LE CLARENCE

Restaurant Le Clarence in Paris: ten years of excellence and the momentum of a new era with the arrival of chef Andrea Capasso

A timeless Parisian haven for lovers of haute gastronomy and fine wine, Le Clarence enters its second decade under the banner of transmission and sharing.



LESTONNAC DINING ROOM AT LE CLARENCE © CLÉMENCE LOSFELD

Housed in its 19th-century private mansion in the heart of **Paris's Golden Triangle**, **Le Clarence** unfolds like a vibrant residence where meals and tastings become unforgettable moments of conviviality. Bridging the winemaking heritage of **Château Haut-Brion** with the momentum of a new generation, **Le Clarence** generously celebrates the French Art de Vivre while remaining firmly attuned to its time. Its latest chapter: the arrival of the new chef, **Andrea Capasso**.

ABOUT ANDREA CAPASSO, THE NEW EXECUTIVE CHEF

Italian by birth and Parisian at heart, **Andrea Capasso** began training as a chef at the age of fourteen. A graduate of **ALMA,** the culinary school founded by Gualtiero Marchesi, he honed his mastery of the French and Italian classics.

His sensitivity to ingredients and precision of technique were further shaped under his mentor **Riccardo Camanini** (Lido 84, 1 Michelin star, Italy), before leading him to France. Having worked behind the scenes at **Le Clarence** for seven years, Andrea rose with distinction through the ranks to become Chef de Cuisine, then **Executive Chef**.

Today, he brings to French haute cuisine a controlled creativity, refined textures, and a delicate balance between land and sea. A symbol of the spirit of transmission and internal promotion that drives **Domaine Clarence Dillon** – the family-owned parent company of **Le Clarence** – Andrea embodies both renewal and continuity.



PORTRAIT OF ANDREA CAPASSO AT LE CLARENCE
© MAKI MANOUKIAN



A PLATE BY ANDREA CAPASSO
© MAKI MANOUKIAN

We do the most beautiful job in the world, offering pleasure to those who place their trust in us. We owe them, with great humility, our full attention.
Andrea Capasso

Andrea Capasso, when gesture becomes emotion
At **Le Clarence**, a meal unfolds like a journey outside of time. You let yourself be guided, surprised, and transported. The dishes follow one another with a sense of inevitability, and you quickly understand that behind their finely honed elegance lies the mastery of a true craftsman.

For **Andrea Capasso**, everything begins with the gesture. Repeated, refined, perfected, it becomes a silent signature: one that inspires trust and freedom, one that allows flavor to reach its purest expression. The flavors meet in infinitely subtle harmony, indulgence finds its measure, tension awakens the palate, and each bite invites the next.

A meal at **Le Clarence** plays out like a score that is both enveloping and electrifying, conceived in sequences. Each plate conveys the essence of a carefully chosen ingredient, worked with precision, then elevated to reveal multiple interpretations: sometimes unexpected yet always clear. A guiding thread of delicate richness and fine acidity extends every bite, while the land-and-sea pairings so dear to **Le Clarence** take on a new level of refinement under **Andrea Capasso**'s direction, always in service of flavor and enjoyment. **Andrea Capasso** cooks to revive through emotion: a sincere, expressive approach that leaves guests eager to return.

A weekday lunch menu, complementing the tasting menus
Born from careful observation of his guests' habits, **Andrea Capasso** has created a weekday lunch menu to complement the tasting menus, refreshed according to the seasons. This new menu allows those with tight schedules to experience Le Clarence in just one hour, without compromising on flavor or quality. A performance where the precision of service rivals the creativity on the plate.





BANKA TROUT, GWELL BY ANDREA CAPASSO – SET TABLE IN THE LESTONNAC DINING ROOM
© MAKI MANOUKIAN & VALERIO GERACI

ABOUT LE CLARENCE

Opened in November 2015, **Le Clarence** was born from the desire to create a singular blend: exceptional contemporary French cuisine combined with the understated classicism of a private mansion – like a Bordeaux château, discreetly nestled in the heart of Paris's Golden Triangle – enhanced by a wine list celebrating the diversity and elegance of French vineyards. In its first year alone, **Le Clarence** was awarded **two Michelin stars** and went on to be listed among the **World's 50 Best Restaurants** for three consecutive years.



PONTAC DINING ROOM AT LE CLARENCE © VALERIO GERACI

An Embodied Experience
At the heart of this experience is **Charles Weyland**, who serves as the *maître de cérémonie*. A former economics student, he made a radical shift to gastronomy out of a passion for service. Trained under **Pierre Gagnaire** and later at **Les Airelles** in Courchevel, he refined his craft at the **Ritz's Bar Vendôme** before joining **Le Clarence** in June 2023. Today, he embodies an elegant yet relaxed hospitality, transforming every meal into a warm, almost intimate moment within the mansion's sumptuous setting. For him, perfect service lies not in formality but in the subtle understanding of each guest and the creation of a unique atmosphere where kitchen and dining room resonate in harmony.

A New Gastronomic Era
Autumn 2025 ushers in a new chapter for **Le Clarence** with the appointment of **Andrea Capasso** as Executive Chef. A member of the establishment for seven years, he has advanced through multiple roles, from his early positions in the kitchen to Chef de Cuisine and then Executive Chef. Today, he stands as both the custodian and the future of **Le Clarence**. His measured creativity, deep respect for ingredients, and elegant balance of land and sea impart fresh dynamism to the restaurant's cuisine.

An Exceptional Wine Cellar
A true ambassador of French terroirs, **Le Clarence** boasts one of the world's finest restaurant wine cellars, where prestigious labels sit alongside rare, confidential cuvées. Rare vintages from **Domaine Clarence Dillon** take pride of place alongside more than 1,500 references representing over 500 winemakers. The diversity and depth of the French wine landscape are celebrated with the same care as the kitchen's products, thanks to the rigorous expertise of the sommelier team led by Head Sommelier **Cyril Bossard**.

A Reimagined Offer to Suit Every Desire
In addition to the tasting menus that have built its reputation, **Le Clarence** now offers a lunch selection of starters, main courses, and desserts showcasing seasonal produce, an exceptional offering for a restaurant of this calibre. **Renewed approximately every month,** it adapts to individual preferences and is particularly suited to **business lunches**, allowing guests to experience **Le Clarence** within a controlled timeframe: **a full lunch that can be enjoyed in one to one and a half hours,** depending on the desired pace.

Private Spaces for Unique Moments
Le Clarence also offers three elegant, connected private reception rooms, suitable for meetings, lunches, or professional dinners as well as private events. Just steps from the Champs-Élysées and the Grand Palais, they provide a rare, confidential, and refined setting.

A Place Apart
Housed in a late 19th-century private mansion, **Le Clarence** revives the elegance of Haussmann-era Paris in the spirit of an intimate, lived-in residence. Carefully restored by **Prince Robert of Luxembourg**, the property reveals a beautifully preserved architecture. The décor, envisioned by the Prince himself, was composed piece by piece: each object and furnishing was sourced with passion, giving the whole a singular and deeply personal identity.



PORTRAIT OF CYRIL BOSSARD, ANDREA CAPASSO AND CHARLES WEYLAND © MAKI MANOUKIAN



DETAILS OF THE CARÊME PRIVATE RECEPTION ROOM



DETAILS OF THE PONTAC DINING ROOM
© VALERIO GERACI



THE STAIRCASE AT LE CLARENCE
© VALERIO GERACI



GRILLED SCALLOPS, BEETROOT SPAGHETTI, GWELL AND BRITTANY SEA URCHIN
© VALERIO GERACI



LE CLARENCE BAR ON THE SECOND FLOOR
© VALERIO GERACI

LE CLARENCE RESTAURANT
31, AVENUE FRANKLIN D. ROOSEVELT, 75008 PARIS

RESTAURANT AND PRIVATE SALONS OPEN FROM TUESDAY TO SATURDAY
WWW.LE-CLARENCE.PARIS

LUNCH
3-COURSE LUNCH MENU (TUESDAY TO FRIDAY): €150 / PERSON
LE CLARENCE 4-COURSE MENU: €250 / PERSON
INSPIRATION 6-COURSE MENU: €380 / PERSON
À LA CARTE (TUESDAY TO FRIDAY): STARTERS FROM €80,
MAIN COURSES FROM €95, DESSERTS FROM €35

DINNER
LE CLARENCE 4-COURSE MENU: €280 / PERSON
INSPIRATION 6-COURSE MENU: €430 / PERSON





DÉTAILS OF THE FAÇADE AND THE GRAND SALON AT LE CLARENCE © VALERIO GERACI

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WITHIN THE FAMILY-OWNED DOMAINE CLARENCE DILLON GROUP

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PRESS KIT
LE CLARENCE
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