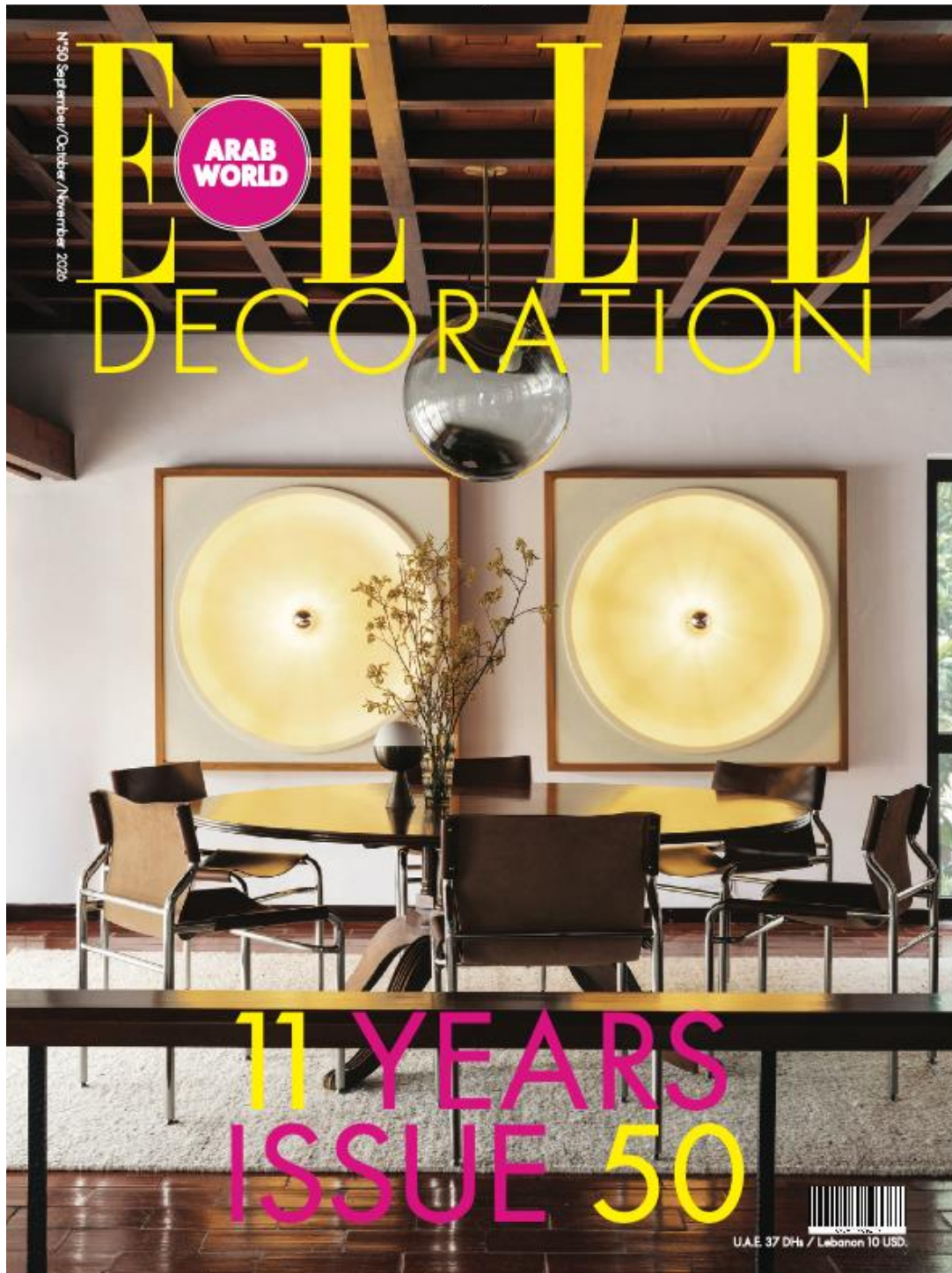
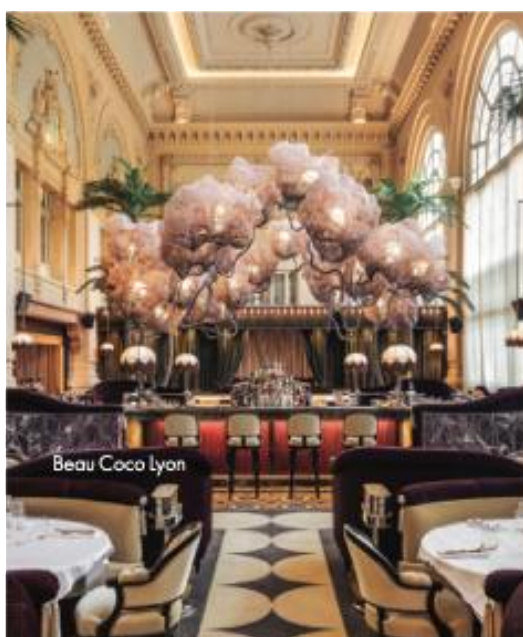




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PORTRAIT MILANO
ELLE DÉCO MIDDLE EAST
September-November 2026





LE GRAND RETOUR

At the heart of the Palais Royal, it is said to be one of the most beautiful settings in Paris. Listed as a Historical Monument, its rooms with carved woodwork and Louis XV garlands, its molded ceilings, and its paintings on canvas remind us that this is one of the oldest restaurants in Paris. It is the heir to the Café de Chartres, which later became an inn during the Enlightenment, before Jean Véfour gave it his name, a new decor, and a lasting reputation in 1820. Following major revolutionary figures like Marat and Danton, other legendary names would frequent the venue: Napoleon and Josephine, Victor Hugo, Cocteau, Colette (who lived nearby), Lamartine, Sartre and Beauvoir, Orson Welles, Maria Callas, and many more. Laurent de Gourcuff's Paris Society is restoring this iconic landmark to its former glory, entrusting Cordelia de Castellane with the decoration of a small upstairs lounge, and chef Bruno Doucet with the task of delighting guests. Another new feature: an outdoor extension of the Véfour, with a 150-seat terrace set between arcades and columns. Truly royal!

legrandvefour.com

LYON-SIGNATURE ADDRESS

Turning an iconic railway station into a restaurant is the kind of challenge Paris Society is born to win. The hospitality group has a proven knack for reinventing legendary settings, transforming them into vibrant hubs of celebration and socialising. In Lyon, the mythical Gare des Brotteaux has spent the last few years housing BeauCoCo, a restaurant welcoming both Lyon regulars and passing visitors seven days a week. The spectacular interior, designed by interior architect Corinne Sachot, features soaring ceilings, a three-dimensional palm tree taking centre stage, and a central bar crowned by a luminous, cloud-like monumental artwork by Nacho Carbonnell. The eclectic decor seamlessly blends noble materials such as lacquer, wood, and velvet. On the menu, timeless French cuisine is served on the terrace during the warmer months, with a dedicated brunch menu on Sundays.

restaurant-beaucoco.com/lyon-fr



Hotel du Couvent

NICE-A SPIRITUAL DINING EXPERIENCE

It took ten years of renovations to transform this convent, founded by the Poor Clare sisters in 1604 and used as a religious place until the 1980s, into a hotel in the heart of Old Nice. The hotel reflects the hospitality vision of Perséus founder, Valéry Grégo. While you can certainly stay overnight, you can also dine here to taste produce from the hotel's own farm, located in Touët-sur-Var. Whether having lunch at the Guinguette in the heart of the garden or dinner at 1604, the cloister gastronomic restaurant, it is a charming and peaceful experience in a setting where simplicity meets elegant charm and the talent of the chef Endy Le Page who offers a sincere and demanding cuisine. A haven of history, peace and simplicity, hidden from view and just a stone's throw from Italy, Hôtel du Couvent is a must visit, if only for a meal suspended in time...

hotelducouvent.com

WINNING NUMBER!

A bar, garden, and restaurant, 10-11 at Portrait Milano is all three in one! Located in the heart of the Quadrilatero, its name reflects the connection between two of the city's distinct personalities through its entrances at Via Sant'Andrea 10 and Corso Venezia 11: one intimate and discreet, the other open to the vibrant energy of urban life. Depending on the season, guests can enjoy either the outdoor or indoor spaces. Overlooking the Piazza of Portrait Milano, 10-11 unfolds across a loggia, a garden, a restaurant, and a bar, each boasting its own identity while remaining seamlessly connected to the others. Designed by the renowned Italian architect and designer Michele Bönan, who collaborated with the country's finest artisans, the spaces are characterized by refined details that enhance the architecture of the former archiepiscopal seminary. A truly essential destination.

lungamocollection.com/fr/milan/10-11/



10-11

TOKYO VENDÔME

Steps from Place Vendôme, Saku reinvents the Parisian Japanese dining experience, blending the precision of a sushi-ya with the convivial spirit of an izakaya. Warm wood, lacquered red, filtered light and details inspired by Japanese craftsmanship create an intimate, graphic setting. At the counter, sushi master Victor Emmanuel celebrates the Edomae tradition, serving a six-course omakase in the evening. Taking over the storied former Kinugawa address, this new Japanese house cultivates a sophisticated atmosphere while keeping sharing and conviviality at its heart. Different spaces shape the experience, from the elegant dining room to the intimate sushi counter, where the chef's precise gestures become almost ceremonial. Here, seasonal ingredients, Japanese craftsmanship, contemporary design and Parisian energy come together in a refined, immersive experience, set within one of the capital's most elegant neighbourhoods.

kobofamily.com/saku



Saku

FILE DECO 109