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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 Irwin Durand 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

- Caviar potatoes
- Sautéed sole "meunière", parsley chlorophyll, mashed potatoes
- Sweetbread in the forest, roasted salsify
- The coffee star, coffee ice cream, black cardamom, citrus fruit zest

Menus

Lunch Menu of choice €60 : Starter + Main Course + Dessert (excluding drinks)
Tasting Menu €135 (excluding drinks)
Tasting Menu with caviar €220 (excluding drinks)
Food and Wine Pairing €65

Dinners of 'four hands' at Le Chiberta

Every month Le Chiberta organises a dinner of 'four hands' which sees chef Irwin Durand cooking alongside a guest chef from a different region of France; the unique blending of knowledge and skill in this ever-changing duo fosters a synergistic creativity in celebration of the regional gastronomic treasures of France.

Capacity

Seating capacity: 85, 100 for cocktail dinners

Dinning rooms

Private rooms seat 8 to 42. Organisation of breakfasts for 10 people or more
Wi-fi access, connected T.V. with a large screen. The restaurant may be booked for private functions.

- Dishes and set menus to take away or for delivery

A Restaurant Guy Savoy signature entrée: artichoke soup with black truffle, layered truffle and mushroom brioche

A set menu of your choice for €55, or two dishes, updated regularly

Our curated selection of wines and champagnes to accompany.

For delivery and 'takeaway': order online through our website one day in advance (at the latest).

- Private hire chefs:

One of our team of chefs will visit your home to prepare a meal for your guests (from 8 to 12 guests)



Chef: Irwin DURAND

It was in the blood: Irwin Durand was born into a family which for three generations held a deep passion for cooking, a family that loved to eat and which educated its children's palates by taking them to restaurants. Irwin gained his Brevet Professionnel de Cuisine in 2009, propelling him to work alongside some of the greatest names in gastronomy - Baumannière, Robuchon, Loiseau, Ledoyen - where he quickly garnered recognition: 2016 Young Chef of the Year - Yam's Magazine; 2017 Young Talent - Gault & Millau; 2018 Haps Awards Asia. He then joined Restaurant Guy Savoy as second chef, where he soon adopted Guy Savoy's guiding gastronomic principles, in which he recognised those same values instilled in him as a child - that of respecting locality and the notion that taste must always take precedence in any dish. At the end of January 2020, with the position of head chef of Le Chiberta vacant, Guy Savoy offered him the helm of this Michelin-starred establishment.

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 from Monday to Friday,
at lunch (from 12 noon to 2:30 p.m.)
and dinner (from 7:30 p.m. to 11 p.m.)

Open on Saturday at dinner, from 7 p.m. to 11 p.m.

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