



FOUR SEASONS

HOTEL

GEORGE V, PARIS

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INFORMATION KIT
2020





KEY FIGURES

· 5 ·

Michelin Stars for our 3 restaurants

· 12 000 ·

Stems of flowers are delivered every week

· 400 ·

Square meters of Marble Courtyard chosen and landscaped by Jeff Leatham, the long standing talented Artistic Director of the hotel

· 244 ·

Rooms including 59 suites: the largest collection of apartment suites in a Parisian palace

· 160 000 ·

Carrara marble mosaics representing plant motifs covers the two modern conservatories floors

· 60 ·

Square meters, the size of the private garden terraces in the Royal Suites

· 25 ·

Renowned artisans and merchant houses were selected for the complete renovation of the Presidential and Royal Suites

· 1 ·

« Nid d'aigle » terrace, embracing the view of Paris for a one-on-one with the Eiffel Tower in the Penthouse Suite

· 50 000 ·

Bottles in the wine cellar of the Four Seasons Hotel George V created by Eric Beaumard

· 5 000 ·

Events organised per year within the 8 prestigious salons and suites

· 720 ·

Square meters, the size of the new Spa

· 17 ·

Meters, the length of the elegant swimming pool at Le Spa

· 90 ·

Square meters, the size of the new fitness center



THE ULTIMATE PRIVATE APARTMENTS COLLECTION



Eiffel Tower Suite

Four Seasons Hotel George V, Paris has unveiled their collection of suites (ranging from 140m² to 250m²) designed in the style of a private Parisian apartment. The glamorous collection of rooms and suites are constantly growing with contemporary art and craftsmanship to add the finishing touches to the superb design. The spaces, entirely redesigned, are flooded with natural light to illuminate the sophisticated elegant combination of modern and classical materials.

In order to accomplish this, the world-acclaimed Pierre Yves Rochon has selected renowned craftsman to create customised furniture and to renovate historical pieces anew: Pierre Frey, Manuel Casanova, Verasetta for the fabrics / textiles and silk products, Taillardat for the “style” of furniture, but also Midavaine for the lacquers, Tisserant, Yann Jallu, and more.

The dining rooms of certain suites can welcome up to eight guests allowing them to be received in an intimate atmosphere. The mini-bars have become personal wine cellars filled with the most prestigious bottles of wine and champagne.

The vast dressing room was designed with the best fashion “haute couture” brands in mind. In the grand bathrooms

rare marbles, Baccarat crystal fittings, rain shower, steam bath and fountains of ice come together to offer a full wellness experience. The Penthouse Suite boasts the most breathtaking view, embracing the whole of Paris with the Eiffel Tower a beacon in the background.

1 Penthouse Suite : 150m², 4 terraces on different levels

2 Royal Suite : 250m², with a terrace of 60 m² with a dining space, a lounge area, heater and water mister for a use all year round

3 Presidential Suite : 190 and 250m² overlooking the marvelous marble courtyard

1 Eiffel Tower Suite : 140m², terrace with exceptional views of Paris's most iconic monuments.

1 Parisian Suite : 140m² with an intimate balcony overlooking the marble courtyard

Website: www.fourseasons.com/paris/accommodations

E-mail: reservation.paris@fourseasons.com



Royal Suite



Royal Suite



Penthouse Suite



DISCOVERY OF THE PLACE AND MEN



THE NEW GOURMET OFFERING AT THE FOUR SEASONS HOTEL GEORGE V

The Four Seasons hotel George V is the only hotel in Europe to house 3 Michelin starred restaurants for a total of 5 Michelin Stars. The Marble Courtyard's concept is to showcase the cuisine of three Chefs with very different careers, specific talents and distinctive styles, offering guests the chance to experience a range of culinary expertise.

AU PROGRAMME

Le Cinq restaurant - 3 Michelin Stars
Le George restaurant - 1 Michelin Star
L'Orangerie restaurant - 1 Michelin Star



LE CINQ: A WORLD OF EXCELLENCE

Le Cinq is revealed at the far end of the Left Gallery, two majestic wrought iron doors open into Le Cinq's dining room.

Arranged in a classic Franco-Anglican style, the room features beautiful pieces of French furniture, including two Louis XIV cabinets, and gold-plated Louis XIV medallion chairs. Rich, soft lighting bathes the room in a warm and intimate atmosphere.

Christian Le Squer shapes and assembles his produce, enhancing it and drawing out the most delicate flavors, achieving a per-

fect balance in the process.

He grew up in Brittany where he explored cooking through the preparation of fresh fish and garden-grown vegetables.

His love for the French cuisine took him to Paris, where he discovered the world of French fine dining.

Chef Le Squer is known for his exemplary consistency, which has earned him 3 Michelin stars for 18 consecutive years.

Le Cinq, thanks to Chef Le Squer, obtained its 3rd Michelin star in 2016.

GOURMET LUNCH MENU:
145 euros (4 courses) / 210 euros (6 courses) excluding beverage

EPICURIAN ESCAPE MENU:
340 euros (9 courses) excluding beverage

WEBSITES . RÉSEAUX SOCIAUX:
www.restaurant-lecinq.com
www.fourseasons.com/restaurantlecinq
[Facebook.com/fr/paris/dining/restaurants/le_cinq/](https://www.facebook.com/fr/paris/dining/restaurants/le_cinq/)
[@lecinqparis](https://www.instagram.com/lecinqparis)

RÉSERVATIONS:
Le Cinq: 31 avenue George V . 75 008 . Paris
lecinq.paris@fourseasons.com
www.restaurant-lecinq.com
T. +33 1 49 52 71 54



CHRISTIAN LE SQUER
3 MICHELIN-STARRED CHEF

As far back as he can remember, he was surrounded by the smell of the sea from his childhood in Brittany. His passion for cooking dates back to when he worked as a sailor.

“Lunch was always a special moment in a life aboard the ship. It was the memories of those happy times that first inspired me to become a Chef”

After a few successful years working outside the capital, his desire was to explore French cuisine even further, which drew him to Paris. Paris is where it all changed for Christian Le Squer as he learned all about fine dining. His palate grew more refined and he became more knowledgeable and ambitious.

After 12 consecutive years with three Michelin Stars at the restaurant Ledoyen, Four Seasons Hotel George V Paris challenged the Chef to reclaim the 3rd Michelin Star for Le Cinq. The restaurant obtained the 3rd Michelin Star in February 2016, and still retained it.

Today, Christian Le Squer wants to continue to aspire to “*l’art de vivre à la Française*” (the art of French Living) within the hotel. He creates elegant dishes that are delightful and generous in portion, which are inspired in harmony with the times.

“The taste of a dish actually comes to me before I find the ingredients for it. It’s an intuitive process. It just hits you, a bit like love at first sight”.

His greatest pride is creating a dish, a moment, a sensation, and memories, but above all he wants to offer his clients an unforgettable dining experience. Christian Le Squer is both determined and serene and he defines himself as a creator of flavours and a composer of tastes. In the style of a fashion designer or perfumer, he shapes and assembles his produce, enhancing it and drawing out the most delicate flavours, achieving a perfect balance in the process.

www.restaurant-lecinq.com
www.instagram.com/christianlesquer



ERIC BEAUMARD
DIRECTOR OF LE CINQ

Originally from Brittany, Eric Beaumard followed his passion for flavour and started out cooking as a “commis” chef. A motorcycle accident slowed down his career as he temporarily lost the use of his right arm. After several months of convalescence, Eric Beaumard headed back to the kitchen at the “Maisons de Bricourt”, Brittany. He worked there as a cook for six months before deciding to follow Chef Olivier Roellinger’s advice to change direction and to reinvent himself as a sommelier. A new passion was born with a new talent. Displaying an extraordinary motivation, he continued to study the art of wines and began participating in competitions for sommeliers, where he always won.

In 1997, when Four Seasons Hotel George V closed for two years of renovations, it was necessary to restock the thirty bottle wine cellar, and so the hotel reached out to Eric Beaumard. Passionate about his craft, Eric undertook several trips through the vineyards and took the time to meet each producer. Through his knowledge about the wine industry and his oenologist friends, Eric was able to find the most favourable bottles. Af-

ter nearly a year of wine tasting across the globe, Eric gradually reconstructed the cellar to offer the clients of restaurant Le Cinq the most diverse selection of exclusive and rare bottles. He then took over the position of Director of the restaurant Le Cinq.

1987 Best young sommelier in France. This title allowed him to join the famous two Michelin starred restaurant “La Poularde” in Montrond-les-Bains in the Loire Valley

1992 Best sommelier in France

1994 Best sommelier in Europe at the Ruinart Championships

1998 Silver medal winner of the world’s best sommelier championship

2003 Voted “Sommelier of the year” by his peers in the French magazine “Le Chef”

2018 Decorated in the National Order of the Legion of Honor

2020 Awarded Michelin Sommelier of the Year by the Michelin Guide

www.fourseasons.com/paris



LE GEORGE: A CONVIVIAL UNIVERS

Le George is the art of the convivial Mediterranean cuisine experience. An elegant gourmet fare for special moments, taking guests on a journey between the French Riviera and northern Italy. Pierre-Yves Rochon created a timelessly chic and relaxed atmosphere drawing on modern influences with a distinctly Parisian vibe in the room.

Historical French companies were sought: Baccarat for the chandelier, Lalique for the consoles, tables and the restaurant's doors, Bernardaud, Raynaud and Jars for the dishes. A magnificent canopy extended by large windows lets the outside lighting in and offers a breathtaking view of our Marble Courtyard.

Le George offers light and modern Mediterranean style cuisine designed for sharing, with many dishes available in half

portions. The food is well-balanced and healthy, bursting with flavour and freshness.

His love of cooking was born from a heritage of strong family values, and traditions that have remained dear to him. In Simone's view, a dish is unique "when you have put your heart into it and created a journey of flavours".

At 18, he flew to London where he will have a significant meeting with Gordon Ramsay. He then became Chef in his three-star London restaurant before he took the lead of the Gordon Ramsay restaurant at the Trianon Palace in Versailles.

In September 2016, he became the Chef of Le George and obtained Le George's first Michelin Star in February 2017.

RESTAURANT OPEN 7/7

LUNCH MENU:
65 euros

FLAVORS MENU:
110 euros (for a minimum of 2 people)

WEBSITES . SOCIAL NETWORKS:
www.legeorge.com
www.fourseasons.com/restaurantlegeorge
[Facebook.com/RestaurantLeGeorge](https://www.facebook.com/RestaurantLeGeorge)
[@legeorgeparis](https://www.instagram.com/legeorgeparis)

RESERVATIONS :
Le George : 31 avenue George V . 75 008 . Paris
le.george@fourseasons.com
www.legeorge.com
T. +33 1 49 52 72 09



L'ORANGERIE: AN INTIMATE & REFINED HEAVEN

L'Orangerie is an atmospheric spot overlooking the famous Marble Courtyard. It took six months to build the seven-metre-high glass and-steel structure, which blends seamlessly with the Art Deco style of the hotel.

Open throughout the year, L'Orangerie, decorated by interior designer Pierre-Yves Rochon, offers a refreshing and intimate experience. An elegant mosaic with plant motifs covers the floor, and huge Lalique lamps adorn the interior of the restaurant. The space embraces the mineral and vegetal atmosphere of the hotel's historic courtyard.

Jeff Leatham, the talented and long-standing Artistic Director at Four Seasons Hotel George V, is responsible for the couture décor in the Marble Courtyard, where vibrant fuchsia Vanda orchids set off classic box tree and ferns.

The view from the restaurant is simply superb, and at night, soft lighting elevates your meal under the stars of Paris, year round.

Chef Alan Taudon has imagined a light and healthy approach to cooking. He has created a new menu to offer a veritable journey of taste with plant and fish-based dishes, as well as dairy. Successfully marrying contrasting tastes, the cuisine is balanced and feminine, with healthy dishes enhanced by bold flavours. The menu features the likes of coconut carpaccio and spicy herb tartar served with Goji berries, known for their antioxidant properties. The focus is on plant based dishes such as roasted mango with milk crust, and black rice with tofu served with seafood, drizzled with fat-free sauces that lend a tangy fresh-tasting flavour to the dish.

L'Orangerie received its Michelin star 8 months following its opening, and still retains it.

RESTAURANT OPEN 7/7

LUNCH MENU:
75 euros (2 courses)

DEGUSTATION MENU:
95 euros (3 courses)

WEBSITES . SOCIAL NETWORKS:
www.lorangerieparis.com
www.fourseasons.com/paris
[@lorangerieparis](https://www.instagram.com/lorangerieparis)

RESERVATIONS :
L'Orangerie : 31 avenue George V . 75 008 . Paris
Lorangerie@fourseasons.com
www.lorangerieparis.com
T. +33 1 49 52 72 24



JEFF LEATHAM - ARTISTIC DIRECTOR AND KNIGHT OF THE ORDER OF ARTS AND LETTERS

Jeff Leatham, the famous Artistic Director, has been sharing his passion for flowers with the Hotel for 19 years. With his team of seven assistants, Jeff Leatham is able to create a new theme every month, refreshing and embellishing his floral arrangements every day and sometimes even every hour. Every month, around 12,000 stems are delivered and Jeff Leatham creates 10 key compositions for the lobby and all public areas as well as 150 smaller bouquets which are placed on tables and consoles throughout the hotel. Breathing-taking and omnipresent, the “art” of Jeff Leatham has no equal ...

“My goal is to offer guests the opportunity to have a unique and unforgettable experience every time they come to Four Seasons Hotel George V, Paris”.

A native of Ogden, Utah, Jeff Leatham was influenced to be a floral designer by his father, a landscape architect at the time. Without any academic training, he began his career as a model before pursuing his dream to be a florist. There is no doubt the fashion world has greatly influenced his style and his creations.

Recognised worldwide, Jeff has truly revolutionised

the floral art in all its forms. His talent has even spread beyond the French borders and he is regularly called to work and produce the most distinguished and glamorous international events. He has contributed to the evening’s reopening launch of the MOMA in New York, and collaborated with Kylie Minogue, Madonna, Céline Dion, and the Kardashians. He has also composed the floral decorations for private functions such as the weddings of Eva Longoria, Avril Lavigne, Chelsea Clinton, and Tina Turner. Even Oprah Winfrey is a big fan of his work. Jeff also works continuously with luxury brands including Alexander Wang, Alexander McQueen, Balenciaga, Bulgari, Philip Treacy, Swarovski Crystal, Givenchy, Ellie Saab, Burberry, Tiffany & Co, Waterford Crystal, Dom Perignon.

“The best reaction is when jaws drop and people say they’ve never seen the same floral arrangement twice. These are magical moments that really give meaning to what I do for the hotel. Just for those moments, I would not trade my life as an artist for anything.”

www.instagram.com/Jeffleatham

A UNIVERSE DEDICATED TO WELLNESS



LE SPA

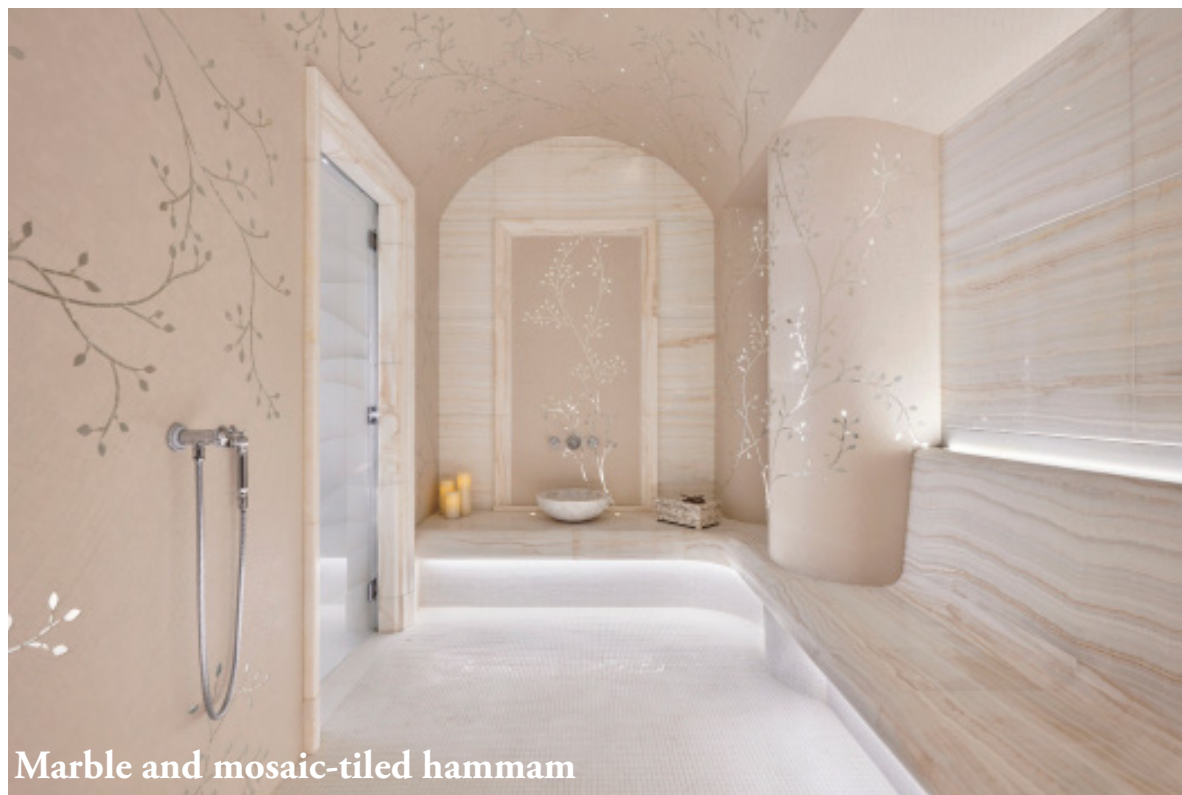
Opened in July 2018 after eighteen months of renovation, the hotel’s new Spa combines refinement and serenity in the heart of Paris. Conceived as a real sanctuary, Pierre-Yves Rochon has created a space that is luminous, modern and elegant, inspired by the ancestral traditions of wellness, in soft shades of gray and silver. Mosaics of Greek, Roman and Turkish inspiration rub shoulders with carefully selected modern art and spectacular floral compositions created by Jeff Leatham. The materials, furniture and objects of art recall the spirit and harmony of the hotel, both classic and resolutely contemporary.

Featuring a 17 meter-long swimming pool, a fitness center, a hair salon, six treatment rooms including a couple’s cabin and two luxurious hammams open to women and men, Le Spa offers a unique atmosphere for an unforgettable moment of wellness.

In this place that combines Parisian elegance and the attentive service of the Four Seasons George V, Paris, guests are invited to discover a range of tailor-made treatments and high-fashion therapies created with the help of French and international brands. An out of time experience.



Fitness center



Marble and mosaic-tiled hammam



Designed in the 1920's by French architects Lefranc and Wybo under the direction of American owner Joel Hillman, also an architect, and opened in 1928, the original George V immediately set new precedents in the hospitality industry. The building's foundations go deep into the site of former stone quarries, which also supplied raw material for construction of the Trocadéro. These quarries gave shape to the Hotel's wine cellar, where one enormous stone slab forms the ceiling and stone walls provided solid anchors for the deeply riveted wine racks.

The George V was initially designed to be a temporary residence for Paris visitors and not a traditional hotel. The hotel was therefore designed to be used for a residential purpose and was intended to bring comfort, prestige and elegance to a sophisticated clientele. This famous venue was described in early press coverage in that year as "conceived in the spirit of modern and elegant luxury, and endowed with the latest technological innovations." In the 1930's, the hotel was baptised George V because of the excellent relationship between France and England.

Located just off the Champs-Élysées, the original Hotel was designed around an interior courtyard fronting on Avenue George V, where the structure was kept to a single story; eight stories were created on the other three sides. At that period, even in the most luxurious hotel in Paris, having a bathroom in your own bedroom was uncommon.

The George V took the initiative to be one of the first to have the most up to date equipment of the time. These innovations included the installation in each guest room of a telephone with both outside and hotel service lines; suites with two bathrooms "allowing two people to take a bath at the same time and to be ready to go down to dinner together;" fitted closets; extra-wide corridors on guest

floors to eliminate luggage grid-lock; fire alarms; and an elaborate dumbwaiter system to expedite delivery of hot food from the kitchen to guest rooms.

The transatlantic ocean liner brought to Paris an influential passenger list of wealthy American tourists and businessmen, whose patronage and recommendations would immediately generate long-term bookings for the Hotel. As word of this exceptional property spread, the George V became the chosen venue for numerous milestone events over seven decades of the twentieth century.

The year 1930 marked important service innovations. Chase Bank opened a counter in the building, facilitating on-site transactions for guests. The same year, the George V introduced air taxi services to and from London, Berlin and Madrid on a three-seater Farman, with transatlantic connections in Cherbourg.

Despite the bright success of the George V, Joel Hillmann was forced to sell the property. The hotel was bought by François Dupré, husband of the Singer sewing machine heiress. For 25 years, Dupré called the Hotel his home and built a fine collection of artwork, which, together with the sumptuous fabrics and furnishings, made the name "George V" synonymous with the ultimate in taste, luxury and elegance.

From the 1930's and onwards, the arrival of worldwide known celebrities, movie stars, renowned businessmen, and members of the Gotha has created the well-known reputation of the famous George V. The list of friends of the hotel is long and flattering: Marlene Dietrich, Jean Gabin, Greta Garbo, Gene Kelly, Gary Cooper, Vivien Leigh, Burt Lancaster, Liza Minelli, Sophia Loren, les Rolling Stones, Sylvester Stallone, le Président Gerald Ford.

DID YOU KNOW?

In 1964, THE BEATLES were a huge hit and decided to write a song in Paris. They made the George V their personal home during their stay in Paris. One night, John Lennon and Paul McCartney started playing the piano (specially installed in their suite) and composed what then became one of their biggest hits "I feel fine". The photographer Harry Benson heard they enjoyed pillow fights and said that it would make a marvellous photo. He then suggested they organise a photo shoot on that specific theme. John Lennon was hesitant and concerned that the photo would appear too childish. Nonetheless, they decided to start hitting Paul McCartney behind the neck, what then followed for the next 15 minutes was captured by Benson and the legendary photos were seen across the world.

ELIZABETH TAYLOR, a real iconic Hollywood star was known for her cinematic talent as for her passion and love for jewellery, haute couture and men (She was married 8 times with 7 divorces). It is in the Penthouse Suite of the hotel that she spent her honeymoon with her second husband Conrad Hilton.

PARISIAN EXPERIENCES RUN MY CITY



Over a distance of about 5.5 miles (9 kilometer) featuring some of the most beautiful monuments and views of the city, guests of the hotel can now combine their passion for running while enjoying Paris at its best. Two employees of the hotel, both accomplished athletes and jogging fans wanted to help guests discover their city like never before through this cultural jogging experience. The guests can see the Eiffel Tower, the Seine, the Tuileries, the Louvre, and its famous pyramid, the area near la Concorde and the Champs Elysées when Paris is waking up.

This experience is exclusively offered to hotel guests and reservations can be made at the Concierge desk. RMC takes place every Tuesday from 6:45am to 7:45am.

Information and registration on 01 49 52 71 07 or concierge.paris@fourseasons.com



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