Beat: Lifestyle

CARTE BLANCHE Restaurant With Its New Concept

Sofitel Paris Baltimore Tour Eiffel

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USPA NEWS - The CARTE BLANCHE Restaurant is the newly-renovated and renamed Restaurant of Sofitel Paris Baltimore Tour Eiffel Hôtel***** which is ideally situated between The Champs-Elysées and The Eiffel Tower. Chef Jean-Philippe PEROL serves Guest Menus built around Seasonnal Ingredients at the peak of their flavour : fruits, vegetables, wild and sustainably-caught fish, AOC-labelled meats... The Idea behind this is to enable to order from one of the Chef's seasonal meal suggestions or to opt for 'Carte Blanche' which means to design your own meal with (of course!) the Chef's help.

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The chef Jean-Philippe PEROL is the Hotel's Head Chef having upon a quarter century of stoveside experience and culinary creativity. His career took off in 1989 when he arrived at Hôtel Meurice, working under starred Chef Marc MARCHAND, a Master of Haute Cuisine. After Five years, he left his side for Le Pré Catalan, where he became sous-chel under Roland DURAND, a veritable ace of spices. and worked with Frederic ANTON, a faithful disciple of Joël ROBUCHON, and himself a future three-star Chef.

Soon after, the Prestigious Lenôtre Culinary School exceptionally appointed him to the position of Cookery Lecturer for a periode of 18 months. In 2001, Jean-Philippe PEROL took over the Kitchens at the Sofitel Paris Baltimore Tour Eiffel and a Michelin Star soon followed (2003-2012).

Around your Meals, you have the option of choosing your wine, with the help of the Master Sommelier Jean-Luc JAMROZIK. The Wine Cellar is located at the entrance of the Restaurant presenting a montlhly selection specifically designed to suit the menu of the moment : 5 Whites, 10 Reds and One Champagne House. A long-time Pillar of the Association des Sommeliers de Paris ÃŽle-de-France, he is its current and highly-esteemed President.

After Hotel School, he refined his Oenological Art at The Relais & ChÃ¢teaux Hotel Chain, then in Great Britain. In 1983, his Management of the Wine Cellar and his Mastery of English Tableside Hospitality at Estournel earned him a reputation as an ardent Ambassador of Portos and Whiskies. His expertise led him to compete in the famous World's Best Sommelier Competition in Rio De Janeiro....

The White-stone Haussmannian structure of the Hôtel was originally a private Home built in 1892 by Architect Paul LORIN with the help of Gustave EIFFEL (his famous Tower can be seen from the Sixth Floor). The Home was converted into a Hotel around 1920, in the wake of the first World War, Paris being transformed into a dizzying Hub of Fashion, Peace and Celebration....Following the rxample of Lord BROUGHAM, so-called Inventor of the Riviera Resort Lifestyle, 20th Century British Gentry adopted the City of Light as their own. Lord BALTIMORE, a Traveller, Art-Lover and Gastronome, was the first distinguished figure to settle at the Hôtel... That's why his name now graces the Hôtel. Its attractiveness comes also from its location : between the Arc de Triomphe and the Trocadero, just minutes from the Bois de Boulogne and the Longchamps Racecourse.

Source : Sofitel Paris Baltimore Tour Eiffel

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