

anne-sophie pic paris
utopic



Your events
and private hire

Your exceptional event in the world of Anne-Sophie Pic

In this intimate setting, architecture, art and gastronomy come together to create an exclusive experience designed to leave a lasting impression.

A prestigious setting
in the heart of Paris



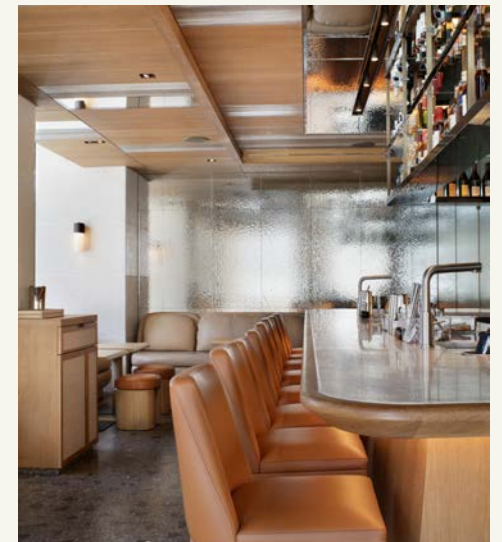
Ideally located in the heart of the Fondation Cartier pour l'art contemporain, between rue de Rivoli and rue Saint-Honoré, the restaurant and bar enjoy a unique cultural and architectural setting. Two exceptional venues facing the Louvre for corporate events, private celebrations or intimate gatherings.

Create a bespoke experience



Lunches, dinners, cocktail receptions... **anne-sophie pic paris** is a vibrant venue designed to host a variety of occasions and different ways of coming together around the Chef's culinary creations.

Extend the experience
at the utopic



utopic is a vibrant and distinctive venue, conceived as a liquid interpretation of Anne-Sophie Pic's world. Around its central bar, cocktails with or without alcohol and French-style finger food create a free-flowing experience in which mixology becomes a true field of expression.

anne-sophie pic paris



With anne-sophie pic paris, the world's most Michelin-starred female chef opens a new chapter in her creative journey. Within the Fondation Cartier pour l'art contemporain, this address has been conceived as a meeting place for cuisine, art, architecture and contemporary creation.

Stretching along rue de Rivoli, the restaurant plays with light as though it were a material. Raw or brushed oak, silvered larch, plaster peonies and abaca-fibre screens create a sensitive, natural environment.



At the heart of the restaurant, the open kitchen reveals the gestures, precision and movement that precede the tasting experience. Here again, boundaries blur: between the kitchen and dining room, between those who prepare and those who taste, between the gesture and the moment it becomes an experience. Opposite, a large communal table - the Rivoli table - offers a privileged view of this choreography.

anne-sophie pic paris

A new culinary language

In Paris, Anne-Sophie Pic continues her exploration of taste through *Suffusion*, her culinary philosophy. A cuisine guided by aromatic intensity, where flavours converse, infuse and transform to give rise to unexpected pairings and new emotions.

Inspired by the seasons, as well as by the connections the Chef forges with art and contemporary creation, this culinary language evolves according to desires and occasions.

Lunches, dinners, cocktail receptions or dedicated creations: each event can become a bespoke proposal, imagined by the teams to offer a singular expression of Anne-Sophie Pic's world.



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A new field of expression
for Anne-Sophie Pic.

utopic extends Anne-Sophie Pic's philosophy of **Suffusion** into the glass, conceived as a creative territory in its own right. The Chef has imagined **Creative Beverages** as liquid interpretations of her culinary world.

Mirroring her cuisine, these creations are built on an in-depth exploration of aromatic structures, sequencing and textures. Each is centred on an aromatic thread, often emblematic of the Chef's repertoire, bringing botanicals, spices, infusions, distillations, fermentations and spirits into new balances.

For private events, this world can be extended through a selection of signature cocktails, pairings with the Chef's culinary creations, or bespoke proposals designed to resonate with the identity and intention of each event.

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Anne-Sophie Pic's signature
Creative Beverages

Anne-Sophie Pic has developed an exclusive **Creative Beverages** offering. Through them, an aromatic dialogue between food and drink unfolds, pacing the tasting experience and elevating it.

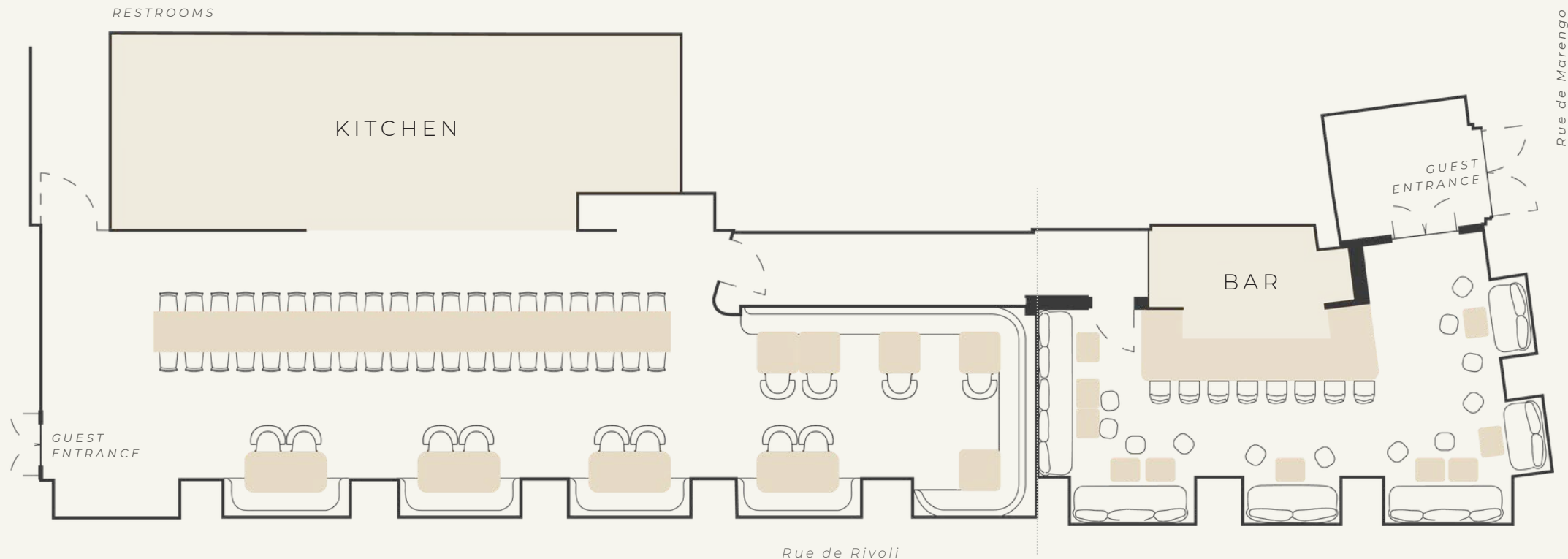
New emotions are revealed, leaving a lasting impression. An unprecedented approach that extends the culinary philosophy of Suffusion.



A contemporary,
relaxed culinary offering

Drawing inspiration from the classic French repertoire, she imagines French-style finger food, complemented by savoury and sweet plates to share. While pommes dauphines with a melting Comté centre or golden panisses made with chickpeas from Ardèche are enjoyed with the fingertips, guests can pick up a fork to savour the flaky tart with the last tomatoes of summer or the savoury waffle with pike roe tarama, green Chartreuse and grilled avocado.





anne-sophie pic paris available for private hire

Restaurant dining room available for private hire*

Possible room configurations:

- Rivoli table: up to 40 guests
- 4 tables seating 4 guests each
- Peony area in the alcove: 8 to 10 guests

Seated capacity**:

50 guests

Area: 125 sq m

*Pricing is available on request and is provided as part of a personalised proposal tailored to your project.

**Several hosting formats are available on request.

utopic available for private hire

A dedicated evening
or an extension of your experience*

Possible room configuration:

- standing cocktail reception
for up to 45 guests

Seated capacity:

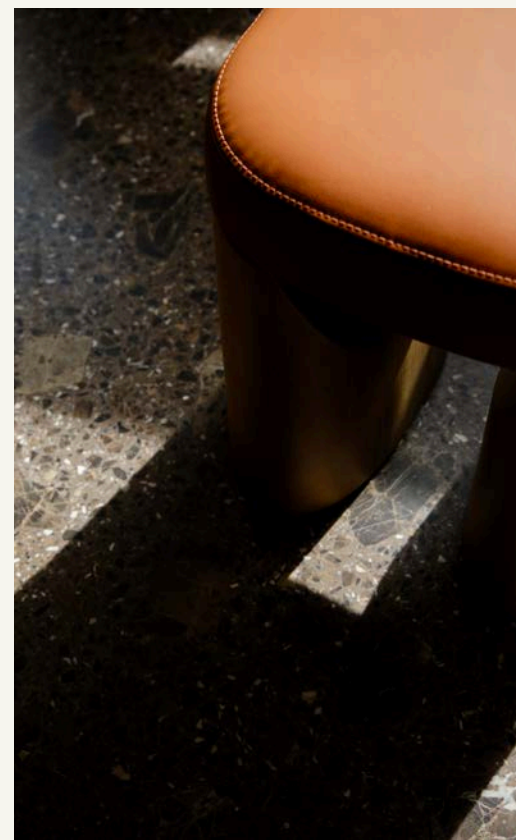
35 to 40 guests

Area: 45 sq m

*Pricing is available on request and is provided as part of a personalised proposal tailored to your project.



Central table at the anne-sophie pic paris restaurant for 40 guests.



Personalise your experience

Additional options, available on request
and subject to quotation

- bespoke menu;
- masterclasses and themed workshops;
- hire of audiovisual equipment,
temporary furniture and specific tableware;
- soundscape adjustments, bespoke playlists
and entertainment by external providers;
- floral decoration;
- branded photo backdrop;
- signature customisation (graphics, menus,
signage, calligraphy, printed, etc.);
- gifting and products from the Boutique Pic;
- other services on request.

Selection of products available for purchase

To extend this experience beyond the meal,
guests can also be offered a selection
of products created by Anne-Sophie Pic.

Carefully chosen, these thoughtful gifts offer
a refined gourmet keepsake that echoes
the experience enjoyed at the restaurant.

The Fondation Cartier pour l'art contemporain

Would you like to organise an event in the spaces
of the Fondation Cartier?

We would be delighted to assist you in developing
your plans and to propose an offering combining
the refined cuisine of Chef Anne-Sophie Pic with
the elegance of the Fondation Cartier's
reception spaces.

Please contact our events team at the following address:

events@annesophiepic-paris.com



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Practical information

A team at your service

Our team is at your disposal to discuss your requirements and make your event memorable.

Contact:

events@annesophiepic-paris.com

Accessibility for guests with reduced mobility
at anne-sophie pic paris and utopic

Location

anne-sophie pic paris: 164 rue de Rivoli - Paris 1er
utopic : 1 rue de Marengo - Paris 1er

By high-speed train (TGV):

Paris - Gare de Lyon

By Metro/RER :

Palais-Royal-Musée du Louvre
Louvre Rivoli/Châtelet-les-Halles stations

By car:

nearby parking available

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