ECLIPSES
PARIS
BY CYRIL CHOISNE



Press release
January 2024

MENU

STARTER

A Restaurant-Workshop

MAIN DISH

Career path

DESSERT

A culinary Artisan



"I want to enhance the product and trigger an emotional response in my guests.
With the utmost respect for the product, I advocate for 100% homemade: from the bread offered to guests to the mini pastries"
Cyril Choisne

A RESTAURANT-WORKSHOP

Chef **Cyril Choisne** has opened **his first restaurant-atelier, Eclipses**, in the historic Carré Rive Gauche area of the 7th arrondissement.

Eclipses has a **warm** and **intimate atmosphere. The elegant decor** was designed by the chef himself and his friend **Matthieu Haton**, a designer and architect who trained at the Ecole Boulle and the director of the agency Ensemble. Matthieu Haton designed and built, the bespoke furniture, including the cellar, tables, benches and **alcoves to create a cozy environment**.

The choice of high-quality materials reflects the Haussmann style, but with a modern twist.
The result is an ideal setting perfectly in keeping with the chef's cuisine, **which blends tradition and modernity**.

Eclipses is also a **workshop** where you'll find **homemade bread, viennoiseries and pastries**, elegantly arranged in oak-clad display cases.

As part of the 'box by Cyril Choisne' menu, a selection of hot dishes, salads and refined sandwiches are available to take back to the office or for a stroll along the quays of the Seine.

At Eclipses, **everything is homemade**, right down to the butter!

CAREER PATH



Cyril Choisne honed his culinary skills in some of Paris's top restaurants. Two encounters were to prove crucial to his career. The first, in 1999, was with **Christian Le Squer at the Pavillon Ledoyen**, where Cyril Choisne acquired great versatility, switching from cooking to pastry-making. The second, in 2002, was at **Alain Ducasse's restaurant at the Plaza Athénée**, as part of the team led by Jean-François Piège. The young chef's career continued at **Jean-Pierre Vigato's Apicius**, then at **Guy Martin's Grand Véfour**.

In 2016, Cyril Choisne won **the Gault & Millau Jeunes Talents prize**. This award presents a selection of young restaurateurs with plans to open a restaurant, who have strong potential and a bold entrepreneurial spirit.
Thanks to the recognition of the gastronomic guide and its partners, **Eclipses - Restaurant & Atelier - By Cyril Choisne** opened in 2019.

Jean Gatard, or, as he's known in the restaurant, "Monsieur Jean", offers restaurant and workshop customers a friendly and caring welcome and discreet service.
Jean Gatard began his studies in the kitchen.

It was at the **Relais & Châteaux** establishments, notably the **Château Cordeillan-Bages** with chef **Thierry Marx**, that he began his career in the dining room.

After working in London at the Greenhouse, with chef **Antonin Bonnet**, Jean Gatard decided to return to Paris, to the **Grand Véfour, where he met Cyril Choisne**. He soon followed him to embark upon the **Eclipses** adventure.

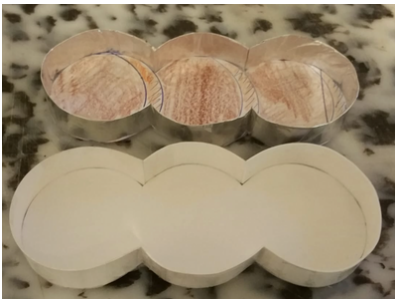


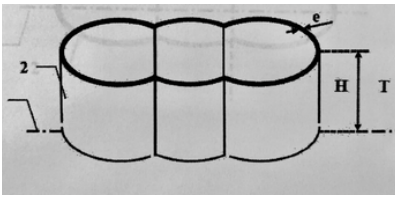
A CULINARY ARTISAN

Chef Cyril Choisne creates **a cuisine that is demanding and authentic**. He offers a gustatory journey through his constant search for the right balance of flavours. His know-how and precise gestures form a key part of his guests' experience.

He is also a craftsman who designs his own work tools. You'll notice the **unique shape** of his pastries and breads. In his Atelier, the chef **has designed and built a copper mold with 3 compartments**, 3 "Cs". It's possible to imagine an endless pie made of C C C C C C...
Don't hesitate to ask him the meaning behind of this shape!

This invention is trademarked, which is rare in this field. The ingenuity of this innovation is based on the idea of being able share a tart with friends and family, and to taste the range of flavours.









USEFUL INFORMATION

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