



Blossom

RESTAURANT

PRESS FILE







ESPRIT JARDIN

Between Place de la Concorde and Faubourg Saint-Honoré, this secret Rendez-Vous surprises with its tranquility and bucolic charm.

In springtime, the blooming apple trees embody the restaurant's name, Blossom. The pear trees already announce the fruits of summer.

Large palm trees, espaliers and bowers celebrate the art of gardening. The colorful seasonal flowers adorn the greenery and the murmur of the three fountains enchants your lunches and dinners.





STYLE FAUBOURG

Originally located outside the city walls, the Faubourg Saint-Honoré had its own vegetable production. Today, the area is a symbol of luxury and elegance. By placing nature and plants at the heart of its identity, Blossom brings together these two visions of the «Faubourg».

The caned sofas and the mirrors adorned with oversized wisteria gives to the restaurant a winter garden atmosphere. Large windows open onto the patio.

The garden spirit creeps into the restaurant. The couture style slips out to the patio where the large outdoor mirrors multiply flowers and guests.

Indoors and outdoors combine and marry as if to remind you that Nature and Couture live to the rhythm of the same seasons.

NATURE

In the kitchen, a charming duo trained in haute cuisine share the same passion for creativity and new trends: chef Alexandre Auger and pastry chef Shereen Khelif.

Their cuisine reinterprets French know-how by giving pride of place to vegetables, fruits, herbs and seeds, leaving their traditional status of side dish to become the heart of inspiration.

Seabream, asparagus, edamame, green peas, sorrel leaves, tomato fish stock or Salmon, pearled barley, spinach, mint, fennel, spring onions, fresh herbs or Farm poultry, new carrots, roasted pearl onions, grain mustard, the menu showcases the flavors of the vegetable garden.





WELLNESS

All the vegetables and fruits are organic and the provenances are carefully selected. From the delicious Totally Green salad with kale, *to the chestnuts velouté or the roasted butternut, quinoa and sweet spices* or our *Vegan chocolate tart*. Blossom also seduces vegetarians.

Aromas, flavors and colors combine in a healthy and hedonist cuisine, mixing benefits and pleasures according to the seasons, and close to nature.

Tasty, seasoned with talent and daring, the Poke Bowls and Garden Salads proposed in large or small plate can alone compose a fresh lunch.





HEDONISTE

Wild octopus from Palamos, French beef sirloin steak aged for 21 days, The menu is no less a gourmet experience!

Our pastry Chef Shereen Khelif excels in the conciliation of well-being and pleasure.

We are all about her pastries which are also inspired by the garden spirit and pay attention to well-being, such as *the Végan Dark Chocolate Pie, biscru with cocoa, coconut, dates and almonds.* No need to deprive!

The Saint-Honoré, a signature dessert and tribute to the neighboring suburb, evolves and delight gourmands over the seasons.



ELIXIRS

The wine list offers, alongside the classics, wines from organic and biodynamic viticulture, certified AB, Demeter or Vegan. The elixirs menu combines the virtues and pleasures of plants in a declination of fresh juice, cocktails and infusions.



RENDEZ-VOUS

Blossom offers a new Parisian way of life.

Some of our guests have their business lunches, others enjoy a break between two exhibitions or fashion shows, others share a romantic dinner in a garden.

They enjoy the healthy cuisine and the new flavors. Attentive to well-being, they succumb to a light dish or a gluten-free dessert. The attention paid to provenance, quality and methods seduce them. Flexitarians, they can choose, according to the mood, a vegetarian creation with a detox juice or prefer a traditional French dish with a glass of grand cru red wine.

On sunny days, they linger in the garden to enjoy a Bougainvillea cocktail or a Cherry blossom tea.

50 couverts en salle - 50 couverts dans le jardin

Formules du jour :

35 € (entrée & plat ou plat & dessert) - 42 € (entrée, plat & dessert)



BLOSSOM

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