

MAISON DELANO
PARIS

4 rue d'Anjou,
Paris 8th arrondissement

MAISON DELANO

PARIS

Established in Miami in 1995, the iconic Delano sees the light of day once again, this time in Paris with the very first Maison Delano Paris. Located at 4 rue d'Anjou, in a former 18th-century private mansion masterfully transformed by interior designer Lázaro Rosa Violán, the hotel boasts 56 extraordinary rooms including nineteen suites, a lively French-Andalusian restaurant with a large terrace in the historical courtyard, as well as a stunning cocktail bar.

THE DELANO STORY

Opened in Miami in 1995, the legendary Delano was for a long time the meeting place for travellers seeking a unique experience within a luxurious and intimate setting. With its interior architecture designed by Philippe Starck (who was working on one of his first hotels at the request of Ian Schrager) within Robert Swartburg's 1947 Art Deco landmark, the Delano marked the revival of South Beach, ushering the era of the lifestyle hotel, where people no longer came simply to rest, but to live an experience.

A resounding success from the moment it opened its doors, the Delano established itself as the place to be before becoming an iconic destination, **celebrating a unique lifestyle.** In 1995, Madonna celebrated her birthday at the hotel's restaurant The Blue Door with a plate of penne and caviar. Being on the Limelight nightclub's guest-list was all the rage, much like obtaining exclusive access to the cabanas along the stunning pool facing the ocean and nestled in lush tropical vegetation within the iconic Delano Miami Beach Club.

As such, for nearly 25 years, the Delano set the tone for hotels not only in South Beach, but also throughout the world, thanks to the unique identity of the location offering, in the late 90s, a minimalist and refined aesthetic, promoting a holistic and environmentally-conscious lifestyle before its time.

Its distinctive decoration, which includes a translucent piano gifted to the hotel by Lenny Kravitz, as well as Salvador Dali's brass Leda chair, will earn the Delano Miami numerous awards.







MAISON DELANO PARIS

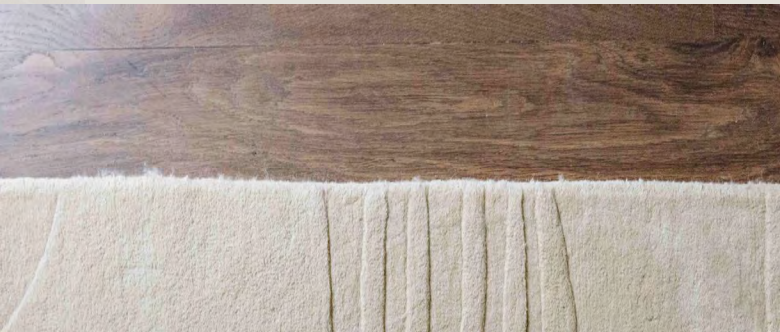
What better a location than Paris to inaugurate a new chapter in the Delano's history? **Maison Delano has settled at the heart of Faubourg Saint Honoré within Paris' luxury district with a new twist on Delano's DNA:** attentive and relaxed service, a home-like comfort no matter where you are, an opportunity to be yourself while escaping from your daily routine... Offering both an intimate and vibrant atmosphere, masterfully combining warmth with sophistication, Maison Paris Delano is perfectly in tune with the times, offering a one-of-a-kind lifestyle concept to Parisians and travellers alike.

Combining relaxation and sophistication, **Maison Delano Paris conveys a lifestyle that will undoubtedly attract the regulars of the Delano Miami, as well as the new generation eager to take part in unique experiences.**

While retaining the founding elements that gave the Delano its reputation, **the new Parisian location includes a local dimension, choosing as its setting a historical building** – a private mansion built in 1734 at the request of Augustin Blondel de Gagny, who served as the supervisor of the “Menus-Plaisirs du roi” for Louis XV.

An 18th-century venue for gallant parties, the elegant stone building located in Paris still has traces of its illustrious past: original painted ceilings in several suites, elegant marble fireplaces, a monumental staircase, a neo-classical façade, and impressively-high ceilings on the historically aristocratic floors or “étages nobles”.

As a five-star luxury hotel at the heart of the vibrant French capital, Maison Delano Paris anticipates the needs and desires of the most discerning and sophisticated travellers. With personalised guest experiences, rooms and suites with soft and calming features and a bold and festive gastronomical journey, each area in the hotel is a destination in itself, offering to all the freedom of feeling at home.

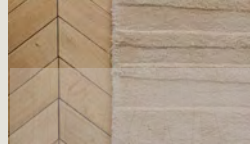


AN ARCHITECTURAL VISION

Driven by interior designer Lázaro Rosa Violán, Maison Delano Paris has been given a décor that showcases the leading names in contemporary design, while respecting Delano's original philosophy. The textured wall finishes of the rooms and suites, also part of the brand's DNA, are designed by Anaglypta and Au fil des Couleurs, and are beautifully paired with the Delano's iconic linen curtains.

The fabric design houses Pierre Frey, Rubelli and Jim Thompson upholster the Delano Bar's armchairs, La Chambre Bleue's cushions, as well those on the terrace, and provide the fabric for the room and suite curtains.

The participation of other major players in contemporary design include Bisazza, whose mosaics adorn certain floors, Lucien Gau's chandeliers revisited by Lázaro Rosa Violán Studio in the hotel lobby and La Chambre Bleue, Toutlemonde Bochart and Bougainville carpets in the suites and in the Delano Bar, Fermob and Mobil Project furniture outdoors, Cassina designer furniture for the Maison Delano Presidential Suite, and the fresco wall paper specially designed by Lázaro Rosa Violán Studio for La Chambre Bleue, much like the ceramic murals by ArtAntic L'Alcora, which beautifully compliment the restaurant's open kitchen.



At the Delano Bar, the OKO mirrors designed by Zieta Studio reflect the contemporary artwork

selected by the Opera Gallery. These include pieces by Damian Hirst, Umberto Mariani, Jean Boghossian, Pierre Boncompain, Pino Manos, David Kim Whittaker, Yasmina Allaoui, Ophélie Asch, and George Terzian, making up a collection that is sure to please art enthusiasts. Throughout the hotel, ornamental plants from the Jardins de Gally adorn the guest's path, providing soft complementary green touches to the 18th-century stone building; a detail that certain guests will undoubtedly appreciate.

Masterfully combining elegant contemporary touches in this classical setting,

Maison Delano Paris offers a remarkably stunning aesthetic that is both modern and timeless, with a strong identity centred around contrasts. While the hotel's public areas, such as the welcome desk and the restaurant, are very colourful, the purity and softness of the rooms and suites create an overall unique atmosphere, which is what sets the Maison Delano Paris apart.

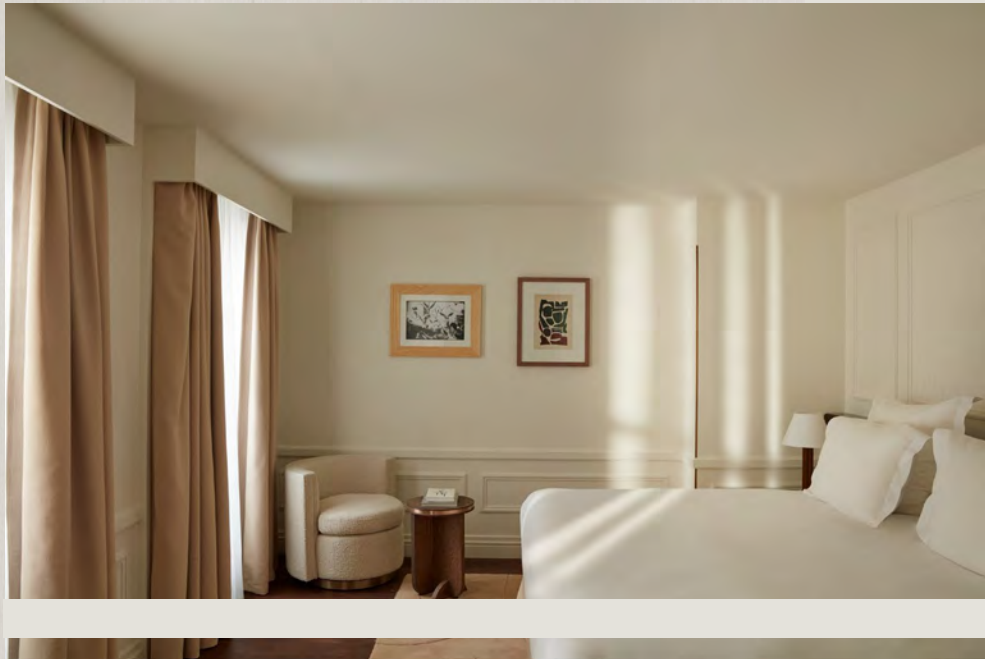




ROOMS & SUITES

With 56 rooms including 19 suites, Maison Delano Paris stands as a luxury 5-star hotel, offering high-quality services for each of its room categories. The first category, the Deluxe room, is characterised, above all, by its size, starting at 30m², thus setting the tone for the other categories.

With their spacious interiors, Maison Delano Paris' rooms and suites were envisioned by interior designer Lázaro Rosa Violán as pure and refined intimate spaces. Light tones, shades of white, beige and grey contrast with the green of the velvet benches, elegant dark wood furniture which creating a soothing setting. The iconic Delano white linen curtains adorn the windows and bring privacy to the glazed bathrooms opening onto certain rooms and suites.







The paintings displayed on the walls add a contemporary touch to the whole, whereas the 18th-century architecture, panelled walls, light parquet floors, mouldings and marble fireplaces, serve as a reminder that this is a private mansion dating from 1734. Located under the roofs, the 5th floor rooms and suites are characterised by their mansard-style ceilings, bringing to each room a touch of romanticism with a marvellous view of Parisian rooftops.

The nineteen Suites are divided into several categories: fourteen Junior Suites, three Deluxe Suites, one Grand Prestige Suite, one Grand Historical Suite and the Maison Delano Presidential Suite. Each one unique, the suites vary between 40 and 190m² – ideal for an extended stay. In the Grand Prestige Suite and the Grand Historical Suite, the 18th-century painted ceilings, towering four meters high, the contemporary furniture designed by Cassina and the artwork selected by Opera Gallery offer guests a flawless representation of a luxurious Parisian interior. These adjoining suites can be connected and rented as a single vast 190m² unit, with two bedrooms and two bathrooms, referred to as the Maison Delano Presidential Suite.





LA CHAMBRE BLEUE

DANI GARCÍA

Encircling the vast interior courtyard, a new restaurant concept created by Dani García, one of the most influential Andalusian chefs today, will welcome guests and Parisians alike throughout the day. Named La Chambre Bleue in reference to Pablo Picasso's painting, the restaurant takes its guests on a Mediterranean journey with fish, seafood, and other refined Iberian specialities. Maison Delano will also house the Delano Bar, an intimate cocktail bar with separate street access, ideal for enjoying a unique setting.

The vibrant heart of Maison Delano Paris, Dani García's new restaurant will be located in and around the courtyard of the magnificent 18th-century private mansion serving as the hotel's backdrop. The series of lounges, open kitchens, the central bar and the two wine cellars encircle the courtyard, creating a pleasant dining room extension to the restaurant, covered in winter and open in summer. The Spanish architectural firm Lázaro Rosa Violán Studio worked alongside Dani García on this project in order to bring the chef's vision to life.





The design elegantly pairs the Andalusian and Mediterranean dining spirits, while respecting the Parisian hotel's original architecture. The open kitchens, with their fresh fish displays, and the impressive cookers are decorated with a ceramic fresco by ArtAntic L'Alcora with cubist overtones. In the dining room, the custom-made furniture complements the visible fabric draping the panelled walls, specially designed by Lázaro Rosa Violán Studio for the restaurant.

The red leather seats elegantly complement the rattan armchairs, whereas the courtyard seats are designed by Fermob. The restaurant bar is also decorated with ArtAntic L'Alcora azulejos, creating a stunning dynamic with the Lucien Gau chandeliers. For added warmth and comfort, the Toile de Jouy fabric cushions add the finishing touch to the whole, creating a dynamic, contemporary feel.

La Chambre Bleue's gastronomical experience by Dani García begins with a series of appetizers featuring oysters, Iberian bellota ham, and fish, from anchovies to sardines, fried calamari, and lobster salpicón. The appetizers are followed by traditional Spanish dishes such as paellas, octopus, txuleta rib-eye steak or chicken, as well as other Mediterranean classics, such as baked sea bass. As a passionate enthusiast of red tuna, the chef from Marbella offers an entire section dedicated to this delicacy, such as the tuna tartar trio, ventresca and morillo, or tuna croquettes, to name a few dishes using different parts of the fish as a base.

La Chambre Bleue's dining menu is complemented by a wine list that offers a selection from the most renowned regions including some great vintages, which are to be selected with the sommelier in the open cellar. The offer also includes a selection of ten cocktails inspired by Pablo Picasso's painting, each one named after one of his paintings from his Blue Period.

Offering an experience that is as authentic as festive, La Chambre Bleue is open every day from 7am to 2am to Maison Delano Paris' guests and Parisians seeking to enjoy unique moments.





DANI GARCIA

Dani García, one of the most influential Andalusian chefs, has never ceased to take on new challenges, in particular on an international level through the Dani García Group. After having been awarded three Michelin stars for his restaurant in Marbella in 2019, the Chef continues to establish new locations throughout the world. Dani García began his training at the Málaga School of Hospitality, La Cónsula. In 1996, he joined the Spanish Chef Martín Berasategui's team, with whom he shares a vision of fine dining and the role as Chef.

It's at the restaurant Tragabuches in Marbella, where he would remain for six years (1998-2004), that he obtains his first Michelin star at the age of 25. These were the foundations of the cuisine that would allow Dani García to rise to fame: recipes brimming with intention, vitality and colour.

He then furthered his career at the restaurant Calima, again in Marbella, where he oversaw the kitchen for close to eight years (2005-2013). During this period, he becomes the first chef to obtain two Michelin stars in Andalusia – a true success story!

In 2013, Dani García packed his bags for New York; a trip that will ultimately influence his creativity and provide him with the necessary push to open his own gastronomic restaurant a year later – the Dani García Restaurant – quickly followed by a second one, BiBo Andalusian Brasserie & Tapas. Although the two concepts are quite different, the product remains central to the project, and both are fundamentally based around traditional Andalusian dishes.

In September 2020, Dani García inaugurated a new location at the Four Seasons Hotel, Madrid. As such, he found himself at the heart of the capital with “Dani Brasserie” offering his signature dishes, adapted to a brasserie setting.

The following year, he inaugurates two new restaurants: Leña Madrid and Smoked Room. Smoked Room is quickly awarded two Michelin stars. These locations are followed by BiBo Ibiza Bay at Nobu Hotel Ibiza Bay over two summer seasons, but also BiBo Shoreditch, Dani García’s first restaurant in the UK, within the Mondrian Shoreditch. Once again in 2021, he inaugurates two restaurants in Manhattan, US: El Pollo Verde, offering healthy cuisine, and Casa Dani, bringing an innovative twist to traditional Mediterranean dishes.

2022 began with the arrival of the Lobito de Mar concept in Doha, located in the gardens of the Marsa Malaz Kempinski hotel. This was followed by three new concepts in Spain: Alelí, offering Italian cuisine; Kemuri, a Japanese concept; and Tragabuches, centred on local products.

2023 turns out to be an exceptional year for Dani García, with projects in Spain, Tragabuches and Alelí which are opening in Madrid and **his arrival in Paris, with La Chambre Bleue within the Maison Delano Paris, the Spanish Chef’s first restaurant in France.**



THE DELANO BAR

An alternative venue with a highly-sophisticated décor, the Delano Bar welcomes guests and visitors every day as of 4pm for a truly unique experience around some of the capital's most daring cocktails, beverages and tapas. Designed by Lázaro Rosa Violán as a separate space, the slightly-hidden Delano Bar is characterised by tones of leather, tobacco, terracotta and copper, in a contemporary and iconoclast interpretation of the cocktail bar.

The armchairs are upholstered in silky Rubelli and Jim Thompson fabrics with colourful patterns, whereas the textured wall finishes create a backdrop for the contemporary artwork selected by the Opera Gallery. Perfectly positioned along the walls, the benches allow visitors to see and be seen, as they are located between the bar and the light stone fireplace complemented by an OKO mirror. As for the bar, the tan leather stools welcome cocktail enthusiasts who want to sit as close as possible to the action.

Under the supervision of Head Bartender Kevin Eteo Mba, the Delano Bar strays from the original Delano spirit in order to create a new identity in line with Maison Delano Paris' philosophy. Focusing on locally-sourced raw ingredients, Kevin Eteo Mba has created a first menu which is both festive and elegant, as if to set the tone. He has, by no means, forgotten the non-alcoholic drinks, allowing each guest to enjoy the experience they truly desire.

To accompany these elaborate beverages, what better than a refined and gourmet selection of shared dishes. Oysters, caviar and lobster rolls will tantalise the most discerning palates, as will the hummus, taramasalata and other fresh vegetable-based delicacies created on the spot. Whether it be to enjoy an aperitif or a few late-night drinks, the bar offers a complete multi-faceted experience, with guest DJs who will bring the Delano Bar to life, making it a destination in itself.



ABOUT

ENNISMORE

Ennismore is a global collective of entrepreneurial brands sharing a common goal. Managing properties and creating unique experiences throughout some of the world's most sought-after destinations, Ennismore brings together fourteen brands, with more than 100 hotels and more than 200 restaurants and night-time destinations, always with bold and innovative concepts at their core. The Ennismore lifestyle collective includes 25hours Hotels, Delano, Hyde, Mama Shelter, Mondrian, SLS and The Hoxton. [Ennismore.com](https://www.ennismore.com)

THE DELANO

The Delano offers a warm, dynamic atmosphere in a refined setting. When the Delano Miami made its stellar appearance in 1995, this one-of-a-kind hotel redefined the luxury holiday experience, marking the beginning of lifestyle hospitality. The Delano was a place of fun and leisure, where customers were free to be themselves, to enjoy a magical night or to take the time to revitalise, in a setting of trust and utmost discretion. Since its creation, the Delano's soul never wavered, always offering a relaxed setting with personalised service, without the need for excess flair. Maison Delano is a result of the brand's natural evolution, which today seeks to create lively nooks at the heart of cities, where each guest can revitalise themselves in a dynamic, relaxing and always sophisticated setting.

The Delano is part of Ennismore, a creative hotel company rooted in culture and community, boasting an international portfolio of entrepreneurial purpose-driven hotel brands founded by hotel industry players. Created in 2021, Ennismore is a joint-venture with Accor, the majority shareholder. [Ennismore.com](https://www.ennismore.com)

ABOUT

KATARA HOSPITALITY

Katara Hospitality is an international owner, developer and operator based in Qatar. Boasting 50 years of experience in the sector, Katara Hospitality is actively pursuing its strategic expansion plans by investing in unique hotels in Qatar, while developing its international collection. Katara Hospitality's portfolio has grown to 42 owned and/or managed hotels and the group is now focused on achieving its goal of 60 hotels by 2030. As the country's leading hospitality group, Katara Hospitality is perfectly in line with Qatar's long-term economic strategy.

Katara Hospitality currently owns property across four continents, in Qatar, Egypt, Morocco, the UK, France, Italy, Spain, Switzerland, the Netherlands, Singapore, Thailand and the US. Although it operates alongside some of the leading hospitality players, Katara Hospitality also manages establishments itself through its operating entities, Bürgenstock Collection and Murwab Hotel Group. Backed by numerous prestigious industry awards, Katara Hospitality has established a strong international reputation for its contributions to the Qatari and international hotel sector. katarahospitality.com

DANI GARCIA GROUP

Internationally renowned for its relaxed and innovative style, the Dani García Group was created around an avant-garde vision, combining the love of cuisine with a refined sense of good taste, shared by Dani García and his partners, Laura and Javier Gutierrez. The Dani García Group is characterised by the fundamental values of respect, loyalty, teamwork and creativity, as well as its capacity to develop new culinary brands, concepts and formats adapted to various circuits and target audiences, designing experiences that highlight the Andalusian Chef's outstanding versatility and creativity. These business values and assets allow Dani García's dream to blossom, i.e. to extend his culinary vision to all households, both in Spain and abroad.

The group's current restaurant brands include BiBo (Madrid, Tarifa, Doha and London), Lobito de Mar (Marbella, Madrid and Doha), Dani Brasserie within the Madrid Four Seasons Hotel, Leña (Marbella and Madrid), Babette, Alelí, Kemuri and Tragabuches in Marbella, and El Coleccionista, the latest location in Madrid, centred around high-end cocktails. Dani García has channelled his passion for fine dining, flame-based cuisine and hospitality at the Smoked Room, a unique and exclusive space centred around charcoal-grilled dishes and smoked products. Although the innovative concept only opened six months ago, it has already been awarded two Michelin Guide rosettes – a historical feat. The Group also includes the Dani García Workshop, the Chef's R&D centre located in Marbella, and La Gran Familia Mediterránea, his latest major catering company online, with kitchens in Marbella, Málaga, Madrid, Barcelona, Sabadell, Seville, Valencia, Alicante, Elche, Almería, Granada, Córdoba, A Coruña, Palma and Valladolid. By late 2021, Dani opened his new concept, Casa Dani, in New York, marking the Chef's last adventure in the Big Apple. In the upcoming months, the group will pursue its international expansion, with new locations in the US and the Middle East



LA CHAMBRE BLEUE

Breakfast from 7am to 10.30am

Lunch from noon to 2.30pm

Dinner from 7pm to 11pm

THE DELANO BAR

Open every day from 5pm to 2am

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