



NOLINSKI
PARIS

**LAUNCHES THE GRAND SALON
COCKTAIL BAR**

PRESS RELEASE JULY 2021



IN A SUBDUED, intimate setting hides a new bar that offers a menu of signature cocktails, mocktails, and house-made infusions created by **Jérémy Bacquet**, Director of Cocktail Design for the Evok Group, with Nolinski as his domain.

Under the shimmering reflections of the silver leaf ceiling, the Grand Salon welcomes regulars and residents to curl up and relax on its swiveling armchairs. With cozy comfort amongst hemstitched tweed curtains, thick carpets in shades of blue and emerald green, and incredible wall coverings by **Florence Girette**, the atmosphere is perfect for relaxation.

The cocktail menu also features light fare by **Philip Chronopoulos**, Executive Chef of Nolinski Le Restaurant.

Wednesday through Saturday, from 6:30 to 10:30 pm, pianist **Margherita Gruden** performs in the Grand Salon. The inspired sounds of magnetic jazz perfectly complement the unique creations of **Jérémy Bacquet**.

Mocktails and cocktails respectively starting at €16 and €22.

SIGNATURES
COCKTAILS

€22

OPERA

BELUGA VODKA INFUSED WITH CITRUS,
GINGER ALE & BASIL

OLD ROSE

BOTANIST GIN,
SAINT-GERMAIN LIQUEUR,
APPLE JUICE,
CUCUMBER & FRESH MINT

RED LIGHT

ALTOS TEQUILA,
CRANBERRY JUICE,
RASPBERRY SYRUP & SODA



YES SIR!

WOODFORD RESERVE BOURBON, HEERING
CHERRY LIQUEUR, MARTINI RISERVA
SPECIALE RUBINO & ORANGE BITTERS

NOLINSKI

MOUNT GAY BLACK BARREL RUM,
PASSION FRUIT, LICOR 43, HOUSE-MADE
CRANBERRY SYRUP

SPRITZ EVOK

AYALA CHAMPAGNE, APEROL,
SAINT-GERMAIN LIQUEUR,
GRAPEFRUIT BITTERS



MOCKTAILS

€16



JUS DÉTOX

€12



INVIGORATING

STRAWBERRY, BANANA, ORANGE

BIG GREEN

APPLES, PARSLEY, GINGER, SPINACH

NOLINSKI DETOX

LYCHEE, RED BERRIES, GINGER

INFORMATION & RESERVATIONS:

OPEN:

3 PM TO MIDNIGHT TUESDAY THROUGH
THURSDAY AND 3 PM TO 2 AM FRIDAYS
AND SATURDAYS
PIANIST WEDNESDAY THROUGH SATURDAY

CLOSED: SUNDAY AND MONDAY

16 AVENUE DE L'OPÉRA 75001 PARIS
RESERVATIONS BY PHONE: +33 (0) 1 42 86 10 10



HAPPLENESS

GINGER BEER, APPLE JUICE,
HOUSE-MADE CRANBERRY SYRUP

MUMBAI

PEAR JUICE, KIWI,
LEMON JUICE, BASIL



ABOUT JÉRÉMY BACQUET

After studying at various hotel schools in Paris, Jérémy Bacquet was named Best Apprentice Bartender in France in 2016 while working at the Parisian luxury hotel The Peninsula. In August 2019, he became Head Bartender at Brach Paris. At Brach, Jérémy created a cocktail and mocktail menu that reflected the skill and creativity he developed during his various travels throughout the world. In 2020, he became Head Bartender of Nolinski Paris, and then of Sinner Paris in 2021. Drawing on these experiences, Jérémy Bacquet is now Head Bartender for the Evok Group and designs varied cocktail menus for all its hotels.

ABOUT MARGHERITA GRUDEN

Musician Margherita Gruden is originally from Italy. She graduated with a degree in classical piano in Italy in 2016, and her degree in musical studies was recognized by the Conservatoire Régional of Paris in jazz piano. Active on the Parisian musical scene, Margherita is working on several musical projects and is currently on European tour with the group Strange Kind of Women, the only all-women Deep Purple tribute band. She has traveled between Italy and France for 8 years performing solo and in duets, trios, and ensembles.

ABOUT NOLINSKI

Historic Paris is full of mysteries that are only familiar to those in the know.

A few cobblestones from the Comédie Française, Rue Saint-Honoré, and the Palais Royal gardens, in an area rich with history and Haussmann-era elegance, there is a place that resonates with French art and style: the Nolinski.

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 unique hotels, Nolinski combines refinement with audacity, and perfection with a dash of madcap spirit. The décor is by Jean-Louis Deniot. The interior designer was inspired by classic French decoration and style throughout 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 sky.

Discover The Restaurant and the cocktail Bar in the plush Grand Salon, light-filled rooms and the mineral spa: every space is a journey of the senses, full of emotion. A subtle atmosphere fragranced with spice and musk, a mellifluous world, the feel of velvet or tweed. Hospitality presented with passion. The passion of epicurean experiences and unexpected daydreams, where the art of details intuitively brushes mystery. After all, spontaneity and freedom are also part of the Nolinski spirit.

EVOK PRESS COORDINATION

MARTIN MOUNOT
mmounot@evokhotels.com

CONTACT PRESS

FRANCE
BÉATRICE KORB KAPLAN
b.korb@bmrp.fr

UNITED KINGDOM
ELLIE TAYLOR-ROBERTS
ellie@bacchus.agency

USA
CARA CHAPMAN
cara@bacchus.agency

MIDDLE-EAST
DIANA IONESCU
diana@the-socialiser.com

RUSSIA
MARINA SENKEVICH
m.senkevich@labibliotheque.ru



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