

SOFITEL PARIS BALTIMORE TOUR EIFFEL



SOFITEL
HOTELS & RESORTS

PARIS BALTIMORE TOUR EIFFEL

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WELCOME TO THE HOTEL BALTIMORE

Its History and Heritage

Seen from the exterior, the Baltimore hardly has the appearance of a hotel. And with good reason: the white-stone Haussmannian structure was originally a private home, built in 1892 at 88 Avenue Kléber by architect *Paul Lorin* with the help of *Gustave Eiffel*, whose famous tower can be seen from Suite 602 on the sixth floor, a must for our foreign guests.

The former noble home was converted into a hotel around 1920. In the wake of the First World War, Paris was transformed into a dizzying hub of fashion, peace and celebration: the Ritz, the Claridge and the Grand Hotel at the Place de l'Opéra drew in the elite of Anglo-Saxon society, wealthy Americans and Latin Americans – all of whom came for a taste of Parisian *joie de vivre*, the Roaring Twenties, champagne, dancing at Maxim's, gala dinners, fashion shows, jazz music and the Art Nouveau movement taking root in Montparnasse.

'Paris is a moveable feast', wrote the young journalist *Ernest Hemingway* in what would later become his iconic memoir.

Following the example of *Lord Brougham*, so-called inventor of the Riviera resort lifestyle, twentieth-century British gentry adopted the City of Light as their own, swapping the London fog for the 'French way of life'. Such was the case for *Lord Baltimore*: a voracious traveller, art-lover and gastronome, he was the first distinguished figure to settle in Avenue Kléber – and an unusual one at that. That is why his name now graces the hotel, just as the luxury hotel in Avenue George V now bears the name of its most illustrious client, the Prince of Wales

The Sweet Life in the 16th Arrondissement

Lord Baltimore was drawn to the property in the heart of Avenue Kléber because of its ideal location between the Arc de Triomphe and the Trocadéro, just minutes from the Bois de Boulogne and the Longchamp Racecourse. The hotel quickly became the home base of horse-racing enthusiasts, horse owners, bettors and casual spectators alike: strolling along the wooded walkways of the Bois de Boulogne was (and still is) a rare pleasure to enjoy in a major European capital.

And if we may: at this stately and centrally-located hotel discretion has always been king, privacy is paramount and neither paparazzi nor snooping gossip columnists are to be found. That's why, at the height of their passionate postwar romance, *Jean Gabin* and *Marlene Dietrich* sought refuge at the hotel.

At the Baltimore cosmopolitan polite society rubbed shoulders with wealthy provincial *bourgeois* and some two hundred families kept the hotel reliably full, in spite of its lack of flashy décor or a night club. After all, choosing this beautiful neighbourhood, as writer *Louis Aragon* called it, meant enjoying the comfort of a spacious apartment or sunny pied-à-terre. >



The Corridors

The Eiffel Tower

> You're in the heart of the 16th arrondissement, the ultimate stomping grounds for Parisians versed in living the good life and soaking up the charm and enchantment the City of Light has to offer.

Jean Marais lived at the Baltimore while acting in the films and stage productions of poet *Jean Cocteau* (*Orpheus*) – works which left an indelible mark on French cultural history. In more recent years, international virtuoso pianist and conductor *Daniel Barenboïm* likes to unwind in the hotel's junior suites after concerts at the Pleyel or the Théâtre des Champs-Élysées.

And so, over the years the Baltimore has forged a reputation and a unique image that transcend borders. Embellished with wrought-iron balustrades and lined with balconies and windows abloom with red geraniums, the classic six-story Haussmannian façade exudes a truly unique architectural aesthetic, far from that of a typical luxury chain hotel. Thanks to its unique character, the Baltimore stands out in this exclusive neighbourhood in the heart of chic Paris.



The Arc de Triomphe

The Longchamps Racecourse

The Bar



The Lounge



Tom, the Welcome Wall

The Lobby

Elegance, Comfort and Innovation

Enter the lobby and immerse yourself in its luxurious 'grand hotel' ambiance: mohair, taffeta, velvet armchairs and sofas flanked by tastefully appointed works of art and period furnishings, from Louis XV chests and period artwork to elegant wenge-stained beechwood tables, steel and brass-stemmed standing lamps and marble-framed mirrors.

Today's travellers are redefining the traditional codes of the hospitality industry: they demand greater flexibility and the comforts of home – all in a trendy and interactive modern setting. And technology is central to their expectations. It was with this in mind that we installed a dynamic screen combining news and interaction and promising a truly unique experience for our clients. *More than an interactive wall, the Welcome Wall is a connected experience, unique in the world, reflecting the image and values of the hotel while helping guests of Sofitel Paris Baltimore Tour Eiffel get the most out of their stay:* Nicknamed 'Tom' for a more user-friendly experience, the Welcome Wall is your virtual concierge – at your service to help you plan your trip, share, create and so much more. It took 16 months of research and development to perfect 'Tom' with the assistance of Canadian firm Float-4, a Montreal-based studio devoted to experiential design and interactive technology.

On each floor of the hotel, a variety of calligraphic engravings embellish the letters of the name Baltimore. These extra touches exude elegance and careful attention to detail, creating an enchanting aesthetic experience. >



> It's not surprising, then, that the Baltimore, with its 103 rooms including 27 junior suites and the dazzling Eiffel suite on the 6th floor, has become a Sofitel hotel – the luxury arm of the Accor hospitality group. All rooms feature the 'My Bed' concept: a mattress topper, duvet and pillows. The bedding is designed to provide a truly exceptional sleep experience: a cushioned mattress swathed in a down-filled duvet and adorned with four extra-large pillows will ensure a restorative night's sleep – a definite advantage. Since late 2016 the Baltimore has been undergoing a vast interior decorating project extending to all seven floors, every room and suite, bathroom, toilet, corridor, lobby, restaurant and all three reception lounges: the Trocadéro, the Kléber and the Foch – as well as the Eiffel lounge on the first floor. *The result is a refreshed Baltimore with a subdued modern appeal sure to please this year's guests, explains Timothé Coutellier and Lluc Giros, interior designers from Les Deux Ailes, who are overseeing the project.*

A luxury hotel is never a finished work – especially when its owners are as inspired as the Baltimore's, investors *Pierre* and *Marie Laure Esnée*, who are closely involved in the management and evolution of the hotel. Together the couple are brimming with plans and ideas and they reside on the premises several days out of every month. The Esnées have fine taste and they have been keeping a close eye on the latest improvement projects. It was *Marie Laure Esnée* who discovered Christofle's MOOD egg-shaped cutlery holder – a unique gem ensuring a sensational to start the meal.



CARTE BLANCHE

88 bis avenue de Kleber - 75116 PARIS
+33 (0)1.44.34.54.54

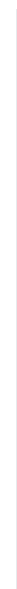
*Open Monday to Friday
Lunch served from noon to 2pm
Diner served from 7pm to 10pm*



The Dining Room



CARTE BLANCHE
RESTAURANT





The Dining Room

DINING AT THE BALTIMORE: CARTE BLANCHE

The Chef Jean-Philippe Perol

The Baltimore's head chef can draw upon a quarter century of stoveside experience and culinary creativity dating back to his hotel school days. His career took off in 1989 when he arrived at Hôtel Meurice, working under starred chef *Marc Marchand*, a master of haute cuisine. After five years at Marchand's side, Perol left for Le Pré Catalan, where he became sous-chef under *Roland Durand*, a veritable ace of spices, and rubbed shoulders with *Frédéric Anton*, a faithful disciple of *Joël Robuchon* and himself a future three-star chef.



It was around this time that the prestigious Lenôtre culinary school exceptionally appointed him to the position of cookery lecturer for a period of 18 months.

In 2001, he took over the kitchens at the Baltimore and a Michelin star soon followed (2003-2012).



The Concept: We gave “carte blanche” to Chef Jean-Philippe Perol

Now in his newly-renovated and renamed restaurant, Carte Blanche, Chef Perol is in his element, serving guests contemporary fare built around seasonal ingredients ‘at the peak of their flavour’: fruits and vegetables, wild and sustainably-caught fish, AOC-labelled meats – all cooked to perfection. The Chef wouldn’t have it any other way.

The idea? Order from one of the Chef’s seasonal meal suggestions or opt for ‘carte blanche’ to design your own meal with the Chef’s help.

A new menu is created each month to highlight seasonal products at their most flavourful – thus keeping added flavour-enhancers like salt, sugar and fat to a minimum: the modern cook strives to keep his customers as healthy as they are satiated. You can choose from three reasonably-priced ordering options:

- “MARCHÉ DU CHEF”:

FIRST COURSE/MAIN COURSE OR MAIN COURSE/DESSERT,
with water and coffee for €36
FIRST COURSE, MAIN COURSE, DESSERT,
with water and coffee for €46

- LA CARTE:

Choose from 3 first courses, 3 fish dishes, 3 meat dishes and 3 desserts >

- > Some menu items include a description, as one would expect, but others merely include the name of the main ingredient, for example: ‘Sole’.

When a guest orders one of these ‘mystery’ dishes, a discussion with the chef ensues to determine the ideal preparation for the guest, from cooking and seasoning to accompaniment.

And so the chef gives his guests carte blanche in order to prepare the chosen menu item specifically to their taste and fancy.

- CARTE BLANCHE:

AN ENTIRELY ‘CARTE BLANCHE’ TASTING MENU
Coffee, water and selection of petit-fours for €85
And including wine pairing, based on your discussion with the Master Sommelier for €130

You will enjoy your meal in a gorgeously renovated dining area that stays true to the character of the building but with an added touch of refinement: a subdued ambiance is created through a combination of soft chandelier lighting, curved lines stretching across the carpeting from wall to wall, unvarnished round wood tables, each crowned by a striking silver MOOD egg, slate knife-rests – surroundings that are the perfect reflection of a menu faithful to nature.



Wines selected by Master Sommelier Jean-Luc Jamrozik

You also have the option of designing your meal around the wine you've chosen with the help of the Master Sommelier. The restaurant's impressive wine cellar, located at the entrance to the restaurant, boasts an ever-changing monthly selection specifically designed to suit the menu of the moment. Choose from a selection of 5 whites, 10 reds and one champagne house.

From classic crus and foreign and lesser-known wines to a glass starting at €8-9 or a bottle starting at around €30, the Master Sommelier strives to offer the very best selection – something to everyone's taste, always well-suited to the seasonal menu and for the best price.



Master Sommelier Jean-Luc Jamrozik, a veritable institution at the Baltimore, is on hand to assist guests in their wine selection, as he has done for the past twenty years. Jamrozik is a fervent believer that price should be a reflection of quality and that, even for the finest bottles, rarest flasks and proprietary Burgundies, price shouldn't be a deciding factor: the customer should feel comfortable ordering and savouring the wine of their choice.

After hotel school, this expert in all matters of 'the divine bottle', Jamrozik refined his oenological art at the Relais & Châteaux hotel chain, then in Great Britain – first at the Hilton Birmingham Metropole, then at the Royal Garden in London where he became the sommelier. In 1983, his management of the wine cellar and his mastery of English

tableside hospitality at Estournel earned him a reputation as an ardent ambassador of ports and whiskies.

His unparalleled expertise in oenology and wine service led him to compete in the famous World's Best Sommelier competition in Rio de Janeiro. >

> Inspired by this experience, took a position under *Olivier Poussier*, Chef Sommelier at *Lenôtre*, who in turn would earn the coveted title in Montreal in 2000. Two competitors, two crowned champions. For Jean-Luc Jamrozik, having the encouragement of such illustrious peers speaks to the importance of friendship and mutual support. A long-time pillar of the Association des Sommeliers de Paris Île-de-France – an association of elite wine professionals – he is its current, and highly-esteemed, president.

On the wine menu, he offers a selection of the month, covering each of the wine regions of France: Champagne, Burgundy, Bordeaux, Alsace, Corsica (Calvi), the Rhône Valley, Provence, the Southwest, Jura. By the bottle or by the glass and always at attractive prices: Louis Roederer's superb 2009 Brut Premier for €19, Meursault Clos de la Barre 2013 for €23, Domaine Marquis d'Angerville's Pommard Premier Cru 2013 for €23 and Domaine Tempier's Bandol 2012 for €14. Such a selection is sure to refresh even the most discerning palate.



The Wine Cellar



The Bar



The club Sandwich



Cocktail

THE BAR

Conviviality

The Baltimore's recent renovations create a warm, inviting ambiance, as can be seen at the lobby bar and adjacent lounge where guests can enjoy smoked salmon, burgers, Caesar salad and a taste of the eye-popping cakes and tarts of the day in a setting that seamlessly mixes classic and contemporary styles: brass trellis-panelled alcoves, reserved guest tables, deep armchairs and a hearth.

SOFITEL PARIS BALTIMORE TOUR EIFFEL - THE BAR

88 bis avenue de Kleber - 75116 PARIS
+33 (0)1.44.34.54.54

Open every day from 8:00 pm to midnight



CUSTOM-MADE HOSPITALITY: FEEL LIKE ROYALTY, FEEL AT HOME

Convenience

The Baltimore has the advantage of being neither a grand luxury hotel charging exorbitant rates nor a big impersonal chain hotel lacking in character. *The Baltimore has a timeless French style that meets the needs of contemporary travellers all while staying true to its past and its identity.*

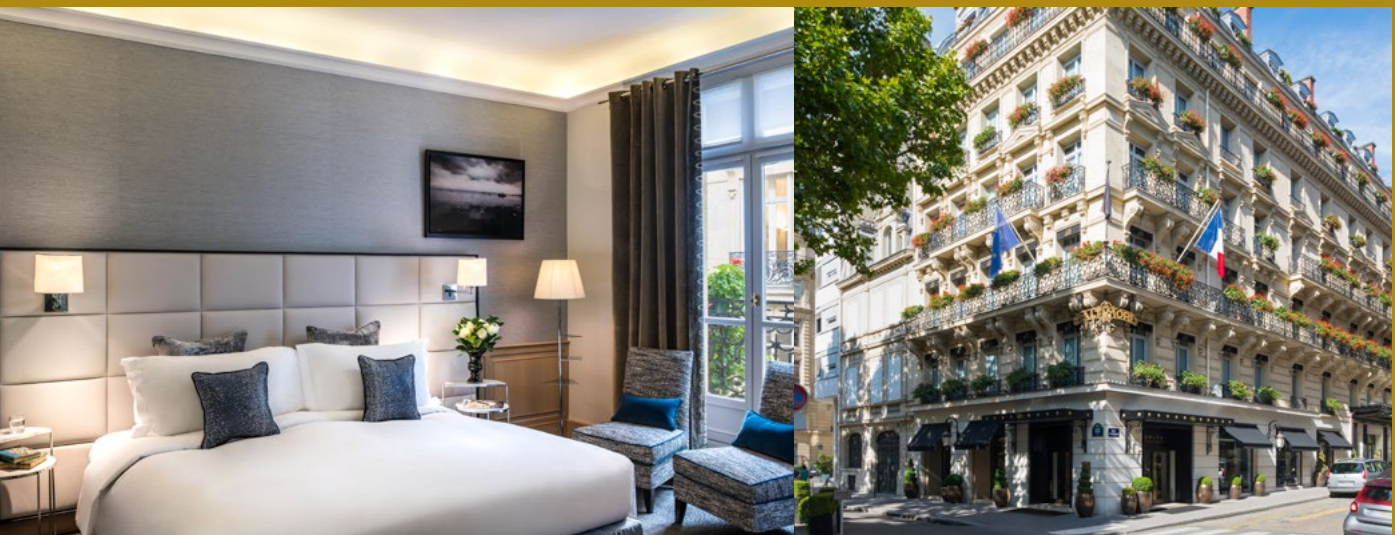
Staying at the Baltimore means living in the heart of the vibrant 16th arrondissement – and for our guests its location is a delightful advantage. For owners Mr and Mrs Esnée, managing the Baltimore is a labour of love: the couple knows each and every one of their employees by name. *Here, it's like you're being hosted by a family who are happy to make you happy.*

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