

# EAT ALY

PARIS MARAIS

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## PARIS MARAIS

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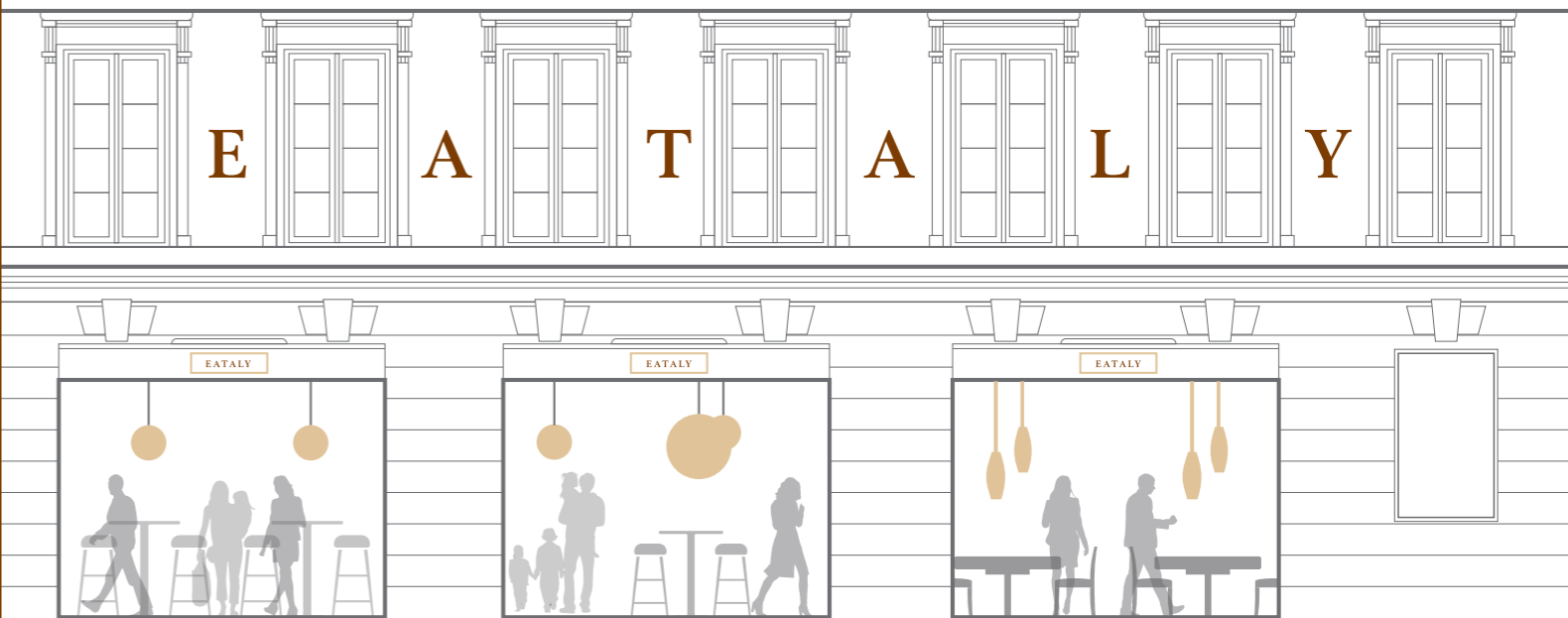
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Every day, the Galeries Lafayette group honors its commitment to style, fashion, arts and architecture by promoting its vision for a better, more responsible retail ecosystem. In the Marais district, the beating heart of the French capital, where we are most inclined to appreciate what looks, tastes and feels good, our Group is taking its commitment to taste in all its forms, to a new level, by launching Eataly Paris Marais.

Respectful of its outstanding location's heritage, Eataly Paris Marais invites us on a journey starting in the hidden streets of Paris, to the very footsteps of the Alps, and nearby regions of Piedmont, Lombardy, Tuscany, and further afield.

This new marketplace is an open, hybrid concept where we will discover, cook and eat hearty, authentic products in a pleasant environment. Each product has been hand-picked from responsible artisans, farmers and producers in Italy and elsewhere who share their passion and expertise. And that is exactly what our group is committed to: supporting excellence wherever it is, in order to promote new ways of producing and consuming.

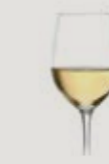
Welcome to Eataly Paris Marais.

**Nicolas Houzé**  
Chief Executive Officer  
Galeries Lafayette and BHV Marais





EATALY  
COMES TO  
PARIS



# EATALY



The Italian marketplace,  
is opening its doors  
in the heart of Paris



Eataly Paris Marais is officially opening on April 12<sup>th</sup> in the heart of the Marais district, in an exclusive franchise with the Galeries Lafayette group.

A truly worldwide phenomenon, the concept created by Oscar Farinetti in 2007 is taking over 2,500 square meters of space at 37 rue Sainte-Croix de la Bretonnerie, where it is contributing to a revival - with grocery and restaurant services offering fresh products based on shorter, healthier and safer supply chains. Inspired by the Slow Food philosophy, Eataly offers high quality food at accessible prices thanks to its privileged relationships with Italian producers. It is the first time that the vast majority of the products offered at this Parisian location are being made available in France.

Open every day of the week to meet the needs of this bustling historic district, Eataly Paris Marais offers seven different eateries and eight market counters including a butcher, a baker, a cheese monger, fresh mozzarella and pasta producing stands and fruit and vegetable stalls,

some of which are outdoors. Eataly Paris Marais also boasts the largest Italian wine cellar in Paris and includes a cooking school with daily classes, open to all.

This unique marketplace, where customers can eat, shop and learn in an authentic and friendly atmosphere, rounds out a unique ecosystem developed by the Galeries Lafayette group in the heart of the capital, covering the area from BHV Marais to Lafayette Anticipations, the Galeries Lafayette corporate foundation. This special architectural and historical ensemble offers Parisian, French and international visitors an exclusive shopping, cultural and gourmet precinct.

This unprecedented project in the heart of the French capital illustrates the Group's commitment to retailing that is more mindful of producers and consumers and that takes part in the transition towards healthier, non processed and chemical free food.

37 rue Sainte Croix de la Bretonnerie, 75004 Paris	2,500 square meters of retail space	300 enthusiastic employees, Eataly ambassadors in France
1,500 Italian products	8 market counters	7 eateries seating 400
1 cooking school, open to all	1,200 Italian wines	7/7 Open every day from 8am to midnight



# Eataly, a unique marketplace

The name Eataly is a clever combination of the words "Eat" and "Italy", evoking the country's unique bond with its cuisine - renowned for being both generous and simple. These two values are the essence of the brand and are reflected in each store. From the first blueprint sketched by Oscar Farinetti in 2003 to its worldwide expansion, the concept has remained unchanged and can be summed up in three fundamental ideas:

## Eat

Customers can enjoy the products they find in the Eataly market in the different restaurants and appreciate the authenticity of Italian cuisine.

## Shop

Customers can buy what they have been served in the Eataly restaurants at the market.

## Learn

Customers can learn about high quality food, the stories, people and traditions behind them.

After introducing the first Eataly store in Turin in 2007 and opening several flagships around the world - including in New York, São Paulo, Tokyo and Moscow - at the end of 2017, Oscar Farinetti launched FICO Eataly World, an impressive 10 hectare culinary park in Bologna, Northern Italy. This unprecedented concept treats visitors to the complete Eataly experience, from field to fork. Everyone and anyone can learn all about Italy's diverse cuisine through demonstrations and tasting sessions.

**"Mangi meglio, Vivi meglio"**



## Oscar Farinetti, a visionary entrepreneur

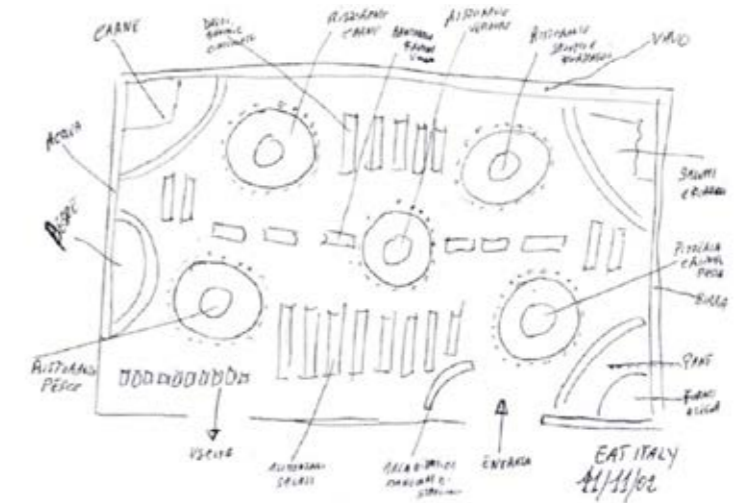
Oscar Farinetti is from Alba in the Piedmont region of northwest Italy. He has pioneered food retailing that treats its sources - the products and the people who make them - with greater respect.

After selling the electrical appliances company founded by his father in 2003, he embarked on this new venture which celebrates his country's culinary expertise and encourages more sustainable production and consumption. The producers and their products are at the heart of Eataly's sales philosophy and the customer is not only a consumer, but also an active contributor to a new, responsible way of consuming.

Today, Eataly is a hugely successful family business that Oscar Farinetti shares with his sons Francesco, Nicola and Andrea. They have whole-heartedly embraced their father's project and continue to innovate in their quest to foster a more generous, respectful attitude towards food.

Eataly's success is linked to our philosophy, because people can eat, shop and learn, all about high-quality food, three activities that don't coexist anywhere else. Also, our informal style of communication shows how direct and approachable we are, just the way people like. »

Oscar Farinetti



Oscar Farinetti sketched the first blueprint in 2003, and the concept for future Eataly stores was born.

## Eataly in numbers

**39**  
stores, including 19 in Italy  
and 20 overseas

**13**  
countries

**2,300**  
producers

**11,450**  
Italian products exported  
abroad for the first time

Nearly  
**8,500**  
employees

**30,000,000**  
visitors a year



## Eataly Paris Marais, dedicated to “Fraternité”

Every Eataly in the world is dedicated to one theme: a value, an influential person, an idea. Eataly Rome is an homage to beauty, Eataly Milan to music, Eataly Dubai to the future...

Fraternity, together with liberty and equality, is one of the values that France most cherishes since Revolution. This is why Eataly dedicated its first store in the French capital to fraternité, which symbolizes the deeply held value of encouraging solidarity and mutual understanding.

France and Italy are united in a number of ways: by geography, culture, history and, above all, by their shared passion for gastronomy and high quality ingredients.

Both cuisines, French and Italian, are renowned worldwide for their richness and variety, which reflect their unique origins. In short, their greatest asset, and what intrinsically links them, is diversity.

The French stand out thanks to how they first mastered telling the story of the customs and culinary feats behind their most iconic products. We want Eataly Paris Marais to be a meeting point between Italian and French traditions, a place where people come together around the table to spend time together, in a spirit of “fraternité”.

### Eataly Paris Marais employees, the first ambassadors of sustainable, high quality Italian food

Eataly Paris Marais has recruited 300 enthusiastic employees to work in this unique Italian marketplace, serving customers at restaurant tables, behind the counter and even from the offices. They are the first advocates of a simple and responsible way of consuming without having to compromise on quality.

Prior to the store opening, the teams were sent to Italy for special training with Eataly’s Executive Chef. Eataly encourages and transmits to all staff members its expertise and passion for excellence in order to infuse this first Parisian store with its philosophy.

# Il Manifesto di Eataly



## 0. WE’RE IN LOVE WITH FOOD.

We love high-quality food and drink. We love the stories about it, the people who produce it, and the places it comes from.



## 1. FOOD UNITES US ALL.

Good food brings all of us together and helps us find a common point of view. We believe that one of the greatest sources of joy is what happens around the dinner table.



## 2. OUR PASSION HAS BECOME OUR JOB.

We’ve dedicated our daily lives to promoting a real understanding of high-quality food and drink. How lucky are we that we get to do what we love?



## 3. THE SECRET TO QUALITY OF LIFE? QUALITY PRODUCTS.

By creating and offering the best products, we improve our own lives and bring added value to yours. Enter a world dedicated to quality: that means quality food, quality drink, and ultimately, quality time.



## 4. OUR TARGET AUDIENCE IS EVERYONE.

Whether you’re here to buy a loaf of bread, prepare for a lavish dinner, or sit down to enjoy a meal, we want this to be your place. We want you to be comfortable, happy, and enriched by every visit.



## 5. EAT. SHOP. LEARN.

This is a store with stories. Here, you won’t just discover what you love: you’ll also learn about what you love.



## 6. WE’RE IN THIS TOGETHER.

What you choose every day determines what we’ll stock on our shelves over time. When you demand quality products, you support the local farmers, fishermen, butchers, bakers, and cheesemakers who produce them. You create a better environment - for eating and beyond.



## 7. OUR THREE PROMISES TO YOU:

- 1. **Choice:** We offer a diverse selection of quality food and drink.
- 2. **Accessibility:** We are dedicated to offering the best products at the lowest possible price points.
- 3. **Knowledge:** We feel that it’s not just important that we know everything about what we sell and serve but that you also learn about the products we are so passionate about. We share with you the stories of the people and places behind all that we offer. The more you know, the more you enjoy.



## 8. YOUR TRUST IS EARNED EVERY DAY.

In all ways, we promise to be scrupulously honest. We’ll never encourage you to buy more than you need or spend more than you can afford.



## 9. THE END GOAL.

Our goal is to have you as our customer for a lifetime. The easiest means to that end is to offer the best food and drink, as well as the best environment in which to discover and expand your tastes.



# Every moment of the day is an experience at Eataly Paris Marais



Eataly Paris Marais aims to offer the best Italian products, highlighting the rich biodiversity of Italian gastronomy. All day long, Eataly Paris Marais is buzzing with activity, offering services designed to satisfy every desire - high-quality, artisanal Italian products, fresh fruit and vegetables, cured meats, a butcher, a cheese monger, a bakery, a cocktail bar, a café, a wine cellar, and themed restaurants including a pasta and pizza counter and a restaurant devoted to wine culture. Customers can enjoy Eataly from 8am to midnight, and until 2am on Thursdays, Fridays and Saturdays.

The 2,500 m<sup>2</sup> marketplace offers a host of options spread over three floors, from retail counters where customers can buy food to take out or sample on site, to a selection of restaurants and quick-service options.



## Fancy an espresso - the real thing? Head to Il Caffè & Gelato

This is THE go to place at any time of the day. In the morning, customers enjoy a traditional cornetto and a Lavazza espresso made by the Eataly Paris Marais expert baristi. In the afternoon, the atmosphere changes: Il Caffè has a wide selection of typical Italian pastries, and La Gelateria offers the traditional Venchi gelato.

### Eat in or take out

Location: ground floor,  
opening overlooking the courtyard  
Opening hours: 9am - 9pm



## At aperitivo time, rendez-vous at Bar Torino!

The bar, with its terrace on the Square Sainte Croix de la Bretonnerie, is the perfect place for time out. Customers can relax with friends over classic Italian cocktails or simply a glass of wine from Paris' largest Italian wine cellar. The cocktail bar also serves traditional focacce and pasta dishes like a true Italian bar. Bar Torino: the new place to be in the Marais!

### Eat in

Location: ground floor,  
opens onto the courtyard  
Opening hours: 8am to midnight, and  
until 2am Thursdays, Fridays and Saturdays

## An open air market with fresh produce



Eataly is, above all, a market. Thanks to its geographic location and rich soils, Italy offers perfect conditions for fruit and vegetable farming. The produce sold at Eataly Paris Marais is sourced from Italian and selected French producers and reflects the brand's core values: respect for the land, the seasons and the farmers. The market perfectly embodies Italy's trademark generosity. Its stalls overflow with fresh, colorful, sweet smelling produce worthy of the finest Mediterranean markets.

The best thing about Eataly Paris Marais is that customers never leave without knowing where the products they have bought in this unique open air space come from, who produced them and the story behind them.

And for a complete experience, all the fruit and vegetables available in the Eataly market are also used daily by the various restaurants and eateries, giving customers yet another opportunity to sample products that they can then cook at home.

### Take out

Location: ground floor  
Opening hours: 8:30am to 9pm



### A real Panetteria, the beating heart of Eataly!

The bakery is one of the hotspots at Eataly Paris Marais. All the bread is baked in the impressive 17 ton, custom-built wood-fired oven. Eataly Paris Marais chooses high-quality ingredients to make all its products, and the certified Italian organic wheat flour from Mulino Marino is just one example. All the bread and pizze are hand-made in the bakery throughout the day. As well as the traditional selection of breads, customers can enjoy focacce and the famous "Pizza Alla Pala."

Every day, these "Romana" pizze are hand-made and baked in front of customers, then served on a wooden pala, or paddle. The "Pizza Alla Pala", where the atmosphere is always warm and friendly, welcomes visitors from lunch till "aperitivo" time.

#### Eat in or take out

Location: ground floor  
Opening hours: 8am - 9pm



### La Macelleria, the temple of meat

In keeping with the Slow Food values it holds dearest, Eataly Paris Marais works with the famous butcher Yves-Marie Le Bourdonnec to guarantee a short, high quality supply chain and also offer the best in French expertise.

In addition to the best French meat, Eataly also offers meat from La Granda, a consortium of farmers in the region of Piedmont in Italy. The store's butchers are on hand to cut the meat to order and give tips on how to cook meat the Italian way.

#### Take out

Location: ground floor  
Opening hours: 8:30am to 9pm

### Salumi e Formaggi made in Italy!

The senses are flooded with the colors, smells and flavors at this counter. From North to South, from the islands to the Alps, Eataly Paris Marais has sought out the best Italian cured meats and cheeses to offer its customers a varied, high-quality selection. Some products are well-known, others less so - while some are unique. All, however, are sourced from artisanal producers. The term "Salumi" refers to a large range of salted, air dried, cooked and smoked meats. It includes sausage like Salami and Mortadella, ham like Parma and Culatello and cheeses such as Gorgonzola, Parmigiano Reggiano DOP, Robiola and Pecorino Romano. Shopping at the Eataly Salumi e Formaggi counter is a unique experience.

#### Take out

Location: ground floor  
Opening hours: 8:30am to 9pm



### La Piazza, at the center of Eataly Paris Marais

La Piazza, which means "the square", is a lively place where people gather for a bite, a drink or a chat. Naturally, it's located in the heart of the store. Anyone can sit and enjoy food and drinks from the Mozzarella Bar, Pasta Fresca Bar, Salumeria or the Vineria. A place to enjoy the Italian dolce vita!

#### Eat in

Seats 100  
Location: ground floor  
Opening hours: 8:30am to 11pm

### The La Piazza counters

#### For a drink:

The La Piazza wine bar offers Italian wines and traditional cocktails to be enjoyed in a relaxed atmosphere.

#### To eat in or take out:

- The Mozzarella Bar is an authentic mozzarella lab. It reveals the secrets behind how one of Italy's most iconic cheeses is made. Customers watch as the cheese is crafted in front of them during the famous "Mozzarella Show".
- The Pasta Fresca Bar offers pasta lovers a wide selection of pasta, all of which is hand made in store by our experts and comes with delicious home made sauces.
- The Salumeria offers a selection of Italy's celebrated antipasti and taglieri. The secret of its success is the opportunity to try the best "salumi" and "formaggi" from the Eataly market.





## An authentic Italian grocer



Eataly Paris Marais does not just sell products. It also promotes expertise and tells the stories of different regions, products and people. Customers are spoiled for choice with over 1,500 savory and sweet products sold in 1,600 m<sup>2</sup> of retail spaces. Most of these products - for example drinks like Cedrata, Chinotto and Gazzosa - are only sold in Italy and are very difficult to find in France. The store's regular demonstrations and tasting sessions with producers are an integral part of the Eataly concept. They are special moments during which customers chat with producers, who share and transmit their expertise and passion for high-quality food and drink.

### The variety of products at the Eataly market:

The best air dried Gagnano and egg pasta, but also cereals and rice - Arborio and Carnaroli for the perfect risotto.

A vast selection of Italian extra virgin olive oil, the most sought after balsamic vinegar, and sauces and condiments made with the highest quality ingredients, including the famous San Marzano tomatoes.

For those with a sweet tooth, the Eataly market offers the best traditional Italian biscuits, artisanal chocolates - rich in history and made only with Piedmont hazelnuts - honey and preserves for use as they are and in desserts. And lastly, a wide selection of coffees so customers can make a real "ristretto" at home.

### Take out

Location: ground floor  
Opening hours: 8:30am to 9pm

### La Pasta & Pizza restaurant: the real dolce vita

La Pasta & Pizza is the ideal spot for real Italian pasta and pizza in an informal setting at lunch or dinner. Customers can enjoy Eataly's signature spaghetti made with Afeltra pasta from Gagnano, fresh home made pasta and la Pizza Eataly - a unique recipe born from the perfect combination of Roman and Neapolitan styles.

No Italian meal is complete without a dessert. Here, you can find the famous gelato and tiramisù, which can be accompanied by a large selection of wines by the bottle or by the glass, as well a variety of artisanal beers.

### Eat in

Seats 160 in total  
Location: First floor  
Opening hours: from 11.30am to 11pm and to midnight on Thursdays, Fridays and Saturdays



### La Scuola di Eataly: the place to learn about Italian cuisine

Customers can also learn how to cook all this delicious food! Eataly Paris Marais offers cooking classes for children and adults. The wide selection of classes includes how to make simple Italian dishes (regional specialties or the country's signature desserts) which are easy to recreate at home, and hands-on workshops to learn Italian culinary techniques. This popular service offers customers another opportunity to discuss and exchange on a subject Eataly Paris Marais is passionate about: gastronomy and good Italian products. The more the customer knows about what is on their plate, the more they will enjoy it!

### Cooking school

Location: First floor  
For more information, go to: [eataly.fr](http://eataly.fr)

### L'Enoteca - the largest Italian wine cellar in Paris!

With more than 1,200 wines, L'Enoteca, located on the lower ground floor, is the largest Italian wine cellar in Paris. It offers wine from all over Italy, but also a selection of different "grappe", spirits, liqueurs and artisanal Italian beers. Sommeliers are on hand to advise customers and tell them all about Italy's many different wine regions. Wine tasting sessions are organized regularly to showcase wine makers and their terroirs. All customers are sure to find what they're looking for at L'Enoteca, no matter what they prefer.

### Take out

Location: lower ground floor



### Cheese aging room

Cheese is sacred at Eataly Paris Marais. That's why it is stored in the in store cellar, where customers can see the ageing process and immerse themselves in the wonderful world of Italian cheese.

### Take out

Location: lower ground floor

### The fine Italian wine cellar

This cellar contains only the best vintages of the finest Italian wines. The ideal spot for wine enthusiasts looking for a unique experience.

### Take out

Location: lower ground floor



## L'Osteria del Vino

L'Osteria del Vino is a restaurant where Italy's wines and traditional cuisine take pride of place. In the chef's skilled hands, each product is celebrated in a regional menu - risotto, truffles, seasonal vegetables and more. A sommelier stands by to advise customers, whether they have booked a table in the restaurant or are simply popping in to pick up a bottle of wine.

### Eat in and take out

Seats 60 - reservations possible  
Location: lower ground floor  
Open from 12:30 to 2:30pm  
and from 7pm to 10:30pm

### Il Bar del Vino

The large selection of wines and knowledgeable waiters make this the perfect spot for customers to have a first experience of the wine counter, pairing their tipples with antipasti for enhanced flavors.

### Eat in

Location: lower ground floor  
Open from 10am to 10:30pm





# A GALERIES LAFAYETTE ECOSYSTEM IN THE HEART OF THE MARAIS



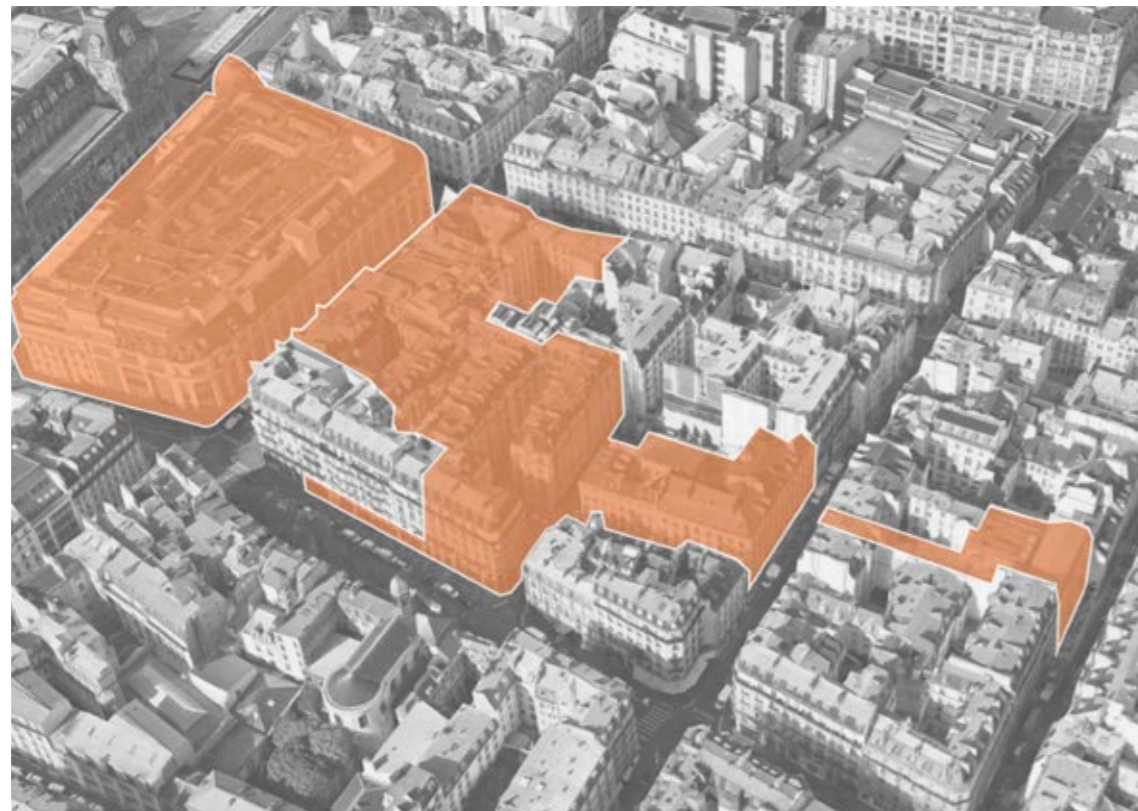




## A new living space for locals in the Marais developed by the Galeries Lafayette group

The arrival of Eataly in the Marais consolidates the Galeries Lafayette group's efforts and ambitions for this lively, iconic Parisian district. The group has developed a daring project, investing in this historic area to create a retail, culture and food precinct at the very heart of the capital.

Thanks to its location, size and market, Eataly Paris Marais is positioned at the heart of the precinct. It is a new living space for locals, a place where people pass through, between the department store and the arts center.



On one side of the precinct, there is the BHV Marais, a practical and inspiring department store which continues its expansion and is renowned for stocking absolutely everything. When it first opened, its founder François-Xavier Ruel wanted it to be the "best market in all Paris". Over the years, it has made its mark, both figuratively and literally. It is now a rallying point for creative Parisians. The flagship store on the Rue de Rivoli has expanded beyond the iconic building to offer customers a different shopping experience. The BHV Marais neighborhood ecosystem is strengthened and amplified thanks to its local store network composed of a variety of brands ranging from L'Homme mens' store, "La Cour Bleue" food court, the newly opened Galeries Lafayette-Royal Quartz Paris boutique, the streetwear brand Bape and the 14Temple sneakers shop, which make it a unique space open to all lifestyles.

On the other side of the precinct, Lafayette Anticipations, which opened in March 2018, has

establishing itself as a research and exhibition space designed for both the general public and for artists. As such, the Foundation is the first multi-disciplinary artistic production space in France. It is housed in a ground-breaking building designed by Rem Koolhaas and his architecture firm OMA. The building is a modular, adaptable space with over 49 possible layouts. It also has a production workshop in its basement, offering artists and creators from all walks of life a unique laboratory space to produce unprecedented work.

By approaching the project from an architectural angle and creating a physical link between these three exceptional destinations in the Marais, the Group has added a new dimension to the district. The BHV Marais, Eataly Paris Marais and Lafayette Anticipations are all places where people do things or learn how to do them. Each in its own way nourishes a new approach to retailing that is more collaborative, more inclusive and more sustainable.

### "Les Cours du Marais", private passages finally revealed to the general public



To connect this unusual urban precinct, British architect Jamie Fobert, who has a reputation for innovative, inspiring architectural designs, has given the Cours du Marais courtyards a new look. Passageways in private buildings are now accessible to the general public and connect the BHV Marais, Eataly Paris Marais and Lafayette Anticipations.

The opening of the Cours du Marais revives the spirit of the old passageways and of a modern Paris. These new spaces are designed to enhance the customer experience by creating connections, interludes and pleasurable moments both inside and outside the Galeries Lafayette group buildings.

To complete the retail ecosystem, the courtyards are lined with elegant shop windows which respect the structure of the historic buildings and open out onto surrounding shops and cafés. Several luxury brands have opened stores along the courtyards, enhancing an upscale offering designed to highlight expertise.





## 37 rue Sainte Croix de la Bretonnerie, a space reinvented to match the market evolutions

The Galeries Lafayette group has chosen to open Eataly's first Paris store in the heart of a district with a rich cultural identity, that is extremely popular among Parisians, French and international visitors. This exceptional property, owned by Galeries Lafayette, has been completely refurbished to welcome Eataly Paris Marais' customers.

The food hall, eateries and mobile counters are housed in two buildings covering a total surface area of 2,500 square meters. Eataly Paris Marais is designed as a place that imparts a philosophy and teaches its customers how to eat well. It does so transparently, installing its production labs in the store for everyone to see, thus providing proof of the high-quality manufacturing processes used to make its products. Customers can chat with artisans over the counter and obtain tips and advice on how best to recreate simple, tasty dishes at home.

The main building, which has three floors available to the public, houses most of the Eataly Paris Marais activities: the grocery and various retail counters (the bakery, the cured meats counter, the cheese monger, the butcher, the fresh pasta stand and the caterer), a popular central restaurant (La Piazza), a fine dining restaurant, the largest Italian wine cellar in Paris and the cooking school.

A courtyard with an open-air fruit and vegetable market leads to the second, smaller building. Here, a typical Italian café welcomes customers for breakfast all day long. There is also a gelato space serving traditional Italian ice-creams.

In the evening, it becomes an informal area where people gather on the terraces to enjoy an "aperitivo alla parigina" (Parisian-style aperitif).





## Nurturing what looks, tastes and feels good

For 125 years, the Galeries Lafayette group has been committed to the arts. The group is keen to create an urban, cultural and retail ecosystem in the Marais that blends in with its surroundings and heritage and has therefore made art a key ingredient in its architectural approach.

Located opposite Lafayette Anticipations, a stone's throw from the Centre Pompidou, Eataly Paris Marais enriches this ecosystem. A symbol of innovation and modernity, the building that houses it is a perfect blend of conservation and reinvention. The back of the building has been deconstructed and then reconstructed to offer an open, adaptable, flexible space that can house a retail concept that by its very nature, is destined to evolve.

In the main building, many of the interior partitions have been removed to create open areas for easy circulation. It features a glass roof which fills the center of the building and the main restaurant with natural light.

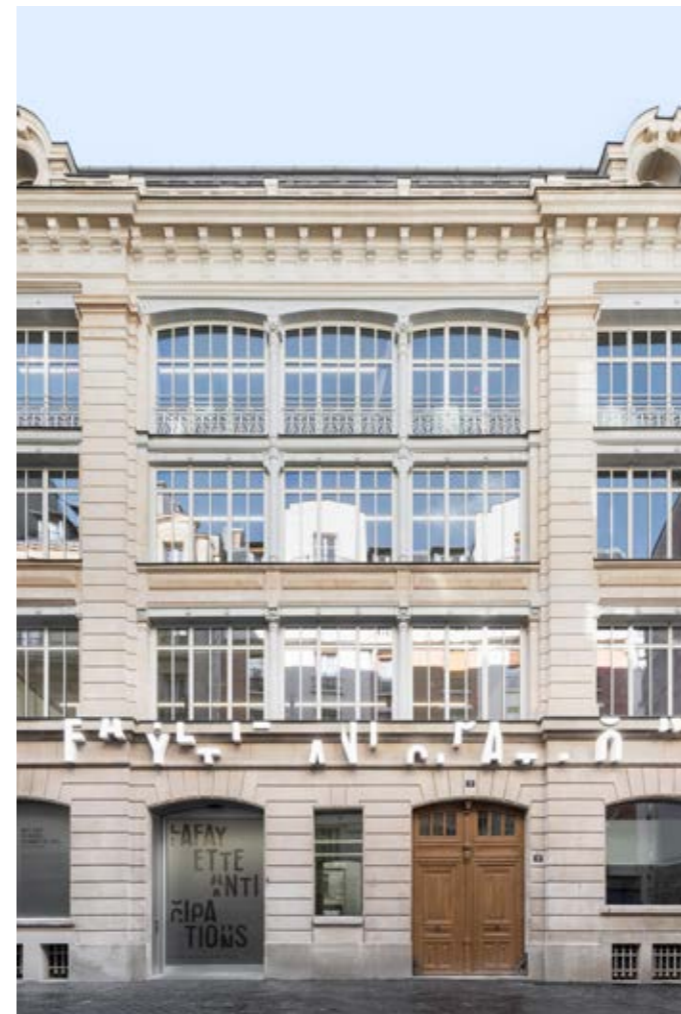
The Galeries Lafayette group and its property development company, Citynove, invited artist Martin Boyce to create his first large installation in Paris for this project. His three permanent works of art - the floor, the roof and the entrance door - blend in perfectly with the surrounding architecture. They are the counterparts to the work of art created by Ulla von Brandenburg for "La Cour Bleue" at the BHV Marais, in the same street.

### About Martin Boyce

Martin Boyce is a neo-minimalist Scottish artist whose sculptures and installations poetically explore the intersections between art, architecture, design and nature.

He is renowned for the way he decomposes, distorts and abstracts design shapes and everyday indoor and outdoor objects, to create balanced architectural compositions that are not immediately recognizable, despite their familiarity. Martin Boyce's sculptures are a direct reference to a selection of specific designer objects and his work for Eataly Paris Marais is inspired by the Cubist Trees created by French modernist sculptors and twin brothers Jan and Joël Martel.

After exhibiting at Skulptur Projekte Münster in 2007, he represented Scotland at the Venice Biennale in 2009 with "No Reflections". In 2011, he was awarded the Turner Prize by London's Tate Britain for his installation "Do Words Have Voices" exhibited at the Baltic Center for Contemporary Art. In January 2018, with the support of the Clore Duffield Foundation, he created "Remembered Skies", a new paved terrace for one of the Tate Britain's courtyards.







### **About Galeries Lafayette group**

Specialised in city-centre fashion retailing, the Galeries Lafayette group is a family-run private group, with 120 years' history in commerce and retail. A key player committed to provide the best possible experience in retail and creation and a major private employer in France with 16,000 employees, the Group is committed to setting the standard as an omni-channel and responsible retailer that puts the customer first and is actively engaged in promoting the French "Art of Living". With retail sales of Euros 4.5 billion, the Group enjoys international recognition through its iconic brands: Galeries Lafayette, BHV MARAIS, La Redoute, Galeries Lafayette-Royal Quartz Paris, Louis Pion, Guérin Joaillerie and BazarChic. The Group supports the brands in their asset, digital and creative transformation through Citynove, Lafayette Plug and Play and Lafayette Anticipations - Galeries Lafayette Corporate Foundation. More information on [groupegalerieslafayette.com](http://groupegalerieslafayette.com), on LinkedIn and on Twitter (@Galeries\_Laf)

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