



THE TEAM

Chef: Stéphane Laruelle



© DR

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



© Nadine Rodd

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."

A RESTAURANT WITH GUY SAVOY AT 20 METERS FROM CHAMPS-ELYSEES

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

Along the bottle-lined walls in the different rooms, you will discover contemporary works of art by Bertrand Lavier and Gérard Traquandi. From the Wine Room to the Bar, the transformable rooms allow for original adaptation for business lunches, theme dinners, cocktail dinners and personalised breakfasts.

In the hands of a team with the "Guy Savoy" spirit, directed by his associate Jean-Paul Montellier, and by Stéphane Laruelle in the kitchen, Le Chiberta overflows with imaginative treasures, both in the choice of wines and in the creation of the dishes.



© Henri Saromsky

LE CHIBERTA

3, rue Arsène Houssaye 75008 Paris

Tel: 33 1 53 53 42 00 - chiberta@guysavoy.com - www.lechiberta.com

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

SUMMER MENU 2018

(Given as a guide)

The menu is created by Guy Savoy and Stéphane Laruelle

Starters

Huitrade:
6 "Ronce" oysters David Hervé in aromatic jelly and seaweed granita € 35

Half-cooked bonito fish
cucumber pickles, crunchy radishes € 35

Zucchini
mimosa eggs, caviar of Sologne, crispy zucchini flower € 39

Organic tomatoes
Burrata cheese with basil and pine nuts, green zebra sorbet with smoked salt € 29

Wild Fish

Poached John Dory
with olive oil and seaweed broth, summer vegetables with pomegranate € 49

Roasted Blue lobster
with vanilla, small ravioli with lobster tongs and coral confit-grilled fennel € 52

Cod à la plancha
"brandade" with Taggiasche olives and candied lemon, herbs salad € 39

Meat*

Glazed sweetbreads
chanterelles mushrooms, pak choi cabbage and carrots € 52

Charolais beef fillet
grated summer truffle, spinach, lasagne with truffled candied potatoes € 52

Roasted lamb from Aveyron
with tarragon, small stuffed tomatoes, textures of chard € 47

Cheeses

Selection of ripened French cheeses "Maison Quatrehomme" € 20

Desserts

Chocolate- peppermint from Milly
mint ice cream and chocolate sauce € 19

Grapefruit and orange
flavored with Earl Grey tea € 19

Apricot-rosemary
hazelnut shortbread, honey apricots € 19

Strawberry- raspberry-almonds
Amaretto ganache, red fruits sorbet € 19

Dessert of the day € 19

* Meat origin France

List of allergens on request - Prices are taxes and service included

LES MENUS

Tasting Menu € 110

Tasting menu with wine pairing € 165

Amuse-Bouche

Organic tomatoes in tartar with basil and pine nuts

Half-cooked bonito fish

cucumber pickles, crunchy radishes

Poached John Dory

with olive oil and seaweed broth summer vegetables with pomegranate

Roasted lamb from Aveyron

with tarragon small stuffed tomatoes, textures of chard

Ossau-Iraty cheese (sheep milk)

cherry jam with Espelette pepper

Pre-dessert

Chocolate-peppermint from Milly

Moulin de Gassac "Faune", 2017

Mâcon- Lugny, 2016, Joseph Drouhin

Château Castera, Médoc, 2008

RESTAURANTS BY GUY SAVOY

Though each of Guy Savoy's restaurants posses its own distinct personality, they all share the same spirit.

- 1 Within the salons of la Monnaie de Paris, **Restaurant Guy Savoy** specialises in a cuisine at once guided by classicism yet forged in the fires of modernity.

RESTAURANT GUY SAVOY – Monnaie de Paris – 11 quai de Conti, 75006, Paris
Reservations : www.guysavoy.com – reserv@guysavoy.com – Tel : 01 43 80 40 61

- 2 **Le Chiberta** is a place of gastronomic pilgrimage which retains all the allure of a private club, just steps from the Champs-Élysées in the Arc de Triomphe district.

LE CHIBERTA – 3 rue Arsène Houssaye, 75008 Paris
Reservations : www.lechiberta.com – chiberta@guysavoy.com – Tel : 01 53 53 42 00

- 3 **Les Bouquinistes** sits opposite l'Île de la Cité on the banks of the Seine, a stone's throw from the Pont-Neuf. The dining room features a fresco by Fabrice Hyber, 'Menu-Mental': "Dining within such a work of art remains a truly extraordinary experience!"

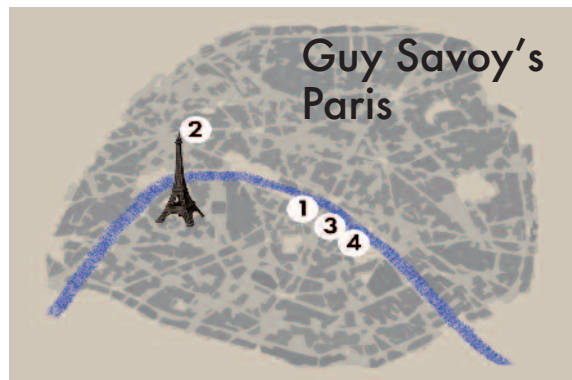
LES BOUQUINISTES – 53 quai des Grands Augustins, 75006 Paris
Reservations : www.lesbouquinistes.com – bouquinistes@guysavoy.com – Tel : 01 43 25 45 94

- 4 **Atelier Maître Albert**, in the heart of old-world Paris: meat, poultry and fish remain the stars of the show at this most modern of rôtisseries set at the foot of Notre Dame on the Left Bank.

ATELIER MAITRE ALBERT – 1 rue Maître Albert, 75005 Paris
Reservations : www.ateliermaitrealbert.com – ateliermaitrealbert@guysavoy.com – Tel : 01 56 81 30 01

- ★ **Restaurant Guy Savoy** at Caesar's Palace Las Vegas, sister restaurant to the Parisian flagship.

RESTAURANT GUY SAVOY – Caesars Palace – Las Vegas – Tel : +1 702 731 7286



LE CHIBERTA: A UNIQUELY DIVERSE RESTAURANT

Whether arriving as a party of one or in the company of ninety-nine friends, the door is always open at Le Chiberta.

Whether organising a dinner for your board of directors, a family meal or a romantic tête à tête, the door is always open at Le Chiberta! Whether languishing for three hours in a celebration of gastronomic indulgence or grabbing a quick lunch at the bar, the door is always open at Le Chiberta!



The carré-comptoir

Guests can take a seat at the bar for lunch or dinner, or just for a light snack; order just a single dish or make an event of it with a dozen oysters, shucked before diners' eyes whilst a flurry of exquisite dishes passes directly from kitchen to counter. A place that welcomes equally those dining alone or larger parties of guests, Les Bouquinistes continues to cement its reputation as a convivial eatery par excellence. Why not organise a breakfast for a party of ten, twelve, or even fifteen? Perhaps host a conference around our bar, the carré-comptoir, where guest speakers can take centre stage- the perfect way to do business!

The Salon Cœnothèque and the Salon Traquandi differ in capacity, with each retaining its own atmosphere and personality. The Salon Cœnothèque can host fifteen guests whilst the Salon Traquandi can accommodate parties of up to forty.

Moreover, the restaurant can be hired in its entirety to accommodate up to one hundred guests for both formal seated occasions and for cocktail receptions.



@LeChiberta



@GuySavoy



Guy Savoy



www.lechiberta.com

www.guysavoy-boutique.com