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Just what is it about Le Petit Rétro that makes it such a fabled institution? Perhaps it's down to the vintage ceramic tiles, the Art Nouveau flower motifs that have bedecked the walls since its construction, and the vast mirrors into which guests have gazed since 1904; or maybe it's in the imposing wood and zinc bar that beckons in weary newcomers, or the serried ranks of napkin rings lined up in their cubby holes. Wherever its magic lies, it's undeniably a restaurant that, in its own quite unique way, shows to all that, here at Le Petit Rétro, some things don't change.

Above all, Le Petit Rétro has its own singular and peerless identity. Even the vast window which gives on to the kitchen where the cooks busy away in sight of the diners puts one in mind of a more contemporary style of architecture; Le Petit Rétro has undeniably been in the *avant-garde* for more than a century.

And now, with Irwin Durand at the helm, this unique institution bursts into life once more to the rhythm of the permanent quest for excellence. From now on, if someone asks you "how do I find Place Victor Hugo", simply tell them "why, it's next to the rue Mesnil!"

The cuisine and the menu

It was Irwin Durand's wish to infuse the menu of Le Petit Rétro with the essential spirit of a Parisian bistro: traditional dishes, given his own personal touch.

To name a few:

Starters: 'Retro-style' Pâté en Croûte, Egg Gribiche with 'soldiers' and shallot confit ... and many more small dishes made for sharing.

Main Courses: Hand-cut hangar steak tartare; Fillet of cod with seasonal garnish.

Desserts: Seasonal fruit clafoutis, crème brûlée;

And, to top it all off - for those with larger appetites! - a few **classic side dishes:** Pommes frites; House signature potatoes; Cocotte of green vegetables.

Daily Lunch Menu

Starter + Main: €31

Starter + Main + Dessert: €36

Average price à la carte: €57 (excl. drinks)

Wine

Every region of France is represented, alongside a few favourites which pay tribute to Irwin's own region, the Rhône Valley. And, to gild the lily, a few extra-special bottles...

Capacity

70 covers, with seating for a further 15 on the terrace.

A private dining room for up to 20 guests can be reserved from Monday to Saturday.



**For Miguel Gonzales - the chef at Irwin Durand's right hand -
and for Maxime Quarré, Dining Room Director:
*Le Petit Rétro un jour, Le Petit Rétro toujours!***

Chef: Miguel Gonzalez

Miguel Gonzales hails from the North, and shows it in his smile! Landing in Paris after a BEP in Hôtellerie, he began as a commis at Olympe Versini, and left as a chef. He then joined Le Petit Rétro, where he has been chef for ten years, and has only one desire: to stay in this place where he feels so at ease, especially now he is at Irwin's side under the Guy Savoy umbrella, and having wholeheartedly embraced the Guy Savoy Mantra: "No pressure, just passion."

Associate Director: Maxime Quarré

After a BEP and a Bac Pro, Maxim Quarré spent a year in London mastering the language before joining the Front of House team at Le Petit Rétro. Nine years later, Maxim heads up the dining room with pride, charm and professionalism. "This career is anything but monotonous, and my interaction with the guests still brings me unbridled joy" states Quarré enthusiastically, and this is abundantly clear when observing the pleasure and warmth with which he welcomes diners at Le Petit Rétro.

Opening hours
Open from Monday to Saturday,
at lunch (from 12 noon to 2:30 p.m.)
and dinner (from 7 p.m. to 10:30 p.m.)

Air conditioning
Getting there: Victor Hugo metro
Public car park: Place Victor Hugo