Kazakhstan, Nursultan Nazarbayev, invited by the French president, stays at Le Meurice. The 5-star Le Meurice hotel is awarded the Luxury Hotel Label by the French Ministry of Tourism. Pierre Leroy launches the Prix des Prix Littéraires in the Le Meurice salons, and Kanye West and Jay Z record a new single there that sells more than 3 million copies.

2012: Le Meurice is named a Living Heritage Business by the Ministry of Craftsmanship, Trade, Tourism and Productive Recovery.

2013: Multi-starred chef Alain Ducasse oversees all dining at Le Meurice.

2015: Le Meurice celebrates its 180th birthday.

2016: Arrival of Executive Chef Jocelyn Herland at Le Meurice.

Philippe Starck redecorates Le Meurice's restaurants and Bar 228.

The new Pompadour Suite is launched, decorated by Charles Jouffre.

2017: Le Meurice celebrates ten years of the Meurice Prize for contemporary art

2018: Opening of *Le Meurice's Pastry Boutique* by Cédric Grolet

General Information

Overview

Le Meurice has been dazzling guests for centuries, so much that countless public figures have made it their Parisian ‘home away from home.’ This legendary hotel reopened in July, 2000 after an extensive renovation that restored this landmark hotel to its 18th century splendor – making it dazzle more than ever. Its Michelin-starred restaurant, le Meurice, is much lauded by Parisians and hotel guests alike, as is the spa Valmont. Located between the Place de la Concorde and the Musée du Louvre, facing the Tuileries Garden, Le Meurice is in the heart of the 1st arrondissement and its exciting mixture of new, trendy, and traditional boutiques.

Location

Between the Place de la Concorde and the Musée du Louvre, facing the Tuileries Garden, Le Meurice is a few steps from the Opéra Garnier, the shops of rue de la Paix and rue Saint-Honoré.

The hotel sits near one of the most historic spots in all of Europe, across from the Tuileries, where many of the principal events of the French Revolution, Napoleonic Period, and Restoration of the Bourbon Kings took place.

Address

228 rue de Rivoli
75001 Paris
France

Access

Forty-five minutes from Charles de Gaulle Airport.
30 minutes from Orly Airport; public parking at Place Vendôme.
15 minutes from the Gare du Nord (the Eurostar Station).

Rooms

118 soundproof, air-conditioned rooms, equipped with a minibar, TV with remote control and internet access via wireless keyboard, two direct telephone lines, bathroom telephones, and a safety deposit box. Stereo equipment and fax machines are available upon request. Extraordinarily spacious, each room is filled with fine period-style furnishings and paintings and exudes privilege and individuality.

Suites

The hotel offers 24 full suites and 18 junior suites, including two Presidential suites on the first floor, and La Belle Etoile Suite with a terrace on the 7th floor, overlooking all of Paris.

Services

Room service 24 hours a day; concierge; fine laundry and dry cleaning; currency exchange; individual safes; secretarial services. For business travellers, the concierge will arrange for use of laptop computers and secretarial and translation services. All guestrooms are wired to meet the most demanding business traveller's needs.

Dining

For afternoon tea, cocktails, or a light meal there is the restaurant **Le Dalí** which serves breakfast, lunch, tea and dinner. The opening hours of **Le Dalí** are from 8 a.m. to 10.30 p.m.

At the Restaurant le Meurice Alain Ducasse, dining is gracious and elegant. A visual and gastronomic showpiece, Restaurant le Meurice Alain Ducasse, two Michelin stars, offers creative, light, and exquisitely flavored dishes. The restaurant is open for breakfast from 7 a.m. to 10.30 a.m. from Monday to Friday, and from 7.00 a.m. to 11.30 a.m. during the week ends. The Restaurant le Meurice Alain Ducasse is open from 12.30 noon to 2 p.m. for lunch and from 7.30 p.m. to 10 p.m. for dinner.

At cocktail time, guests can sip drinks in the hushed jewelbox setting of the Bar 228. Deep, leather-covered Chesterfield-style armchairs are placed under a decorated ceiling as mysterious as the evening sky. Two jazz musicians play daily from 7 p.m. to midnight.

Spa

The **Spa Valmont pour le Meurice**, the Hotel's spa. Separate changing rooms for men and women each offer a sauna, steam bath, showers, toilets. A fitness area is also available.

Reception Rooms

3 reception rooms on the ground-floor, including the Salon Pompadour, connecting for conferences, cocktails, lunches and gala dinners from 2 to 500 guests.

General Manager

Franka Holtmann

Reservations

Available through travel agencies, or through the hotel directly at
(00 33) 1 44 58 10 10 or fax (00 33) 1 44 58 10 19.

Website

Dorchestercollection.com

Credit Cards

All major credit cards are accepted.

2017 Rates

Classic Room	880 €
Superior Room	1 100 €
Deluxe Room	1 250€
Executive Room	1 350 €
Superior Junior Suite	1 550 €
Deluxe Junior Suite	1 750 €
Executive Junior Suite	2 050 €
Suite	from 2 400 to 4 900 €
Presidential Appartments	9 000 €
Suite "La Belle Etoile"	18 000
Continental breakfast	46 €
American breakfast	58 €

Net prices including VAT and visitor tax
Prices subject to change without prior notice

RESERVATIONS

Directly at the hotel or through your travel agent

Phone: (0033) 1 44 58 10 09

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Fax: (0033) 1 44 58 10 19

E-Mail : reservations.lmp@dorchestercollection.com

About Dorchester Collection

The style of individuality

The Dorchester Collection is the successor to the Dorchester Group, originally established by the Brunei Investment Agency in 1996 to manage its collection of hotels in Europe and the USA.

People know the hotels of the Dorchester Collection. They have world-wide reputations for offering the best and most sought-after experiences of good living, charm, elegance and service. All represent the ultimate in their great locations - The Dorchester and 45 Park Lane, London; The Beverly Hills Hotel, Beverly Hills; Le Meurice and the Hotel Plaza Athénée, Paris; Hotel Principe di Savoia, Milan and Hotel Bel Air, Los Angeles.

The hotels are fabulously sited in the great cities of the world. The famous individual character of each is always celebrated, while continually enhanced by the most modern facilities.

Suites and rooms are luxuriously comfortable. Acclaimed restaurants, convivial bars and indulgent spas are a focus for fashionable society. The hotels are prized by the most discerning for a style of service that responds superbly to the individual.

Dorchester Collection unites these great masterpieces and ensures a consistently exceptional experience for guests, who always enjoy a sense of prestige while feeling completely at home whichever hotel they choose.

The currently portfolio is owned and managed by Dorchester Collection:

The Dorchester in London
The Beverly Hills Hotel in Beverly Hills
Le Meurice in Paris
Hotel Plaza Athénée in Paris
Hotel Principe di Savoia in Milan
Hotel Bel Air in Los Angeles
Coworth Park in Ascot
45 Park Lane in London
Hotel Eden in Rome

Dorchester Collection - Awards & Accolades

Dorchester Collection

2017

- **2017 Social Hotel Awards (the SoHos!) - Best Reputation Management Brand**
- **The Sunday Times Top Track 250** – Came in at number #53

2016

- **British Travel Awards** - Best UK Luxury Hotel Brand
- **The Institute of Customer Service** – finalist for UK Customer Satisfaction Award
- **HR Distinction Awards** - Distinction in Talent Management

2015

- **UK Customer Experience Awards** - Best Customer Experience Strategy in Hospitality
- **HR in Hospitality** - Excellence in Innovative Recruitment
- **HR Magazine, HR Excellence Awards** - Best Talent Management Strategy
- **The Employee Engagement Awards** - Company of the Year

2014

- **The Cateys Awards** - Human Resources Team of the Year
- **HR Magazine , HR Excellence Awards** – Winner
- **HrInHospitality** - Excellence in Employee Engagement
- **Global Excellence Award** - Outstanding HR Team

The Dorchester

2017

- **Forbes Travel Guide** – awarded the highest Five-Star Award
- **Forbes Travel Guide** – awarded the Four-Star Award
- **Tío Pepe Challenge 2017** – Lucia Montanelli, Senior Bartender at The Bar at The Dorchester, came in at first place in the Tío Pepe Challenge González Byass competition
- **Harpers' Hot 100 2017**- Peter Horton, general manager of China Tang at The Dorchester, came in at number 61
- **Bookatable Restaurant Awards 2017** – The Grill at The Dorchester included in the Top 50 Best Restaurants in London, and came in at number 7 in the Best British Restaurants in London. Alain Ducasse at The Dorchester came in at number 7 in the Best French Restaurants in London

- **U.S. News & World Reports 2016-2017** – selected for the U.S. News & World Reports' Best Hotels in Europe
- **Michelin Guide 2017** - Alain Ducasse at The Dorchester retains 3 stars
- **Condé Nast Traveller China Gold List** – named one of the top 10 London hotels 2016
- **U.S. News & World Reports 2016 / 2017**– selected for the U.S. News & World Reports' Best Hotels in Europe.
- **World Cocktail Competition** – Lucia Montanelli, Senior Bartender at The Bar at The Dorchester, finished third in The World Cocktail Championships Super Final 2016 which took place in Tokyo, where she represented the UK
- **Springboard Awards for Excellence** –shortlisted in the category 'The Best Management Strategy'.
- **TripAdvisor** – The Dorchester, along with its sister properties, 45 Park Lane and Coworth Park were awarded for the 2016 Certificate of Excellence.
- **Business Traveller Awards** - third in the Business Traveller Awards for 'Best Business Hotel in the UK'.
- **100 Hoteliers' Hotels** - included in Hoteliers' Hotels Top 100
- **Acorn Awards 2016** - Andrew Booth, front of house manager, and David Brosnan, housekeeping manager, received an Acorn Award
- **Luxury Travel Advisor Awards of Excellence** - named the 'Best Luxury Hotel' in London
- **Booking.com** - The Dorchester, along with its sister properties 45 Park Lane and Coworth Park, was awarded for their user rating of 9 out of 10
- **Hotels.com** - The Dorchester and 45 Park Lane received an award for 'Outstanding Guest Reviews', with The Dorchester Spa being a category winner
- **Forbes Travel Guide** - The Dorchester, along with its sister properties, 45 Park Lane and Coworth Park, was awarded the highest Five-Star Award
- **Three Michelin Stars** – Alain Ducasse at The Dorchester, the only three Michelin-starred restaurant in London
- **Condé Nast Traveler Readers Choice Awards 2016** – The Dorchester came #17 in list of Top Hotels in London out of 30 hotels.
Business Traveller Awards 2016 - The Dorchester came third in the Business Traveller Awards for 'Best Business Hotel in the UK'.
- **HR in Hospitality Awards 2016** - The Dorchester won the award for 'Excellence in Promoting Careers', for successfully implementing the Graduate Programme at the three UK hotels.
- **Wellness Travel Awards 2016** – The Dorchester was a finalist in the 2016 Wellness Travel Awards in the 'Best for Beauty & Anti-Aging' categories.
- **British Airways -The Club Readers' Awards** - Most-In-The-Know

2015

- **World Travel Awards** - awarded 'World's Leading City Hotel'
- **TripAdvisor Hall of Fame** - The Promenade, The Grill, The Bar and China Tang at The Dorchester were awarded a winning Certificate of Excellence for five consecutive years

- **Condé Nast Traveler China, Readers' Choice** - recognised in the category 'Best Hotels in the United Kingdom'
- **Forbes Travel Guide** - The Dorchester and its spa were awarded the highest Five-Star Award
- **Travel and Leisure's 500 World's Best Hotels** - included with an overall score of 87.53
- **Bartenders Guild National Cocktail Challenge 2015** – Lucia Montanelli, bartender at The Bar at The Dorchester, won the United Kingdom Bartenders Guild National Cocktail Challenge 2015 and is the first female to do so
- **Three Michelin Stars** – Alain Ducasse at The Dorchester, the only three Michelin-starred restaurant in London

45 Park Lane

2017

- **Forbes Travel Guide** – 45 Park Lane was awarded the highest Five-Star Award

2016

- **Forbes Travel Guide, Star Award Winner** - awarded a place in the Forbes Travel Guide Five-Star Hotel category
- **European Hospitality Awards 2016** – 45 Park Lane was shortlisted for the Best Boutique Hotel Award
- **TripAdvisor** – 45 Park Lane, along with its sister properties, The Dorchester and Coworth Park were awarded for the 2016 Certificate of Excellence.

2015

- **Forbes Travel Guide, Star Award Winner** - awarded a place in the Forbes Travel Guide Five-Star Hotel category
- **Hotel Catey's 2015** – 45 Park Lane was recognized with the "Best Employer Award"

Coworth Park

2017

- **Condé Nast Johansens Awards for Excellence** - The Spa was voted 'Best Destination Spa'.
- **Forbes Travel Guide** – Coworth Park was awarded the highest Five-Star Award
- **Forbes Travel Guide** – The Spa was awarded the Four-Star Award

2016

- **Forbes Travel Guide, Star Award Winner** - awarded a place in the Forbes Travel Guide Five-Star Hotel category
- **TripAdvisor Hall of Fame** - The Barn, Restaurant Coworth Park and The Drawing Room were awarded winning Certificates of Excellence for five consecutive years
- **TripAdvisor** – Coworth Park, along with its sister properties, 45 Park Lane and The Dorchester were awarded for the 2016 Certificate of Excellence

- **Family Traveller Awards** - a nominee for the 'Best UK Accommodation (Independent)' award
- **Mr & Mrs Smith Hotel Awards** –nominated in the Best Smith Hotel category

2015

- **Condé Nast Johansens, Awards for Excellence** - awarded with 'Best Hotel with Spa'

Le Meurice

2017

- **Condé Nast Traveler Gold List Award**
- **Two Michelin Stars** - Le Meurice Alain Ducasse
- **Forbes Travel Guide** – Le Meurice was awarded the highest Five-Star Award
- **Forbes Travel Guide** – Spa Valmont pour Le Meurice was awarded the Four-Star Award
- **Condé Nast Traveller China Gold List** – named one of the top 10 Paris hotels
- **Travel + Leisure's 2017 World's Best Awards** - #9 in the top 10 hotels in Paris
- **Les Grandes tables du monde** - Cédric Grolet as Best Restaurant Pastry Chef in the world

2016

- **Forbes Five Star Award**
- **Lebey de la gastronomie** – awarded prize for best dessert by pastry chef Cédric Grolet
- **World Luxury Spa Awards** – awarded Luxury Beauty Spa
- **Two Michelin Stars** - Le Meurice Alain Ducasse
- **Relais Desserts** - Cédric Grolet as Best Pastry Chef of the year
- **World Luxury Hotel Awards 2016** - Luxury romantic hotel of the year

2015

- **Fodor's Travel** - listed number #18 in 'Best Hotel Spa in Paris' category
- **Travel & Leisure** – listed number #1 in 'Large City Hotel in Europe' category
- **Condé Nast Traveller** - awarded 4th place in the top 100 hotels in Europe
- **Les trophées Le Chef** – Cedric Grolet was awarded Meilleur Chef Pâtissier
- **World Luxury Travel Awards** – awarded 'Best Luxury Rooftop with a View' in France

Hôtel Plaza Athénée

2017

- **The World's 50 Best Restaurants** – Alain Ducasse au Plaza Athénée ranked 13th
- **Elite Traveler** – One of the top 100 hotels of the world

- **Condé Nast Traveler** Gold List Award
- **Michelin Guide** – Alain Ducasse au Plaza Athénée maintained 3rd Michelin star
- **Forbes Travel Guide** – Hôtel Plaza Athénée was awarded the highest Five-Star Award
- **Forbes Travel Guide** - Dior Institut was awarded the Four-Star Award
- **Food & Wine Hotel Awards** - Hôtel Plaza Athénée was named as winner
- **Condé Nast Traveller China Gold List** – named one of the top 10 Paris hotels
- **Guide Lebey** - The director of Alain Ducasse at Plaza Athénée, Denis Courtiade, was awarded with the title 'Best Cheese Service'
- **Travel + Leisure's 2017 World's Best Awards** - #6 in the top 10 hotels in Paris

2016

- **Best Hotels of 2016** - awarded 'Best Renovation Award'
- **Forbes Travel Guide** – Hôtel Plaza Athénée was awarded the highest Five-Star Award
- **Guide Lebey** - Prix du Meilleur Poisson
- **World Luxury Spa Award** – awarded 2nd best spa in Europe
- **Michelin Guide** – Alain Ducasse au Plaza Athénée maintained 3rd Michelin star
- **Guide Pudlo** - Werner Kuchler awarded meilleur directeur de salle
- **World Luxury Restaurant Awards** - Alain Ducasse au Plaza Athénée won the 'French Cuisine' category
- **World Luxury Restaurant Awards** – Alain Ducasse au Plaza Athénée won the 'Luxury Hotel Restaurant' category
- **American Airlines, The Platinum List** – awarded 'Best Business Hotel'
- **Condé Nast Traveller Readers Choice Awards 2016** - Ranked #10 in the Top Hotels in Paris

2015

- **Andrew Harper's magazine** - Gérard Margeon awarded 'Sommelier of the Year'
- **Travvy Awards** - awarded 'Best City Hotel' in Europe
- **Trip Advisor Travellers' Choice Hotel Awards** – awarded "Meilleurs hôtels France , Meilleurs hôtels de Luxe France"
- **Villégiature Awards** - awarded 'Best Floral Displays'
- **Artravel International Award** – Alain Ducasse au Plaza Athénée awarded 'Best Restaurant'
- **Hospitality design award** - Alain Ducasse au Plaza Athénée won the Restaurant (Upscale) category
- **Capital Magazine** – won #10 in France's best employers' category
- **Restaurant & bar design award 2015** – Le Bar du Plaza Athénée won the title Bar Europe
- **Trophées le chef 2015** – Denis Courtiade, restaurant director of Alain Ducasse at Plaza Athénée, was awarded Prix du service 2015
- **World luxury Hotel Awards** – won Luxury suite Hotel in Europe
- **World luxury Hotel Awards** – awarded Overall Winner

- **Hotel of the year award 2015** - awarded 'Best Hotel Service Worldwide 2015' and 'Best Hotel Worldwide 2015'
- **Europe Hotel Design Awards**
- **Three Michelin Stars** – Alain Ducasse au Plaza Athénée

Hotel Principe di Savoia

2017

- **Forbes Travel Guide** – Hotel Principe di Savoia was awarded the Four-Star Award

2016

- **CLASS** – awarded second best business hotel in Italy
- **Condé Nast Traveller Readers' Choice Awards** - ranked 14th best hotel in Italy
- **Condé Nast Traveller Readers' Choice Awards** – ranked 12th Overseas Business Hotels
- **Wine Spectator's** - received 'Award of Excellence'

2015

- **TripAdvisor** – awarded certificate of excellence
- **Conde Nast Traveler Readers' Choice Awards** - ranked 22nd best hotel in Italy
- **CLASS** - awarded second best hotel in Italy
- **The Daily Meal USA** - Principe Bar was nominated as one of 150 best bars around the world
- **Institutional Investors** - included in list of one of 'World's Best 100 Hotels'
- **Wine Spectator's** - received 'Award of Excellence'

Hotel Eden

2017

- **Forbes Travel Guide** – Hotel Eden was awarded the highest Five-Star Award
- **Travel + Leisure's 2017 World's Best Awards** - #5 in the top 10 hotels in Rome

2016

- **Travel + Leisure** – #6 in the category Best Hotels in Rome
- **Virtuoso® Best of Best** – One to watch
- **Conde Nast Traveler Readers' Choice Awards, U.S.** - Rome's Top Hotels - #11

2015

- **Condé Nast Traveler Top 20 Rome Hotels** – #7
- **One Michelin Star** – La Terrazza dell'Eden
- **La Guida del Gambero Rosso** – La Terrazza dell'Eden awarded Best Service in a Hotel Restaurant and awarded two forks.
- **TripAdvisor Certificate of Excellence** – Hotel and La Terrazza dell'Eden

The Dorchester, London | 45 Park Lane, London | Coworth Park, Ascot | Le Meurice, Paris | Hôtel Plaza Athénée, Paris
Hotel Principe di Savoia, Milan | Hotel Eden, Rome | The Beverly Hills Hotel, Beverly Hills | Hotel Bel Air, Los Angeles
I Dubai (opening 2020)

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- **Forbes Five Star Award**
- **Touring Club Italiano** – Camere d'Autore award

The Beverly Hills Hotel

2017

- **Forbes Travel Guide** – The Beverly Hills Hotel was awarded the highest Five-Star Award
- **Forbes Travel Guide** – The Beverly Hills Hotel Spa by La Prairie was awarded the Four-Star Award
- **Travel + Leisure's 2017 World's Best Awards** - #5 in the top 10 hotels in Los Angeles

2016

- **Forbes Travel Guide** – The Beverly Hills Hotel was awarded the highest Five-Star Award
- **AAA Five Diamond Award**
- **Luxury Travel Award** – Luxury Hotel of the Year

2015

- **Gallivanter Guide's Awards for Excellence** – awarded #2 in the category "Best Resort in North America"
- **Forbes Five Star Award**
- **AAA Five Diamond Award**
- **Condé Nast Traveler Readers' Choice Awards, U.S.** - California's Top 15 Hotels
- **CNN** - Top 10 Luxury Hotels in the World
- **Condé Nast Traveler** - Top 10 Most Iconic Hotels in the World
- **The Huffington Post** - California's 15 Most Romantic Hotels
- **Bride's Magazine** – listed as one of top five 'Most Romantic Places to Get Married' in America

Hotel Bel-Air

2017

- **Condé Nast Traveler Gold List Award**
- **Forbes Travel Guide** – Hotel Bel Air and its Spa by La Prairie were awarded the highest Five-Star Award
- **Forbes Travel Guide** – restaurant Wolfgang Puck at Hotel Bel-Air was awarded Four-Star Award
- **Food & Wine Hotel Awards** – Hotel Bel Air was named as winner

- **Travel + Leisure's 2017 World's Best Awards** - #1 in the top 10 hotels in Los Angeles
- **Elite Traveler's Top 100 Hotels**
- **Galivanter's Guide Awards for Excellence 2017** - Best Resort in North America
- **Condé Nast Traveller China Gold List** – named one of the top 10 Los Angeles hotels

2016

- **Forbes Travel Guide** – Hotel Bel Air and its Spa by La Prairie were awarded the highest Five-Star Award
- **Forbes Travel Guide** – restaurant Wolfgang Puck at Hotel Bel-Air was awarded Four-Star Award
- **Conde Nast Traveler Gold List**
- **Huffington Post** - Wolfgang Puck at Hotel Bel-Air listed among 'Top Hotel Restaurants in the World'

2015

- **Gallivanter's Guide Awards for Excellence** - awarded #2 in the category "Best Resort in North America"
- **Conde Nast Traveler World's Best Awards** – included in top 15 hotels in California
- **Conde Nast Traveler Readers' Choice Award, China** – awarded top hotel in California
- **Gallivanter's Guide** – awarded 'Best City Hotel' in North America
- **Virtuoso** – awarded 'Best of the Best'
- **Forbes Travel Guide** – Hotel Bel Air and its Spa by La Prairie were awarded the highest Five-Star Award
- **Forbes Travel Guide** – restaurant Wolfgang Puck at Hotel Bel-Air was awarded Four-Star Award
- **Travel + Leisure 500** - featured in 'The World's Best Hotels' list
- **Hotels.com** - Exceptional guest ratings and reviews

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