

RESTAURANT GUY SAVOY
P R E S S K I T

Guy Savoy Maisons

**“CUISINE IS THE ART OF INSTANTLY TRANSFORMING
PRODUCTS RICH WITH HISTORY INTO JOY”**

This phrase stands as a summary of how Guy Savoy views cuisine itself and of how he implements it within his establishments.

The goal of these restaurants, and their chefs, is to do justice to the best farmers, breeders, fishermen and winemakers, recognizing their own work as the final link in a long chain of talented producers.

Establishments of the same flavor, yet each with their own distinct personality: l'Atelier Maître Albert and Restaurant Guy Savoy at Las Vegas are the workshops of true artisans, where produce is regularly delivered daily or twice-daily, to be transmogrified into excellence according to the inspiration of the chef.

These are establishments where that shared spirit is upheld by teams trained in the 'Guy Savoy school', unified around their leader, a boss and a captain.



LE RESTAURANT GUY SAVOY - LAS VEGAS

Caesars Palace
3570 Las Vegas Boulevard South
Las Vegas - NV 89109
ETATS-UNIS
Phone: +1 702 731 7286
guysavoy@caesars.com

The 'twin brother' of the Paris restaurant

Restaurant Guy Savoy opened in the Augustus Tower of Caesars Palace on May 17, 2006. The kitchen and dining room brigades share the same references, follow the same routines; in such a way, the Las Vegas location emulates the Paris restaurant down to the tiniest detail and serves the coveted, classic Savoy meals.

This world, as new as it is familiar, fills its staff with enthusiasm and astonishes its guests.

There is much interaction between staff and guests, and even amongst the guests for that matter, with frequent allusions to the last meal they enjoyed at Restaurant Guy Savoy, but on the other side of the Atlantic.

Guy Savoy is now in Las Vegas but "I'm not exporting myself» he notes, I'm being imported!"

For the 15th consecutive year, Forbes travel Guide 2020 (the global authority on luxury travel) has bestowed its "5 star" award upon Restaurant Guy Savoy Las Vegas, a rare distinction which this year is held by fewer than fifty restaurants throughout the whole of the United States.

Restaurant Guy Savoy Las Vegas has also been the lucky recipient of the honour of "Grand Award Wine Spectator" every year since 2008, as well as the proud holder of 5 stars in the AAA Guide.

Signature dishes

They are the same as the Paris location.

With two additional features:

The tasting menus served at the "Krug Chef's table" are curated to pair with Krug champagnes. The "Cognac Lounge", where guests are invited, after their meal, to sample the finest cognacs.

Menus

"Forbes" menu

"A la carte" menu

Capacity

3 room seating 8 to 64 guests

© Caesars Palace



The chef: Nicolas Costagliola

After graduating from the Lycée hôtelier de Nice and completing an apprenticeship in the kitchens of ‘Mas d’Artigny’ in Saint-Paul de Vence in 2003, Nicolas Costagliola continued his training as commis in a number of restaurants along the Côte d’Azur before deciding in 2008 to try his luck in the United States. He swiftly progressed to chef de partie, entering Restaurant Guy Savoy at Caesar’s Palace Las Vegas in 2012, where he became second de cuisine.

After two seminal stints taken to expand his repertoire (namely Gordon Ramsay Steak and Bacchanal Buffet Caesar’s Palace), he returned to Restaurant Guy Savoy in Paris in 2019 before being chosen by Guy Savoy to take up the mantle of executive chef at his Las Vegas restaurant.

© Michael Rudin



Restaurant manager: Alain Alpe

After a double major in kitchen and front-of-house service at the Nice school of hospitality management, followed by a sommelier diploma, Alain Alpe worked in a number of restaurants in France (La Chèvre d’or and Joseph Rostang’s La Bonne Auberge, to name a few). He then moved to the United States for twelve years before joining Restaurant Guy Savoy’s Las Vegas location in 2005, where he remains manager to this day.

“Working for Guy Savoy carries a great deal of responsibility because you have to be the best at all times! Especially since Las Vegas has in the space of a few years become a key destination for fine food lovers from across the United States and around the world. It’s tremendously motivating.”

For the seventh consecutive year, Forbes Travel Guide 2019 (the global authority on luxury travel) has bestowed its ‘5 star’ award upon Restaurant Guy Savoy Las Vegas, a rare distinction which this year is held by fewer than fifty restaurants throughout the whole of the United States.



Opening hours
Open from Wednesday to Sunday, 5:00pm until 10:00pm
Air conditioning. Parking valet

Gift boxes

Guy Savoy restaurants offer a range of gift boxes to suit different desires and special occasions.

Delight your loved ones with the gift of an exceptional meal, a beautiful book or a gift voucher.

Give our team your recipient's contact details or order gift boxes directly from each restaurant's web site. You can add a personal touch with a message. We will have the gift box sent without delay.

Gift boxes can be purchased on location, via each restaurant's web site or by telephone.

Private hire

Guy Savoy restaurants are available for private hire.

You can reserve one or several dining rooms, or the entire restaurant.

To privatize one of our locations, please book well in advance: 3 months for Restaurant Guy Savoy, one month for our other locations.

Social media

Guy Savoy restaurants are active on social media and thanks their community of fans for their show of passion and enthusiasm each and every day.

New dishes, new menu, special tasting menus, events, restaurant life, games, and more. Get the latest Guy Savoy restaurants news on Facebook.



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***Press enquiries:
Carine Polito
Phone: +33 (0)1 43 80 80 70
guysavoy@guysavoy.com***

RESTAURANT GUY SAVOY, 11 quai de Conti, 75006 Paris
Phone: +33 (0)1 43 80 40 61 — reserv@guysavoy.com
PRIVATE SALONS, VALET PARKING
www.guysavoy.com
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