Beat: Lifestyle

LE BAUDELAIRE Restaurant Where We Just Enjoy Innovative French Gastronomic Food

Opened On A Quiet Patio

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USPA NEWS - Contemporary as well as Classic, Le BURGUNDY is a Trendy Hotel as much as Timeless one. Le BAUDELAIRE Restaurant (Michelin Starred Restaurant) is the Best Place to have a Wonderful Lunch Break or to share an Intimate Dinner. The Kitchen is under the Responsibility of Executive Chef Guillaume Goupil who worked in the kitchens of Palaces and 5-Star Hotels such as the Michelin Two-Star Domaine des Hauts de Loire, the Faventia at the Four Seasons Terre Blanche and at the Michelin-starred restaurant La Scène in the prestigious Le Prince de Galles Hotel...

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The Pastry Chef Pascal Hainigue joins the Burgundy Paris after making the Magic happen in the Two-Star Restaurant le Chambard, where he has been a Pastry Chef, or in the Prestigious Hotel George V. Passionate and a Believer of Back to Basics, the Pastry Chef is committed to reinterpret the Must Have of the Haute Gastronomy, which combines Creativity and Modernity.

At the BAUDELAIRE Restaurant, you can also enjoy Tea Time or a typical Brtitish Afternoon Tea (between 3.00 pm to 6.00 pm), It is, at that time, transformed into a nice cosy Area where are offered several Fine Teas accompanied by delicious Cakes made by Pastry Chef Pascal Hainigue.

The Restaurant BAUDELAIRE is named after extremely Famous Charles Baudelaire, who was a French Poet who also produced notable Work as an Essayist, Art Critic, and Pioneering Translator of Edgar Allan Poe. His most Famous Work, Les Fleurs du mal (The Flowers of Evil), expresses the Changing Nature of Beauty in Modern, Industrializing Paris during the 19th Century. Baudelaire's Highly Original Style of Prose-Poetry influenced a whole Generation of Poets including Paul Verlaine, Arthur Rimbaud and Stéphane Mallarmé among many others. He is credited with coining the Term "Modernity" (modernité) to designate the Fleeting, Ephemeral Experience of Life in an Urban Metropolis, and the Responsibility Art has to capture that Experience.[

Source : Le BAUDELAIRE Restaurant - Le BURGUNDY Hotel Paris - On October 31, 2017

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