

## THE RESTAURANT GUY SAVOY

*Ranked among the stars in all the major restaurant guides*

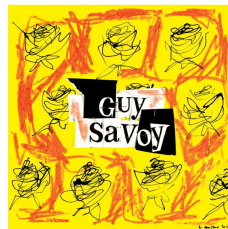
- ▶ Three Michelin stars
- ▶ 19 in Gault Millau
- ▶ 4 stars in the Bottin Gourmand
- ▶ 3 plates in the Pudlowski Guide
- ▶ AAA : "5-Diamond Award"

*Innovations for 2012*

- Starters :
  - Line-caught whiting with caviar, Dublin Bay prawn tartar and lemon jelly
  - Pan-fried duck foie gras, "infusion-bouillon" with hints of bitterness
- Main courses :
  - "Oven roasted-stuffed" red mullet and its liver jus
  - Beef chuck in two styles
- Desserts :
  - Citrus
  - Quince and grape textures

**Average price:** À la carte 200 € not including beverage

**Prestige menu:** 330 €  
**Set menu: "Colours, Textures and Savours" :** 360 €



**Truffle menu** in winter

Half-portions available; brandies from 1cl

**Parking service - Air conditioning - Private lounges**

**A private dining room** opposite the restaurant which may be hired for meals for eight to sixteen guests.

**How to get there:** Métro Charles de Gaulle-Etoile, bus 43/92/93 (Ternes-MacMahon)

**Public car park** Avenue Mac-Mahon, pedestrian exit Rue Troyon

**Closed** Saturday lunch, Sunday and Monday.

**The restaurant may be hired for private functions everyday.**

## LE RESTAURANT GUY SAVOY



*An inn for the XXIst century*

*When art is on the menu...*

A restaurant in stone, wood and leather, finding balance between the vast walls with their warm tones and the multiplicity of clear, limpid highlights.

A succession of dining rooms where Jean-Michel Wilmotte's partitions, windows, mirrors and lighting set off Guy Savoy's sculptures, paintings and other objects.

State-of-the-art techniques to ensure that all guests enjoy an environment of the utmost comfort, from acoustics and lighting to air conditioning.

A restaurant with a comforting decor in which guests feel good, yet also an "intelligent" restaurant, since it is also designed to provide ideal working conditions for dining room and kitchen staff, and even to make it easier for deliveries (in the mornings, naturally).

Although located across from it, the private dining room is an integral part of the restaurant. This is ensured by its architecture, cuisine and the team members who oversee the service. It can be reserved for private parties with meals for eight to sixteen people.

A kitchen equipped with all the latest technologies, with areas reserved for dessert service, wine service, appetizers, plus a service-hatch at which Guy Savoy himself officiates twice a day.

An imposing door made of wooden grating and glass opens onto an "inn for the XXIst century", in which the order of the day is conviviality, good-harshness, happiness and rigour.

## CUISINE ACCORDING TO GUY SAVOY

***"Cuisine is the art of instantaneously turning produce suffused with history into happiness.***

*Thinking about the variety and the years it took to perfect it.*

*Thinking also about the « life » of each type of produce, with all its individuality and the unforeseen events which it has had to stand up to".*



For Guy Savoy, cuisine is a day-to-day discipline in which time and work combine in an exercise which is subject to the scrutiny of the eye, of the touch, of the sense of smell and of taste. The senses are what form culinary reality. Guy Savoy's cuisine first and foremost expresses his sensitivity and his passion.

Having meal at Guy Savoy means making the most of the combined talents of the chef, the dining-room and kitchen teams, so as to enhance the flavours of what our planet produces, the results of the efforts of the best farmers, producers and wine-growers, who are all aware of our common heritage.

## WORKING BEHIND THE SCENES

Making a recipe into reality means a sense of precision. With each of their specific roles, all the staff has learned to master various cooking methods, to manipulate produce and to play upon flavours according to the season, so as either to work towards perfect harmony or to make differences play against one another.

This is what Guy Savoy calls "just the right moment", something which can never be seen from the dining room.

The work of an artist? "No," emphasises Guy Savoy, "the work of a craftsman."

Each ingredient attains perfection in its texture, cooking method and flavour. This is what is known as the "transmutation", instantaneous, visible magic - the magic that animates Guy Savoy, and has kept him going all these years. This joy, this source of creativity, comes alive in front of the "piano" and comes to maturation on the palate of each guest.

## GUY SAVOY'S STYLE



***"If you respect and worship the raw materials, you can do as you wish."***

Dining at Guy Savoy means weaving your own personal fine, almost intangible, path between flavours engaged in dialogue with one another.

Guy Savoy was born in a region where people ate well without even suspecting they were gourmets. The local gastronomy was so self-effacing that its merit was simply to make the best of honest local products.

Guy Savoy has never forgotten his impatience while waiting for the apple at playtime or the first strawberries from the garden. Even today, Guy Savoy sees his profession as part of this continuity, halfway between the countryside he grew up in and a society whose secret desires he has learned to divine.

## WAVING THE CHEF'S MAGIC WAND



The dish placed before the guest is only there thanks to a series of beautifully rehearsed and synchronised movements passed down from one generation to another.

The dish may originate from anything, be it a sensation, a memory or a chance meeting.

It takes shape through a series of stages, each stages designed to elicit an emotion.

At Guy Savoy, a meal is a celebration of life!

## NOISES OFF



Guy Savoy's recipes change with the seasons.

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*Our great classics:*

**« Artichoke and black truffle soup, layered brioche with mushrooms and truffle butter »**



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 flaky brioche with mushrooms further enhances the flavour. Spread with truffle butter, this elegant croûton is a savoury adaptation of the fruit brioche of his childhood.

**« Iced poached oysters »**



Oysters, oysters, and yet more 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.



*Harmony and contrast:***« Sautéed mussels and meadow mushrooms, "land and sea" jus »**

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.

*What's new?***"Line-caught whiting with caviar, Dublin Bay prawn tartar and lemon jelly"**

Whiting? Who would think of serving whiting at Guy Savoy? Why, Guy Savoy himself, of course!

He realised that careful handling and gentle cooking of this fish could transform its flesh – considered as commonplace – into something fine, elegant and silky, even changing the appearance to make it wonderfully translucent.

This line-caught whiting is crafted in just such a way and presented in rounds, topped with caviar grains that add their salty force and act as a noble seasoning.

A Dublin Bay prawn tartar and a vegetable broth strewn with lemon beads surround our whiting with sweetness and crispness: the final touch to bring out the splendour of its delicious flesh.

**"Pan-fried duck foie gras, infusion bouillon with hints of bitterness"**

Why does the headwaiter place a teapot on the table of the guest who ordered foie gras?

Because this teapot contains a duck bouillon to which a spoonful of green tea and red beetroot is added to transform it into a real infusion. The blend is poured onto the foie gras and into a small cup to be sipped all throughout the tasting of this dish.

What about the foie gras?

After being browned in a pan and seasoned with Guérande sea salt and crispy Basmati rice, it is comfortably settled on a cushion of braised endives and waits in the company of a caramelised kumquat for its infusion to arrive... The bitterness of the green tea is sure to wake it up!



## DESSERTS



The end of the meal: the grand finale. Whatever happens, the guests must have a sensual and joyous memory of the occasion. Once again, the quality of the produce is the priority. The fruits are chosen just at the right moment so that they are of optimum quality. Christian Boudard, the head pastry cook, takes care of selecting the finest quality chocolate.

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*Great Classics :*
**« Grapefruit terrine »**


Light and fresh at the same time. Peeled grapefruit segments are set in moulds and coated in light orange jelly. The citrus flavour is accentuated by the sauce based on tea perfumed with bergamot.

**« The Dessert Trolley: the tastes of childhood »**

The dessert trolley is wheeled around among the tables, offering a nostalgic moment.



- ▶ Whole-milk crème caramel
- ▶ Chocolate mousse
- ▶ Prunes in mulled wine
- ▶ Rice pudding
- (all presented in small glass bowls)
- ▶ Chocolate tart
- ▶ Cheesecake
- ▶ Lemon marshmallows

Assortment of small cookies :

- ▶ Pistachio diamonds and vanilla diamonds
- ▶ Chocolate macaroons and vanilla macaroons
- ▶ Almond shortbread cookies

And then there's the whole range of ice-creams and sorbets!

## RESTAURANT GUY SAVOY - LAS VEGAS

### *The team*

- **Alain Alpe** :  
General Manager of Restaurant Guy Savoy  
in Caesars Palace
- **Mathieu Chartron** : Executive Chef
- **Jon Gladson** : Pastry Chef
- **Celena Haas** : PR Director



### « Signatures dishes »

- Artichoke and Black Truffle Soup,  
Toasted Mushroom Brioche, and Black Truffle Butter
- Crispy Sea Bass with Delicate Spices
- Colors of Caviar
- Chocolate Fondant

**Average price:** \$ 190 without beverages

**Innovation-Inspiration Menu** (14 courses) - \$348

**Guy Savoy Signature Menu** (9 courses) : \$ 258

**Pre-theater menu** (available from 5.30 pm until 6.15 pm): \$ 120

**3 private rooms:** ❖ *Elliott* can fit from 8 to 10 people  
❖ *Axelle* can fit from 10 to 14 people  
❖ *Krug Room* can fit from 6 to 34 people.  
Regular menus available. Menu and Krug pairing at \$ 750

**The chefs Table:** from 2 to 6 people "in the middle of the action"... let the chef cook for you!

Located on the second floor of the Augustus Tower, at Caesars Palace.

Open Wednesday to Sunday, 5:30 pm to 9:30 pm

Getting there: scheduled flights



## A SIMPLE TALE



Invited by Caesars Palace, Guy Savoy travels to Las Vegas and on his return home, ponders the famous principles essential to the prospect of starting a restaurant: "Monitor the guests, monitor the suppliers, and all will go well for those involved".

And all these principles are there. Gastronomes are to be found in Las Vegas, wonderful food purveyors are there too, and as for those involved, Savoy's son Franck is itching to take over the teams on site. The rest comes naturally.

So they decide to set up shop, and the trips back and forth begin. Collaborators on the two continents agree that the "Savoy spirit" should be present everywhere:



- his friend, architect Jean-Michel Wilmotte, who remodeled the restaurant in 2000, will oversee the site in Las Vegas;
- one of the chefs from Rue Troyon, alongside several chefs from the satellite restaurants, will hire the teams;
- Franck Savoy relocates a year ahead in order to prepare for the opening;
- the chefs and pastry-chefs travel to Paris to gain experience in the kitchens and the maîtres d'hôtel work the dining rooms of the Rue Troyon.

17 May 2006: Las Vegas Opening of restaurant GUY SAVOY;  
twin of the restaurant in Paris.

## A TWIN IN LAS VEGAS



Since 17 May 2006, Restaurant GUY SAVOY has been open in the Augustus Tower at Caesars Palace.

The environment is fabulous. The space at the disposal of the chefs is impressive: a kitchen is never big enough for a cook — except in Las Vegas!

The kitchen and service staff were all trained at the Savoy school. Thus they have the same references and the same habits and therefore the same details can be reproduced here. The dishes served in Las Vegas are the Parisian restaurant's signature dishes. This new, yet familiar world is exciting for the staff and impressive for the guests.



**Alain ALPE**

General Manager of  
Restaurant GUY SAVOY  
Las Vegas

Staff are recruited partly on site and partly in Paris. There is a lot of travelling to and fro; not only amongst the staff, but also among the guests. References to the last meal savoured at the Guy Savoy restaurant on the other side of the Atlantic are no rare thing.

Guy Savoy is consequently also present in Las Vegas, but as he puts it: "I'm not being exported, they're importing me!"

## WHAT THE CRITICS ARE SAYING ABOUT RESTAURANT GUY SAVOY

- **AAA**  
"5-Diamond Award"  
(2009 and 2010)
- **THE DAILY MEAL**  
"101 Best Restaurants in America"  
(February 17, 2011)
- **LAS VEGAS WEEKLY**  
"Vegas' Best Wine List"  
(May 27, 2010)
- **LUXIST.com**  
"Best Restaurant in the United States"  
(October 2010)
- **Eating Las Vegas – By Max Jacobson, John Curtas and Al Mancini**  
"Top 10 Most Essential Restaurants in Las Vegas"  
(December 2011)
- **GAYOT**  
"Top 40 restaurants in the U.S."  
(2008, 2009, 2010 and 2011)  
  
"Top 10 U.S. Hotel Restaurants"  
(2011)



## A NEW GUY SAVOY RESTAURANT TAKES OFF IN SINGAPORE

Three towers with 50 floors each, topped with a swimming pool with an ocean liner style and improbable balance... This is the setting for the GUY SAVOY restaurant, which made its home here in June 2010.

Welcome to the Marina Bay Sands, a construction with dizzying architecture, filled with restaurants, a hotel, boutiques, a museum and art exhibitions, conference rooms, a casino and theatres.

Guy Savoy is the Parisian chef who was called on to represent French haute cuisine. As in his restaurant in Las Vegas, he offers the same exact services that he does in his restaurant in Paris.

To make this possible, he decided to support his Singapore team with employees who received extensive training from his school: Julien Drevon, sommelier, Charles-Benoit Lacour, sous-chef, and Rémi Carmignani, junior sous-chef, are all employees from the Parisian restaurant. Eric Bost, who is the Executive Chef and who supervise the whole restaurant, worked for him at Las Vegas and Paris.

The star dishes of the Parisian menu are served in a dining room that seats about 60, as well as two private rooms.

Following the great success of the "Bubble Bar" in Las Vegas, a bar was also opened. It serves aperitifs and a selection of dishes.

Business hours:

Restaurant & « Bubble Bar »  
from Tuesday to Saturday, from 6 p.m. to 10:30 p.m.  
and Friday & Saturday, from noon to 2 p.m.

