



## ESPADON REVEALS ITS NEW TERRACE FOR DINING UNDER THE STARS

Espadon, the gastronomic restaurant at the Ritz Paris, celebrates summer with the inauguration of a 200 square-meter terrace overlooking its Grand Jardin.

**E**ugénie Béziat, the Chef at Espadon, which earlier this year received one Michelin star, is known for dreaming up inventive flavor associations inspired by a childhood spent in Africa and Provence. Like an echo, Florian Guilloteau, Director of Sommellerie at the Ritz Paris, meticulously selects pairings that harmonize perfectly with the Chef's creations. In that spirit, Tomato - Grapefruit - Rosemary are further elevated by a prestigious, Bellet Rosé Clos Saint-Vincent. Cucumber - Violet - Caviar play off the notes of "Hasard" Hérault IGP by Domaine Vaïsse. Mackerel - Coffee - Cassis lean toward a Grüner Veltliner from Austria. And Lobster - Bissap - Cassava chimes with a Bourgueil Les Vingt Lieux, Domaine du Bel Air.



At nightfall, a gentle light caresses the terrace in limestone from Burgundy that gives onto the 1,600 square-meter Grand Jardin at the Ritz Paris. Elegant banquettes nestled beneath arches of plants and delicate roses extend an invitation to settle into a picturesque scene dotted with Anduz ceramic planters with Mediterranean flora, manicured hedges and palm trees. Artisanal dishware by Astier de Villatte decorates the tables. The scent of white magnolia and jasmine mingle with the sounds of a burbling period fountain just a few meters down, imparting a sensation of coolness and calm.

Time seems suspended in this unique place beneath a starry sky in the heart of Paris, conjuring magical moments.



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PARIS

ESPADON AT THE RITZ PARIS  
15 PLACE VENDÔME 75001 PARIS  
+33 (0)1 43 16 33 74  
ESPADON@RITZPARIS.COM  
OPEN FROM TUESDAY TO SATURDAY STARTING AT 7PM

RESERVATIONS ON:  
[HTTPS://SITES.RITZPARIS.COM/ESPADON](https://sites.ritzparis.com/espadon)



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