



EVOK

THE COLLECTION



AN EXCLUSIVE
EXPERIENCE
AT THE PEAK



DESTINATION

Courchevel 1850 – A classic ski resort, Courchevel has been an icon since the 1950s. In 2014, Evok opened its ski-in/ski-out Hameau de la Volière chalets on the side of the mountain, below the largest area of ski trails in the world.

HISTORY

An extraordinary trio – They are called Les Bastidons, Cryst'Aile and Nanuq. Houses at the peak. They are exceptional refuges that can host a dozen people each at this star ski resort in the Alps.

VISION

Christophe Tollemer – The interior designer created and decorated the three chalets, making each unique. For the design of these chalets, Christophe Tollemer called on over 70 artisans and designed 40 original pieces of furniture. Each has its own identity. But they all find their personality in firm, clean lines, fine wood, and elegant stone. Each chalet has five stories. Open spaces, terraces, soaring ceilings, balconies, glass doors where the light streams in: everything contributes to an unforgettable stay. You will also find a swimming pool, spa, pool table, screening room, library, bar, and personal services (concierge, butler, chef, personal trainer, babysitter, etc.) to create an experience that is far beyond typical hotel standards.





ATMOSPHERE

Exclusive luxury – The Hameau de la Volière invites you to experience the excitement of the classic Courchevel ski resort, while still enjoying the possibility of being alone, refreshing yourself, relaxing, putting your feet up, and resting. In each chalet, everything encourages you to take your time: the sitting rooms, kitchen, dining room, bedrooms, over-sized couches, the downy blankets, the soft cushions, or a dive into the swimming pool.

HAMEAU DE LA VOLIÈRE

Quartier des Chenus, Chemin des Ecureuils

73120 Courchevel

contact@evokhotels.com

hameaudelavoliere.com



A MICHELIN-STARRED
RESTAURANT
IN A HISTORIC
LANDMARK



DESTINATION

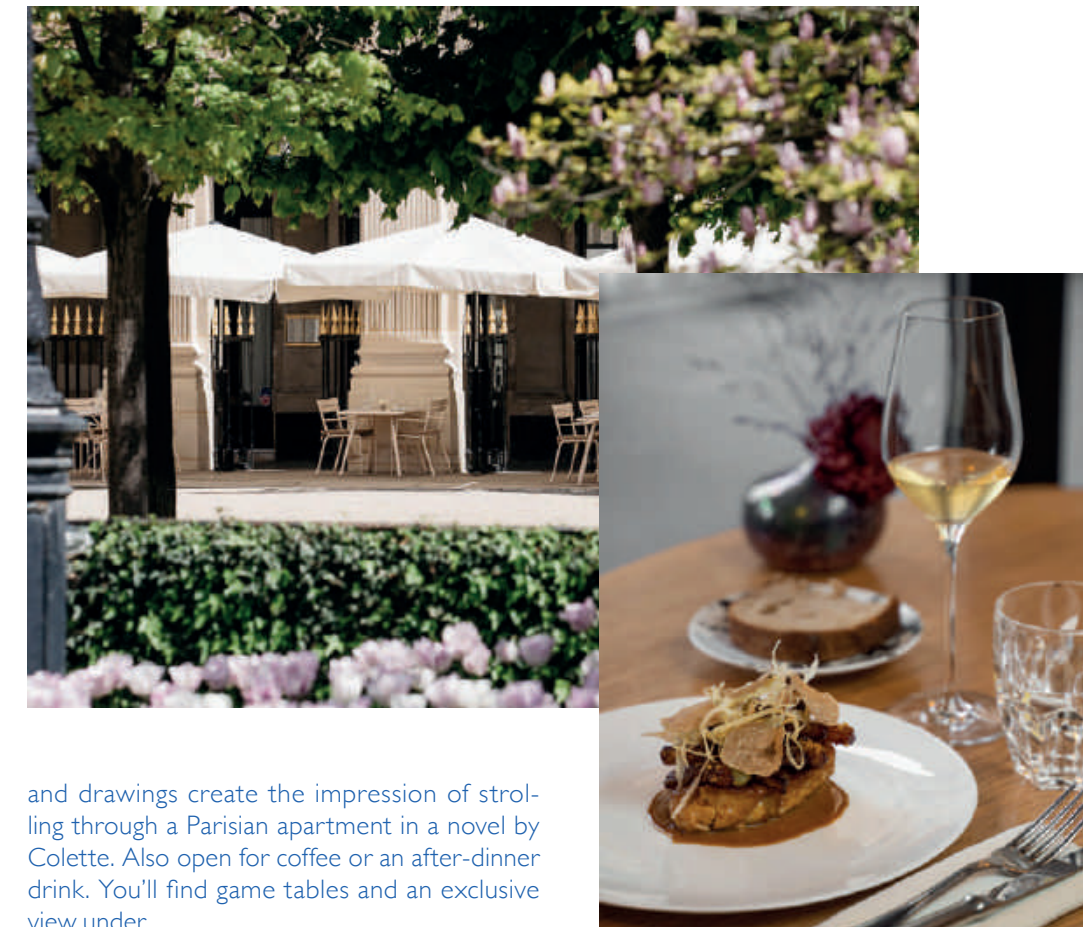
Jardin du Palais Royal – A historic, artistic, and creative neighborhood of Paris is the setting for the restaurant. Created in 1633, a historic landmark that has been described as “remarkable,” the garden is the site of a forty-seat restaurant that was awarded a Michelin star in 2017.

HISTORY

The essence of a renaissance – In 2014, Evok took over Palais-Royal Le Restaurant. The objective was to transform and rejuvenate the restaurant, giving it a new spirit. A significant investment led to rethinking and reimagining the possibilities of gastronomic cuisine. Palais Royal Le Restaurant has been transformed, revealing a new look and a new culinary identity, changing expectations for a Michelin-starred restaurant, making the dining experience uninhibited, more joyful, and more Parisian. Two years after it opened in 2015, it received its first Michelin star.

VISION

Christophe Tollemer – The interior designer was inspired by what he calls “the most beautiful garden in Paris” to arrange, organize, and decorate Palais-Royal Le Restaurant. Contrasting black and white, arches, moldings, stone, patterned floor tiles...everything echoes the architecture of the galleries alongside the garden. Artworks by Pierre Roy-Camille can be seen in the lobby that connects the Rue de Valois and the Galerie de Valois. The ground floor dining room features curtains and wall hangings of jute and linen with natural oak and rattan furniture. The same subtle harmonies are found in the sitting rooms on the second floor; where sophisticated furniture, divans, a fireplace, a library, paintings,



and drawings create the impression of strolling through a Parisian apartment in a novel by Colette. Also open for coffee or an after-dinner drink. You’ll find game tables and an exclusive view under.

In nice weather, the furniture on the terrace matches the colors of the stone in the archways of the Palais Royal. A blending of tones in perfect balance. In June and July, the terrace hosts “Jazz Thursdays.” During these exceptional summer evenings, the Palais-Royal garden echoes with the sounds of Gypsy jazz guitar and bass, offering a unique musical and culinary experience.



CUISINE

Philip Chronopoulos – Of Greek origin, he trained at the Ecole Paul Bocuse in Lyon. He then joined L'Atelier Robuchon in London and Alain Passard's L'Arpège in Paris and he took part in the launch of the Atelier Robuchon Etoile in Paris, a city that is dear to his heart. The Chef's environmental awareness is expressed in cuisine that is carefully thought out from start to finish and made with products from France. This is a way for Philip to create meaningful cuisine and lead his entire team with his vision.

The menu is regularly updated with a new format. For the Palais-Royal Le Restaurant, he has designed a menu that pays homage to French cuisine, without forgetting his original influences. His signature is his unique culinary identity. He respects ingredients as much as possible and is inspired by the seasons to reveal their textures, scents, flavors, and colors, without ever sacrificing taste and pleasure.

ATMOSPHERE

Beauty and goodness – In 2020, Evok Co-Founder and Managing Director Emmanuel Sauvage and Philip Chronopoulos decide to offer a new energy at the 1st Evok restaurant: together, they feel that it is time to give Palais-Royal Restaurant more freedom and a new vitality that is more Parisian and contemporary and can offer new perspectives. Looking for intense flavors, the Chef has created approachable, simple cuisine. There's no standing on ceremony. Bread is shared. The atmosphere and service are relaxed and simple. A creative cocktail menu is available, and the waiters



wear chinos and sneakers. Fred Viktor creates a fresh, eclectic playlist. Elegance is always present. It's revealed in a smile, a considerate gesture, or a detail which combine to make this a Michelin-starred restaurant. Enjoy a new, sociable, relaxed vision of gourmet cuisine.


PALAIS-ROYAL RESTAURANT

110 Galerie de Valois, 75001 Paris

Tél. +33 (0)1 40 20 00 27

restaurantdupalaisroyal.com





NOLINSKI
PARIS

FRENCH
ELEGANCE



DESTINATION

Louvre - Opéra – The Nolinski is nestled among the Comédie Française, the Palais Royal, Rue Saint-Honoré, and Opéra Garnier. In the morning, this neighborhood is bustling with the activity of offices, shops, hurried pedestrians, strolling tourists, and it remains alive late into the night, with Fashion Week, shows, dinners with friends, or a night at the Louvre.

HISTORY

The first Evok hotel – It embodies French art de vivre, the elegance of discreet luxury, and the charm of a place to be shared with friends. The first in a collection of very original hotels, the Nolinski combines refinement with audacity, and a classic luxury with a dash of madcap spirit.

VISION

Jean-Louis Deniot – The interior designer was inspired by classic French decoration and style throughout the Nolinski's six stories. Moldings, woodwork, vintage furniture, sculptures, ceramics, gentle lighting, doors with mirrors, plush curtains, thick rugs, a range of colors in harmony with shades of gray and polished concrete: every idea, every detail, every object gives the look of a Haussmann-era apartment to the 45 rooms (including 9 suites). A minimalist reception desk in green Carrara marble holds a bronze sculpture, and the hand-painted clouds above the grand staircase symbolize a surprising climb into the skies.



CUISINE

Designed in the timeless spirit of the 1930s, Restaurant Nolinski's menu has been created by Chef Philip Chronopoulos, who can also be found at the stoves of Palais Royal Restaurant (1 Michelin star, located a few minutes from the hotel).





LE GRAND SALON

The **Grand Salon**, designed by Jean-Louis Deniot and created by Florence Girette, features a cocktail bar with a cosy, secret atmosphere.

SPA

The ultimate Paris spa – welcome to the Spa Nolinski by La Colline, which features a granite floor; wood paneling, candles, mirrors, a 16-meter swimming pool, treatment rooms, a sauna, and a hammam. A place all its own, in soothing darkness, for new sensations. With treatments or personal training, absolute relaxation or getting into shape, enjoy a timeless experience away from the hustle and bustle of the city.

ATMOSPHERE

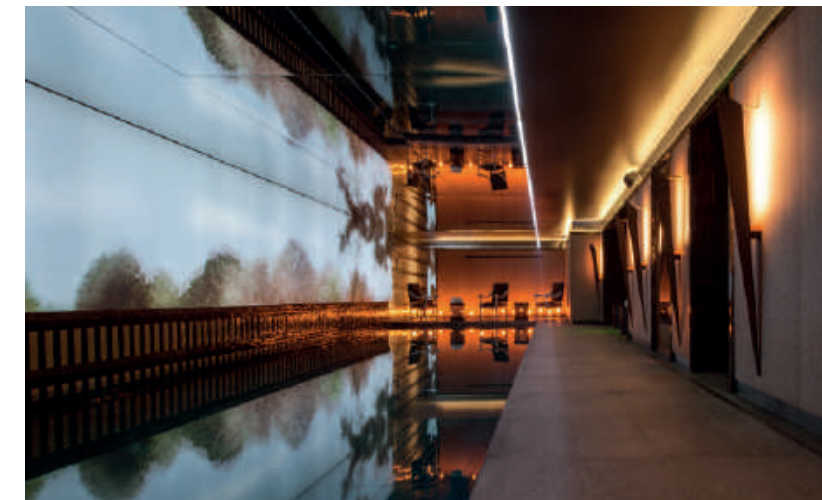
Classic luxury – A place that's elegant, curious, and bold, the Nolinski is the perfect pied-à-terre for instant immersion in Paris life. It's the ideal starting point for strolling, discovering, visiting, meeting, daring, venturing... like a real Parisian.

NOLINSKI

16 avenue de l'Opéra, 75001 Paris

Tél. +33 (0)1 42 86 10 10

nolinskiparis.com





A UNIQUELY PARISIAN LIFESTYLE



DESTINATION

The 16th arrondissement – Evok had the wild idea of choosing a chic neighborhood for a hotel with a relaxed approach to luxury. Far from trendy places in the spotlight, Brach Paris has dared to become a hybrid place of life, culture, and encounters on the west side of Paris.

HISTORY

Special delivery – In a former mail sorting center from the 1970s covering over 7,000 m², Evok has created a hotel with 52 rooms and suites. A uniquely Parisian lifestyle.

VISION

Philippe Starck – To transform the original structure, designer Philippe Starck focused on glass combined with metal, wood, concrete, and leather. These fine, durable materials are part of a unique combination of 1930s architecture, Bauhaus, Dada, modernism, and Surrealist touches. The guest rooms, lobby, and sitting rooms feature vintage objects, sculptures, and furniture — a true treasure trove to reinvent the spirit of the original building. As for the wide variety of books that can be found everywhere, they're not purely for effect, but the latest publications selected every fall.

The 7 suites on the 6th and 7th floors each have a terrace with a Norwegian sauna and a view of the rooftops of Paris. Some have views of the Eiffel Tower. Another exclusive feature is access to the kitchen garden, perched on the rooftop with a 360° view of the city.



BRACH

1-7 rue Jean Richepin, 75016 Paris

Tél. +33 (0)1 44 30 10 00

brachparis.com





CUISINE

A taste of sunshine – Chef Adam Bentalha's healthy, balanced, gourmet cuisine is inspired by all the flavors of the Mediterranean basin. His menu is constructed around produce from these sun-drenched lands, infused with spices and exotic aromas, and selected from inspired and inspiring producers. His cuisine can be savored at the counter across from the open kitchen, at the table d'hôtes or in the restaurant. On the second floor, a huge terrace, which is covered in winter, features a menu with flavors of Asia.

The Brach pâtisserie is open to Parisians year-round: this true neighborhood shop offers sweet creations by Yann Brys, who was named Meilleur Ouvrier de France.

SPORTS CLUB

Keep moving – A founding element of the Brach, the Sports Club extends over several hundred square meters, taking care of the body in a setting inspired by 1930s boxing clubs.

1,000 permanent members, along with the hotel's guests, come to swim, tone their muscles, stretch and relax. It features a 22-meter-long swimming pool, a hot tub, sauna, hammam, Himalayan salt cave, fitness classes, Pilates, yoga, a gym, a resident barber, cosmetic procedures and osteopath...

SPA

Brach has joined forces with KOS PARIS for its **beauty rooms**, located on the second floor of this immense glass building. Each precious, soothing treatment uses natural and organic ingredients from all around the world.



ATMOSPHERE

Relaxed luxury – Brach is an innovative hotel that is connected to the city, carefully seeing to every single detail. The idea is to personalize each service. Everything is tailor-made.

SINNER

IMAGINE THE
POSSIBILITIES



DESTINATION

The Haut-Marais – The heart of Paris, first a swamp, then ecclesiastical residences, later an aristocratic neighborhood, and today the domain of the avant-garde. The Marais is rich with history and stories. A historical neighborhood, a Fashion Week hub, and a cultural melting pot: this unique area has all the qualities needed to fit into Evok's bold vision.

HISTORY

Home of the avant-garde – Sinner exemplifies audacity and the quest for freedom, embracing charm tinged with fantasy, poetry, and levity. Sinner is an area of multiple impulses. Impertinence is tolerated. Artistic curiosity is encouraged. Unexpected, quirky, and unpredictable, the world of Sinner always leaves the beaten path. It is a tribute to this neighborhood, and also a nod to the happy, carefree era of the 70s and to wild nights.

VISION

Tristan Auer – This interior designer is used to navigating between various eras and styles. He also likes to be carried off "on adventures," as he puts it. The Sinner adventure was right up his alley: designing a luxury hotel with 43 rooms (including one suite) that was part monastery and part convent — a place of life and isolation, elegance and extravagance. His vision created a very unusual hotel where a façade of monastic simplicity reveals a world of carefree warmth. It is filled with contrasts and polarities. On the one hand, impressive spaces, suggestive curves, and the opulent texture of velvet and drapery. On the other, hallways illuminated by lanterns, a tailor-made soundtrack, and rooms that are inspired,



embodied – filled with books and records. The evenings are for spangles, sequins, sunglasses and all-night parties, while daytime brings calm behind the stained-glass windows, big, light-filled spaces and a soothing atmosphere.





THE HOME OF ART

Cultural events – whether it's art, architecture, fashion, music, or design — always resonate behind the stained glass windows of Sinner, which is home to 800 works of art, a well-curated selection of vinyls and coffee table books in every room.

The musical artistic direction has been entrusted to a true virtuoso: Fred Viktor. Anatole Desachy curated a unique collection, comprising as many well-known photography monographs as works published by writers from around the world. Amélie du Chalard, meanwhile, has chosen contemporary and older works of art, as well as original commissions.

CUISINE

Sinner restaurant transforms throughout the day, based on ethnic cuisine created by Adam Bentalha, such as the food of Kanoun in North Africa. By drawing inspiration from the desert and South America, he offers a diverse menu. It's tribal food, joyful and spontaneous, that creates connections through authentic simplicity and conviviality.

SPA

Perfect retreat – Its name: Ablutio. With its subdued atmosphere and a slightly monastic feel, this space outside time has been designed to resemble Roman baths. Treatments are by Orveda, a worldwide exclusive, as this is the brand's first spa location.



ATMOSPHERE

Offbeat luxury – Halfway between an intimate experience and a rite of initiation, a stay at Sinner is truly unforgettable. Whether it is a gentle hallucination for some or an invitation to escape for others, it creates strong emotions. Sinner is a hotbed for culture, including fashion, music, design and architecture.

SINNER

116 rue du Temple, 75003 Paris

Tél. +33 (0)1 42 72 20 00

sinnerparis.com





COUR DES VOSGES
PARIS

STEEPED IN
FRENCH HISTORY



DESTINATION

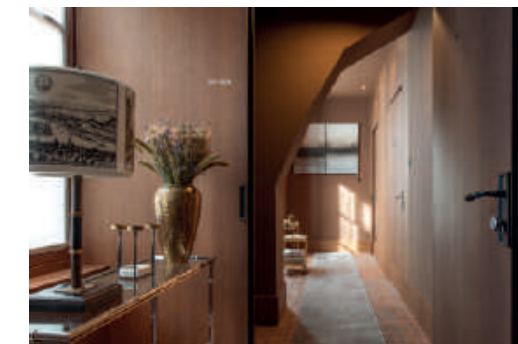
Place des Vosges – In a 17th century residence on the Place des Vosges, Cour des Vosges is one of its stately houses, with their unmistakable pink brick façades and slate roofs. It's a unique, historical, authentic location. An exclusive, landmark location for a timeless stay, inviting you to explore a different side of the Marais. There is a suite or room with a view for every guest.

HISTORY

Noblesse oblige – Entering Cour des Vosges means walking into a dream. It transports you elsewhere. It's as if the Cour des Vosges were the mansion of a grand French family, living there since the 16th century. A family of art lovers and collectors that has enjoyed gathering sculptures, ceramics, tapestries, and furnishings over the decades, representing various artistic movements and the experiences of generations of patrons of the arts.

VISION

Lecoadic & Scotto – Architects Yann Le Coadic and Alessandro Scotto reached back into history and explored the past like archaeologists, in order to reveal its beauty, uniqueness, and strength. They designed 12 rooms & suites on 4 stories, where they took care to preserve the spaces, the high painted ceilings, double doors, adjoining salons, and period objects, combining them with design pieces from the 1970s.





The result is alive with contrasts and opposites that attract: old terracotta pieces sit next to azure tapestries, candelabras illuminate stainless steel tables and glass counters, and there's a new twist on the four-poster bed, while statues gaze at lacquered screens.

The experience continues in the Roman bath and salon de thé Brach la Pâtisserie, which is also open to the general public. As in every Evok hotel, the pâtisserie is by Yann Brys, who was named Meilleur Ouvrier de France.

ATMOSPHERE

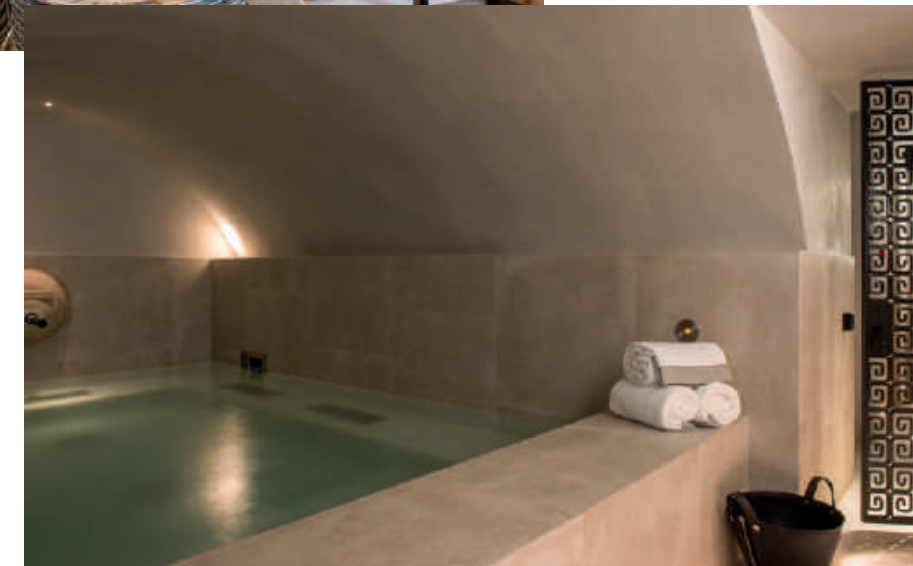
Exclusive luxury – Cour des Vosges is no ordinary luxury hotel, but a luxury house, an exceptional residence. Each room and suite feel like a pied-à-terre for epicureans, hedonists, and lovers of French history. It's an invitation to rediscover the French art de vivre, where the routine of daily life is replaced by intimacy and elegance. And it's only a stone's throw away from all the buzz of one of the most lively and vibrant neighborhoods in Paris..

COUR DES VOSGES

19 place des Vosges, 75004 Paris

Tél. +33 (0)1 42 50 30 30

courdesvosges.com





EMMANUEL SAUVAGE
LEADER OF THE ORCHESTRA

“What we offer should be right and have meaning.”

Drawing on over twenty years' experience in the luxury hotel industry, Emmanuel Sauvage has an intimate knowledge of the Parisian market. He rose through the ranks to become managing director for hotels such as Le Burgundy Paris, where he worked on the design of the post-renovation concept in 2009.

In January 2014 he was head-hunted by Romain Yzerman, and joined Pierre Bastid's family firm to create and launch the Evok group. It all began with the transformation of the Palais Royal Restaurant, which now has a Michelin star. Then came the opening of the Nolinski in 2016, the Brach in 2018, and the Sinner and the Cour des Vosges in 2019.

With a passion for the hotel business, he has developed a new vision of hospitality and service, guaranteeing the highest quality of attention with extreme personalization, along with an impulsive spirit and a bit of whimsy, or even a taste for excess. He has discovered a subtle alchemy, cooking up a rare combination of people and styles. As for luxury, Sauvage wants it to mean different

things to different people, for different hotels: a style of living for each style of luxury. As a result, each project has its own unique concept. Each destination offers a different variety of luxury: classic for Nolinski and Palais Royal Restaurant, exclusive for Hameau de la Volière and Cour des Vosges, casual for Brach, and quirky for Sinner.

Teams are unique and open-minded, with a mix of dedicated people with the skills it takes to establish a hotel, giving it identity, personality, life and even lifestyle.

The trio of Pierre Bastid, Romain Yzerman and Emmanuel Sauvage continue to develop Evok beyond the borders of France, with several upcoming international openings, including the Nolinski Venice, designed by Lecoadic & Scotto, and Brach Rome and Brach Madrid, by the one and only Philippe Starck.



HAMEAU DE LA VOLIÈRE
Quartier des Chenus
Chemin des Ecureuils
73120 Courchevel
contact@evokhotels.com
hameaudelavoliere.com



RESTAURANT
DU PALAIS ROYAL
110 Galerie de Valois
75001 Paris
Tél. +33 (0)1 40 20 00 27
restaurantdupalaisroyal.com



NOLINSKI
16 avenue de l'Opéra
75001 Paris
Tél. +33 (0)1 42 86 10 10
nolinskiparis.com



BRACH
1-7 rue Jean Richepin
75016 Paris
Tél. +33 (0)1 44 30 10 00
brachparis.com



SINNER
116 rue du Temple
75003 Paris
Tél. +33 (0)1 42 72 20 00
sinnerparis.com



COUR DES VOSGES
19 place des Vosges
75004 Paris
Tél. +33 (0)1 42 50 30 30
courdesvosges.com

PRESS CONTACT

EVOK

LOUISE SARFATI
lsarfati@evokhotels.com

BMRP AGENCY

CLAIRE GATHY
+33 (0)6 26 68 06 84
c.gathy@bmrp.fr

BÉATRICE KORB KAPLAN
b.korb@bmrp.fr

UNITED KINGDOM

ELLIE TAYLOR-ROBERTS
ellie@bacchus.agency

USA

CARA CHAPMAN
cara@bacchus.agency

MIDDLE EAST

RAMI EL HUSSARI
rami@tohpr.com

RUSSIA

MARINA SENKEVICH
m.senkevich@labibliotheque.ru



17 AVENUE DE L'OPÉRA, 75001 PARIS

T. +33 (0)1 58 12 03 03

CONTACT@EVOKHOTELS.COM

EVOKHOTELS.COM