

by Benjamin Le Moal

BARS & RESTAURANTS ÉPHÉMÈRES

Concept







OPENING A RESTAURANT WHERE IT IS NOT EXPECTED...

UNIK IS A CONCEPT OF POP UP BARS AND RESTAURANTS WHICH TRANSPORTS YOU TO A UNIVERSE WITH EACH EDITION.

SECRET PLACES, ARTIST RESIDENCES OR CLASSIFIED SWIMMING POOL...

UNIK GIVES YOU AN UNUSUAL AND EXCEPTIONNAL CULINARY EXPERIENCE!





Graduated from Ferrandi Paris, the French School of Gastronomy, Benjamin offers his services as a private Chef since 2012

Passionate about gastronomy, he trained with Chefs such as Philippe Mille (2 michelin stars and Meilleur Ouvrier de France), Alain Dutournier (2 michelin stars), Dominique Fonseca (Meilleur Ouvrier de France, 28 years in Ritz Paris), and Adrien Roux.

Through the private Chef activity, he wants to share this passion with you, bringing his cuisine and restaurant concept to your home.

He opened the Paris Gastronomie shop in Saint-Cloud in 2013, then also offers an inventive, varied and respectful cuisine in full and original meal trays for companies and individuals.

In May 2014, Benjamin joined the team of Smart & Light France as a culinary coach. His role: to accompany customers in the re-education of food, to find the pleasure of cooking healthy, good and light.

End of 2014, he develops the concept of pop up restauants and bars: **UNIK**.

UNIK is an innovative concept that transports you in secret and unexpected places each time. **UNIK** makes you live an exceptional sensory experience!

PRIVATE CHEF

BtoC



KITCHEN ...

WEDDING, BIRTHDAY PARTY, CRUISE OR TRIP...

LET A CHEF ENTER INTO YOUR



CHEF BENJAMIN LE MOAL PUTS HIS
TALENT AND CULINARY CREATIVITY
AT YOUR DISPOSAL FOR EACH OF
YOUR EVENTS.



FROM THE MENU TO THE ARTS
OF THE TABLE, THROUGHT THE
MAGIC OF THE PLACE, HE PUTS HIS
EXPERIENCE AT YOUR SERVICE.

www.benjaminlemoal.com



PRIVATE CHEF

B to B



A SUR MESURE OFFER TO IMPRESS YOUR GUESTS



PRODUCT LAUNCH, END-OF-YEAR EVENTS, CORPORATE DINNER OR LUNCH, COCKTAILS...

OFFER TO YOUR CUSTOMERS AND EMPLOYEES AN ATYPICAL AND QUALITATIVE EXPERIENCE!



FROM THE MENU CONCEPTION TO
THE TABLEWARE, TROUGHT THE
MAGIC OF THE PLACE, NOTHING WILL
BE LEFT TO TO CHANCE!



INSPIRATIONS MARINES





Amuse-bouche

Depending of the inspiration of the Chef

Starter

Langoustine:

In Tartar, Strawberries Gariguette and Basil Black sesame sorbet

Main

Seabass:

Crunchy Green Vegetables, Cockles and Champagne Sauce

Dessert

<u>Le Dôme</u>:

Mandarin and Yuzu mousse, Madagascar Vanilla, Joconde Biscuit

ÉVÈNEMENTS ÉPHÉMÈRES & PRIVATE CHEF





WINTER IN PARIS

Amuse-bouche

Depending of the inspiration of the Chef

Starter

Ravioli:

With half-cooked foie gras and black Perigord truffle, beef consommé infused with Thai basil

Main

<u>Salers Beef Tenderloin</u>:

Thousand leaf of black truffle from Perigord, 18 months ripened county, crushed potatoes, reduced juice

Dessert

<u>Saint-Honoré</u>:

Zéphyr Chocolate, Light Passion Cream and Mango

ÉVÈNEMENTS ÉPHÉMÈRES & PRIVATE CHEF

Ambience

TO COMPLETE YOUR EVENT...



We also offer a wide range of furniture, tableware, accessories and floral decoration...

Furniture*:







PAILLERON POOL: WHEN 900 000 M³ OF WATER GIVE WAY TO THE MAGIC OF GASTRONOMY!

IMAGINE A SWIMMING POOL CLASSIFIED HISTORICAL
MONUMENT, METAMORPHOSED FOR 3 DAYS IN AN EPHEMERAL
GASTRONOMIC RESTAURANT...

GO DOWN THE STEPS OF THE POOL COMPLETELY EMPTIED,
DISCOVER THE SURPRISING ARCHITECTURE ILLUMINATED BY A
SOFT AND COSY LIGHTING.









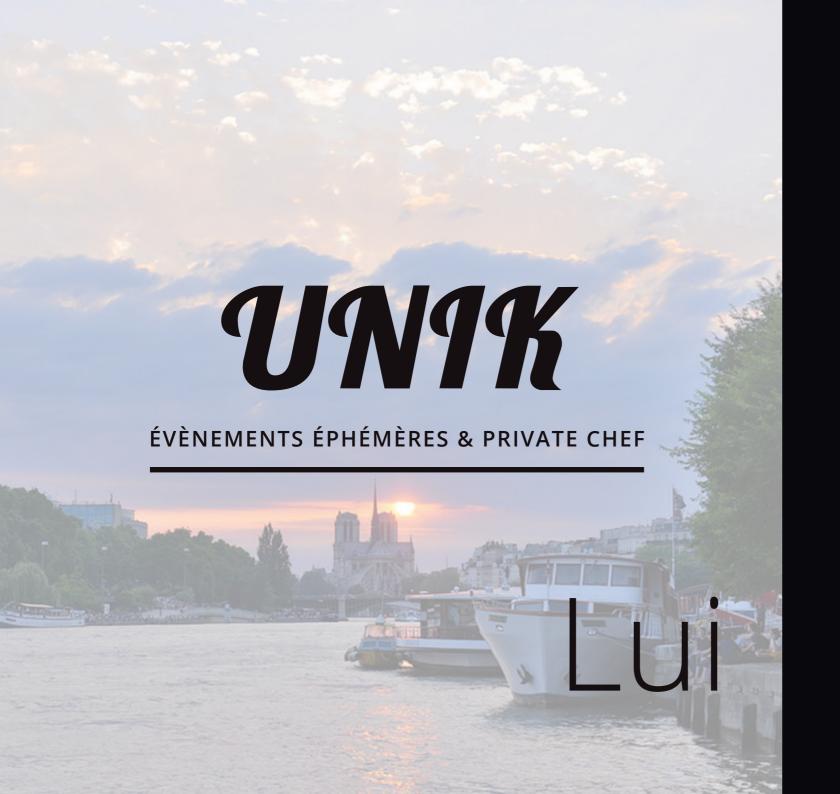




UNIK & CÎROC.

IMAGINE AN HOTEL PARTICULIER FACING
THE EIFFEL TOWER, HOME TO TALENTED
PERSONALITIES SUCH AS PEARL WHITE,
JACQUES HOMBERG OR THE INCREDIBLE
MR Dior...

DNIK INVITES YOU ON A TRIP FOR 3
DREAMY EVENINGS: A WINTER GARDEN
WHERE YOU CAN ENJOY CÎROC SIGNATURE
COCKTAILS WHILE LISTENING TO A
LOUNGE MUSIC PROGRAM. GO THROUGHT
THE DOOR OF THE HOUSE TO ENJOY
GOURMET TAPAS ACCOMPANIED BY A FINE
CHAMPAGNE WHILE ADMIRING THE EIFFEL
TOWER...





LUI MAGAZINE CHOOSED **UNIK** TO CELEBRATE HIS BIRTHDAY...



IN A SECRET HANGAR LOCATED PORT
OF THE ARSENAL, **UNIK** OFFERED TO
ITS GUESTS A GLAMOUROUS AND
SENSUAL UNIVERSE AT THE IMAGE OF
THE BRAND...



FOLLOWING A GASTRONOMIC
DINNER OF MORE THAN 100
PRIVILEGED, JOEY STAR OFFERED A
PRIVATE SHOW FOR 300 GUESTS...

ÉVÈNEMENTS ÉPHÉMÈRES & PRIVATE CHEF









UNIK MONACO YACHT SHOW

ON THE OCCASION OF THE 2017 MONACO YACHT SHOW, WE INVITE YOU TO LIVE AN EXCEPTIONAL EVENING ABOARD A REAL FLOATING PALACE OF 48 METERS.

AN UNMISSABLE RENDEZ-VOUS OF FRENCH ART DE VIVRE, YOU WILL DISCOVER FASHION HAUTE COUTURE AND JEWELLERIES.

ALL WHILE ENJOYING CHAMPAGNE AND CAVIAR DURING A REAL GASTRONOMIC COCKTAIL.









XMAS PARTY UNIK X MONTALE

FOR CHRISTMAS DIVE INTO A
MAGICAL AND FRIENDLY UNIVERSE
DURING THE MOST GLAMOROUS AND
CHIC PARTY OF THE CAPITAL!

FOR THE CHRISTMAS PARTY **UNIK**OPENS TO YOU THE DOORS OF THE
CHRISTIAN DIOR'S HOUSE FACING THE
EIFFEL TOWER.





UNIK TERRASSE EIFFEL

THIS SUMMER **UNIK** INVITES YOU TO FEEL THE MAGIC OF PARIS.



NICHED ON THE ROOF OF THE CAPITAL, REAL HEAVEN OF PEACE, OFFERING ONE OF THE MOST BEAUTIFUL VIEW IN THE WORLD, **UNIK** TERRASSE EIFFEL WILL MAKE YOU LIVE AN EXPERIENCE OUT OF TIME.



LOCATED ON THE TOP FLOOR, THIS
INTIMIST PLACE OFFERS TO YOU A FEW
TABLES ON TWO SEPARATE TERRACE,
BOTH WITH A PANOMARIC VIEW ON THE
CITY!

UNIK THE EPHEMERAL CONCEPT THAT ADAPTS TO YOUR DESIRES...

Fashion Week Paris, Cannes Film Festival, Grand Prix de Monaco, Yatch Show...

Each of your events become **UNIK**...



ÉVÈNEMENTS ÉPHÉMÈRES & PRIVATE CHEF

Contact

INFORMATIONS & BOOKING

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