

Press release

François Pinault has invited chef Michel Bras to take charge of the Bourse de Commerce's restaurant

Invited by François Pinault, Michel Bras will be bringing his refined cuisine to the restaurant located within the Bourse de Commerce, the Pinault Collection's new home in Paris.

The restaurant will be named La Halle aux Grains, in a reference to the building's past: it was formerly a grain exchange, built in 1763 on the site of the Bourse de Commerce.

Located on the building's third floor, the restaurant will provide views over the central rotunda of the building, transformed by architect Tadao Ando, and onto the city, toward the Église Saint-Eustache and the new glass canopy over the Forum des Halles, and beyond, on the tour Saint-Jacques and the roofs of Paris.

Among these two family endeavors, among Michel Bras, François Pinault, and his son François-Henri, a strong bond of affinity has been forged. They share an appetite for authenticity, for a joyful sobriety, a quest for the essential. Their connection was fed by a mutual fascination for the others' native regions, two resilient soils made of granite and schist: the Aubrac region, in the Massif Central region, and the Pays de Dinan, in Brittany.

"Michel Bras and I are both deeply interested in the arts of our era and committed to the most sincere and radical forms of expression; we're also both solidly attached to our roots. Historically, flavors from all over France were brought together at Les Halles, where the Bourse de Commerce is still a navel. It made sense to invite the Bras family to take over the restaurant," explains François Pinault. "Fortunately, they kindly agreed to come up to Paris and share their uniquely excellent cuisine with the Bourse de Commerce's visitors."

"By nature, we've always been inclined to pursue projects in which art and architect occupy a central role," observes Michel Bras. "François Pinault's project stunned us. Tadao Ando's light architecture will glide into the space of the Bourse de Commerce, bringing contemporary art to this historic structure. This project provides us with the rare opportunity to share our table with a wider audience. We expect to have an incredible adventure in Paris. It begins now."

"In the Ventre de Paris (to use Zola's designation for the area in his eponymous book, literally meaning the belly of Paris), where culinary traditions are alive and strong, visitors can enjoy a wide range of bistros, brasseries, cafes, and some well-known restaurants. This new restaurant will be entirely original; we don't intend to compete with our neighbors or to seek awards and recognition. Visitors to the museum from Paris and abroad will be able to enjoy the experience of the Bras's culinary artistry in Paris for the first time," adds Jean-Jacques Aillagon, director of the Pinault Collection.

**The Bras family:
a few key dates**

- 1965: Michel Bras assists his mother in opening a restaurant in Laguiole, Lou Mazuc. Michel and his wife Ginette Bras later take over running the restaurant.
- 1992: the Bras family opens a restaurant Le Suquet, at the top of a hill overlooking Laguiole, in Auvergne.
- 2002: Michel Bras opens another restaurant in the Windsor Hotel, in the village of Toya, Hokkaido, Japan.
- 2009: Sébastien Bras and his wife Véronique take over Le Suquet.
- 2014: the Café Bras opens in the Musée Soulages in Rodez.

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