

THE HOUSE *LENÔTRE*



THE HOUSE
YOUR EVENT
OUR REFERENCES
GENERAL TERMS OF SALE

*“Lenôtre is all the magic of a brigade that creates each day with **boldness** and **passion**, to transform each of your events into a true celebration.”*

Guy Krenzer

DIRECTOR OF CREATION, LENÔTRE



Our *Brigade*

The Chefs and Meilleurs Ouvriers de France of the Lenôtre House elevate and reinvent French gastronomy.

Each day, they invite you to enjoy the pleasure of an exceptional cuisine, both daring and responsible.



Guy Krenzer

DIRECTOR OF CREATION

Two-time Meilleur Ouvrier de France
A worthy heir to Gaston Lenôtre, Guy Krenzer carries on the House's unique expertise across the full diversity of its know-how.

Guy Krenzer is the maestro of the largest brigade in France, made up of more than 250 chefs.



Etienne Leroy

HEAD OF SWEET CREATION

Pastry World Champion



Fabrice Gendrier

HEAD OF SAVORY CREATION

Meilleur Ouvrier de France



Eric Finon

EXECUTIVE CHEF, LENÔTRE PROVENCE CÔTE
D'AZUR

Meilleur Ouvrier de France



Fabrice Brunet

HEAD OF SAVORY CREATION

Meilleur Ouvrier de France



A Parisian *House*

Since 1957, Lenôtre, founded by Gaston Lenôtre, has accompanied life's special moments, in its boutiques, at bespoke events and within its school.

The women and men of the House, chefs and Meilleurs Ouvriers de France, place their expertise at the service of every client, with care and precision.

Lenôtre upholds an artisanal model and nurtures a family spirit, where generosity, sharing and high standards guide every gesture.

Every creation is part of a quest for balance, where detail shapes the whole, carried by a measured expression of boldness.

Reinventing itself, offering new culinary and event experiences while maintaining constant rigor in the quality and reliability of its services, remains at the heart of the House's approach.

A Committed House

From field to plate, Lenôtre ensures the quality and sustainability of its seasonal products.



Our House is ISO 20121 certified and an ECOVADIS silver medalist.



Committed to reducing our carbon footprint

- Recycling: organic waste into biogas/compost, oils into biodiesel.
- Renewable energy at our Plaisir site: 50% (2022), 80% (2023), 100% (2024).
- Carbon assessment of your events through our partner CLIMEET.



Passionate about French quality

- 100% of our butter and cream are French,
- 100% of our cheeses carry the AOP/IGP label,
- 100% of our fish are MSC-certified; 75% of our meats and 85% of our fruits are produced in France.
- Reduction of sugar, salt and fat in our new recipes.
- Redistribution of food not consumed at your events to local associations through our partnership with SAVR.
- Almost complete valorization of our raw materials.



Attentive to communities and vulnerable people

- Partnership with the Banlieue Santé association for the opening of the Café des Femmes in Plaisir: reintegration of women in vulnerable situations.
- Participation in 2 programs supporting people in difficulty and the integration of refugees in France.
- Collaboration with the ESAT Les Fourneaux de Marthe et Matthieu at our events.

A Reduced Carbon Footprint

Committed to a continuous improvement approach, Lenôtre is able to assess the carbon footprint of your events.

In partnership with CLIMEET, we provide a clear and transparent assessment of the environmental impact of each reception, helping to identify meaningful actions that contribute to more responsible event experiences.

More than a measurement tool, this evaluation offers valuable insights into the main sources of emissions and supports the design of events that combine excellence, transparency and sustainable commitment. Cette seconde version est généralement plus adaptée à une clientèle B2B premium, internationale et corporate.



Reducing Food Waste

Because excellence and responsibility go hand in hand, Lenôtre is committed every day to reducing food waste and promoting more sustainable events.

Through our partnership with SAVR, we offer the opportunity to recover surplus products from your event* and redistribute them to local charities and community organizations that need them most.

SAVR at a glance:

- Leading food redistribution partner for Parisian caterers
- An average of **37 kg of food saved** per event
- Equivalent to approximately **67 meals redistributed**
- A network of **11 beneficiary charities** across **3 cities in France**

* Product eligibility subject to validation with your Lenôtre contact.



How the Collection Process Works:



In return for a fixed service fee**, the programme includes provision of collection containers, recovery of surplus food products, transportation of donations, identification of the beneficiary charity, redistribution of food products, compensation of SAVR operational teams.

** Potential tax deduction of up to 60% of the value of the donation, subject to applicable regulations.



A service founded on parity, equity *and inclusion*

At Lenôtre, the service and kitchen staff embody the excellence of the welcome and of the experience our clients enjoy. This commitment goes well beyond operational quality: it rests on fundamental human values and a firm determination to build an inclusive, equitable and gender-balanced working environment.

We firmly believe that the strength of our teams comes from their diversity. That is why we ensure that every hire is based on skills, interpersonal qualities and the desire to learn, without discrimination based on gender, origin, age or background. Our recruitment process promotes gender parity, reflecting our conviction that everyone, whatever their identity, can contribute to collective excellence.

OUR *REFERENCES*



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LONGINES
PARIS EIFFEL JUMPING
CHAMPS DE MARS
1500 + 900 guests



RYDER CUP
GOLF NATIONAL
16 289 guests on 6 days



ROLEX MASTER
MONTE CARLO
HOSPITALITY
8000 guests



RUGBY WORLD
CUP
STADE DE FRANCE
8000 guests



EXCLUSIVE CATERER
OF THE PARIS LA DÉFENSE
ARENA SITE



EXCLUSIVE CATERER
OF THE STADE DE FRANCE SITE



ASSOCIATION ANTOINE ALLENO
PAVILLON LEDOYEN
580 guests



AGENCE ALLEGRIA
PYRAMIDE DU LOUVRE
650 guests



COTEAUX CHAMPENOIS
CHÂTEAU DE VERSAILLES
400 guests



ALLIANZ
LA SEINE MUSICALE
1500 guests



LENÔTRE

P A R I S

LENÔTRE – 40 RUE PIERRE CURIE BP6, 78375 PLAISIR