



3, rue Arsène Houssaye 75008 Paris

Tel: 33 (0)1 53 53 42 00

Fax: 33 (0)1 45 62 85 08

chiberta@guysavoy.com

www.lechiberta.com

## A restaurant With Guy Savoy, at 20 meters from Champs-Élysées

A Restaurant with Guy Savoy, a stone's throw from l'Etoile

In 2004 Guy Savoy installed a team a mere stone's throw away from l'Etoile and the Champs Elysées. Such a remarkable location called for the expertise of his partner, Jean-Michel Wilmotte, to give Le Chiberta its informal 'club' style.

Throughout its myriad rooms, with their bottle-lined walls, are scattered contemporary artworks by Bertrand Lavier and Gérard Traquandi. From the Wine Room to the Bar, each space can be adapted to the occasion, from business lunches to themed dinners, cocktail receptions to personalised breakfasts.

At the hands of a team very much guided by the 'Guy Savoy spirit', directed by his associate Thierry Belin and with chef Stéphane Laruelle leading the kitchen, Le Chiberta brims with imaginative treasures, as much in its choice of wines as in the creativity of its cuisine.

### A few favourite dishes

- Citrus-marinated fillet of salmon, watermelon and cucumber with pomelo
- Wild Normandy turbot with potato 'scales', fricassee of green asparagus, ratte potatoes, Pak Choi with cashew nuts, 'sauce hollandaise' emulsion
- Crispy saddle and rib of French lamb with basil mustard, confit tomato polenta, tomato marmalade, poivrade artichoke 'petits farcis'
- 'Strawberry-Rhubarb-Verbena'

### Menus

Lunch Menu of choice €49 (excluding drinks)

Tasting menu €110 (excluding drinks)

Food and Wine Pairing Menu € 165

### 'Food and Wine Pairings' at Le Chiberta

Every month Le Chiberta organises a dinner of 'four hands' which sees chef Stéphane Laruelle cooking alongside a different guest chef as well as a winemaker from a different region of France; the unique blending of knowledge and skill in this ever-changing triumvirate fosters a synergistic creativity that pairs exquisitely inventive food with perfect wine in celebration of the regional gastronomic treasures of France.

### Capacity

Seating capacity: 85

100 for cocktail dinners

### Dinning rooms

Private rooms seat 14 to 40

Organisation of breakfasts for 10 people or more

Wi-fi access, screens, video projector

The restaurant may be booked for private functions



Chef: Stéphane Laruelle

After graduating from hospitality management school, Stéphane Laruelle went on to study at the Ecole Supérieure de Cuisine Ferrandi (school of culinary arts) before working in turn at the Faugeron, Crillon and Grand Véfour restaurants as commis chef. He then submitted his application to Guy Savoy, who hired him at rue Troyon. Savoy next sent him as chef de partie to his restaurant Le Cap Vernet, and then to La Butte Chaillot, where he remained chef for seven years. He has been chef at Le Chiberta since 2007.

Associate director: Thierry Belin

His hospitality management degree under his belt, Thierry Belin left for London to work as commis waiter at the Savoy (a sign of things to come?!). He returned to France a year and a half later to pursue his career in a number of restaurants, including the Martinez hotel in Cannes and Le Bristol in Paris. He was hired in 2004 at Le Chiberta as maître d'hôtel, and this year took on the position of associate director.

"I chose to work in the front of the house for the contact with guests. I feel at home at this Guy Savoy restaurant because the guests are truly pampered. I was impressed by the initiative of sending out a number of little extra dishes; I had never seen that anywhere else."

Opening hours  
Open every day round, except Saturday at lunch and Sunday  
For lunch from 12 noon to 2:30 p.m.  
For dinner from 7:30 p.m. to 11 p.m. And from 7:00 p.m. to 11:30 p.m. on Saturday

Air conditioning – Valet parking  
Access: Charles de Gaulle-Etoile metro station  
Public car park: Friedland