

PRESS KIT 2016

PRESENTATION

Le Saint, as in Saint-Germain-des-Prés.

A beautiful local hotel with its own neo-bistrot restaurant, conceived and decorated in the style of a family home by its owner, Bertrand Plasmans.

The establishment has 54 bedrooms on 5 floors, including one suite with a terrace, 10 junior suites and 43 rooms that are each as comfortable as they are romantic.

Just a few months ago, the surrounding buildings were made up of three different hotels, the St Vincent, the St Thomas d'Aquin and Le Lenox.

After a complete overhaul, large-scale building work, and a neo 19th Century stylistic revision, these three adjoining addresses are now but one, under a new name: Le Saint. Just a few minutes away by foot from the Carré Rive-Gauche antiquarians, the Orsay museum and the banks of the Seine, this refined site, beyond fashion trends and time, invites one to browse and relax, but also to discover.

THE KULT RESTAURANT

The restaurant entrance is at the corner of rue de l'Université and rue du Pré-aux-Clercs. As in bistrots of olden times, a thick velvet curtain protects the space from draughts. Parquet floors, plaster mouldings and lights tones; the architecture defines an eminently Parisian feel, but the traditional zinc comptoir has been replaced by an English style mahogany bar. The ceiling is brightened with a splash of yellow. Small Napoleon III black lacquered wooden chairs are seated opposite fifties style tables edged with gilded brass. Such nonchalant stylistic blending, and touches of invigorating colour, bring to mind Madeleine Castaing, the famous antique dealer of the post-war period who was fond of anglicisms as much as of 19th Century furniture. But Bertrand Plasmans has developed a contemporary Castaing spirit:

The neo-bistrot menu, renewed every two months, is created in close collaboration with the chef Guillaume Monnet, of the nearby L'Affable restaurant, rue de Saint-Simon. The dishes revisit the great classics of bourgeois cuisine, fusing them at times with Asian influences. The knife-cut steak tartare is complemented with figs, and the tuna is semi-cooked. A menu made up of a starter, main dish and dessert for 38 euros is available at lunchtime as well as in the evenings. (The restaurant is closed on Sundays and Mondays).

Open continuously from 7am till 1am, the KULT offers multiple services: breakfast, lunch, snacks, tea, cocktail, dinner.

A barman trained at Fouquet's prepares a list of 10 signature cocktails created exclusively for Le Saint, as well as the main classics. And if by

graphic, pure and corresponding to today's way of life. To the left of the restaurant, a private dining room can accommodate up to 20 for family gatherings, evenings amongst friends, seminars and other events.

THE GROUND FLOOR

The moment one steps through the portecochere, the library, overflowing with books and unusual and refined objects, immediately instills the reception with an atmosphere that is chic and cultivated, so specific of the hotel.

To the side, there's the boutique, like a sort of curiosity cabinet, with its selection of decorative objects. One can discover a candle and room fragrance there called Le Saint, composed of the delicate scents of bergamot, neroli and cardamom by the perfumer, Barnabé Fillion.

chance a hotel guest's return flight happens to be leaving too early in the morning, the establishment will hand them a packed breakfast on departure for their journey to the airport.

The guide *Bonjour Saint-Germain*, an orientation manual illustrated by Marin Montagut, inviting one to discover the hidden addresses and shops in the area, is also on sale. The basement area of the hotel is dedicated to the well-being of clients, with a sports gym, a health-treatment room and a hammam.

UPSTAIRS

The hotel boasts six different ambiances, blending Asian influences, an English touch, and neo-Classical style. The Madeleine Castaing style bedrooms have leopard carpets and curtains made up of Bayadère stripes and floral designs, whereas other rooms feel more Japanese, with bamboo lacquered furniture and lantern style lights. If the layout is stunningly 19th Century, there is nothing passé about its feel. The photographer and artist Pierre-Elie de Pibrac has himself hung prints that were

specially commissioned for Le Saint: scenes of the streets and Saint-Germain des-Prés quartier. Some of these black and white prints are in the grand tradition of photojournalism, others are superpositions of images that remind one of surrealist practices. The bedrooms are as comfortable as they are elegant, with prices starting at 350 euros.

THE MAITRE DE MAISON

As the owner, director and decorator of Le Saint, Bertrand Plasmas has made Saint-Germain-des-Prés into his chosen field. Not

In 1998 he invested in the rue du Pré-aux-Clercs, acquiring the St Thomas d'Aquin, and then in 2007, he renovated and transformed

content to just live and work here, he also likes to wander around the area hunting down unusual antique shops, fabric showrooms and artisans, choosing elements for use and display in his interiors. If decoration is his passion, then gardening is his favourite hobby; his dream would be to open a hotel with a garden one day in the heart of Paris.

Hotel creation has turned out to be the great adventure of his life. After training at the Crillon Hotel, Bertrand Plasmans took on the Hotel de Nice in Montparnasse in 1989, asserting his penchant for the Left Bank from then on.

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the former offices of the Union des Oeuvres Françaises de Saint-Vincent de Paul into a hotel, occupying the neighbouring building before joining the two addresses and creating the Lenox, at the corner of the rue du Pré-aux-Clercs.

Today the three entities form a single site, merging beneath a new banner, Le Saint.

Restaurant Kult

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