



THE RESTAURANT ESPADON AWARDED ONE STAR BY THE MICHELIN GUIDE

Paris, March 19th, 2024

Just six months after opening, the restaurant Espadon at the Ritz Paris joins the 2024 MICHELIN Guide with one Star, a great honor for the hotel on the Place Vendôme and Chef Eugénie Béziat.

After receiving the "New Arrival of the Year" award from LA LISTE in November 2023 and three Ecotable "macarons" in February 2024, Espadon has once again distinguished itself by joining the highly select circle of Michelin-starred restaurants.



The arrival of Eugénie Béziat marks a new chapter in the culinary history of the Ritz Paris. Eugénie Béziat's gastronomic cuisine is a reflection of her personal character: passionate, singular, creative, colorful and generous.

Designed in the spirit of an intimate dining room, Espadon is an ideal setting for the Chef. Her vision of French gastronomic cuisine is imbued with memories of a childhood and adolescence spent in Africa — in Gabon, the Congo, and the Ivory Coast — and her mother's Mediterranean roots in Provence, where she spent her summers. Her gourmand, sensual *lobster, manioc and bissap*, and her *oyster brede mafane*, blending iodic notes with the spicy-peppery flavor of Para watercress, already have become her signature dishes.

In addition to her inter-continental sensibility, Eugénie Béziat is also deeply committed to respecting nature. Composed according to the seasons and harvests, her menus highlight seasonal produce and treasures from the Ile-de-France region to promote sustainable, responsible cuisine. On the rooftop of the hotel, an aromatic garden awakens the senses and supplies our kitchens with herbs and flowers. Just outside Paris, the hotel's kitchen garden offers an abundance of freshly harvested vegetables. This approach underscores the chef's commitment to sustainable and ethical gastronomy.

Chef Beziat is supported by remarkable talents, among them Chef François Perret, the unrivaled maestro of desserts and sweets, and an outstanding sommelier, Florian Guilloteau, who share the Chef's audacity, passion for the culinary arts and perpetual quest for excellence.

“This is a great honor for us all, I'm very proud of the teams who work alongside me every day, and I'd like to dedicate this Star to them,” said Eugénie Béziat. *“I'd also like to thank our General Manager, Laurent Herschbach, who entrusted me with the keys to the Espadon restaurant and gave me his full confidence and support.”*

Said Laurent Herschbach, General Manager of the Ritz Paris: *“The Ritz Paris has once again succeeded in asserting a vision of modern gastronomy that's ahead of its time. I would like to warmly congratulate Eugénie Béziat and the entire restaurant team, both in the dining room and in the kitchens, for this Star earned in such a short time; it marks a formidable, exceptional success.”*

ESPADON AT THE RITZ PARIS

15 place Vendôme - 75001 Paris

Open Tuesday through Saturday for dinner only

Reservations: <https://sites.ritzparis.com/espadon>