

PRESSE KIT

Charbone
PARIS

A new table, a new Paris address

Opening Monday, October 12, 2026

16 avenue de l'Opéra, Paris 1^{er}

A PARISIAN TABLE, FROM LUNCH TO DINNER

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On Monday, 21 September 2026, Charbone opens at 16 avenue de l'Opéra with a new facade, a new identity, an open kitchen, a renewed approach to tableware and a menu signed by Adam Bentalha.

At a time when Paris is looking for addresses that feel desirable, clear and truly lived-in, Charbone takes its place as a city table, open from lunch to dinner. A lively, well-run restaurant with just the right amount of style, without chasing effect.

Neither a nostalgic brasserie nor a restaurant concept, Charbone keeps what matters: immediate pleasure, attentive service and the feeling of being at the right table. An address for an efficient lunch, a dinner that takes its time, an evening that naturally lasts longer.

The address claims an elegance without excess. It does not freeze an idea of the Parisian table, but offers a more current reading of it: a table that feels instantly clear, easy to choose and easy to remember.

An address for lunch, dinner, staying a little longer. And coming back.

John Whelan, a 1930s spirit



The decor, designed by John Whelan, carries a 1930s spirit. Art Deco appears in touches, without demonstration. The new facade speaks to the interior: deep materials, golden light, an open kitchen and an intimate dining room shape an urban, hushed, almost cinematic setting. The place keeps a sense of restraint, but never feels cold. With approximately 60 seats, Charbone remains intimate in scale. A room designed for both daytime lunches and more settled dinners.

Adam Bentalha, mastered French cuisine

For Adam Bentalha, French cuisine is a matter of precision as much as generosity. Beyond the classics, he keeps its demands: patience, a sure hand, a precise reading of the product, and the simple desire to bring pleasure to the table, through a dish meant to be tasted as much as shared. Trained in French gastronomic houses, he has kept a taste for technical precision: the exact point of cooking, the sauce, the jus, restrained plating, the gesture that seems simple because it is mastered. With Charbone, he returns to this first grammar, exacting and immediately readable. Here, he is not telling his career story. He signs a more personal cuisine: French, precise, instinctive, conceived for sharing as much as for the pleasure of the dish. A cuisine of method and desire, appetising from the first reading and convincing at the table.

“Charbone allows me to return to what I deeply love in French cuisine: precision, technique, gesture. A sauce, a cooking point, a jus – these are the details that change everything. I wanted a cuisine that is immediately readable, but very precise. A cuisine that speaks straight away, without needing to do too much.”

ADAM BENTALHA,
EXECUTIVE CHEF OF EVOK COLLECTION



The menu: gestures, rhythm, signatures

The menu moves between plates to enjoy alone or to share, fresher dishes gathered under *Hors du feu*, and hot dishes shaped around two movements: *Feu doux* and *Feu vif*.

At Charbone, service is part of the moment: a sauce poured at the last instant, a cut made at the table, a dessert flambéed in the dining room. A gesture, sometimes a little theatre, always in service of taste.

A few signatures set the tone: the truffled croque-monsieur, chateaubriand with pepper sauce, mousseline with walnut butter, or the apple tart fine to share. Some desserts are ordered at the beginning of the meal. The rest is discovered at the table, with the seasons and the service.





Fire, without posturing

At Charbone, fire is not decor. It is a way of cooking. It sears, browns, simmers, flambés, coats and warms. It gives relief to a sauce, a piece of meat, a dessert, a tableside gesture. Feu doux and Feu vif are not stylistic effects. They are two ways to read the menu: on one side, dishes that are more simmered and settled; on the other, dishes that are seared, browned and more immediate.

Tableware as a lasting detail

L'art de la table devient l'un des marqueurs de Charbone. Assiettes signatures, détails graphiques, objets choisis, carte pensée comme un objet de table : l'identité se prolonge dans le service, dans les gestes, dans les supports, dans les petites phrases qui accompagnent le repas sans l'envahir. Charbone travaille la table comme un langage : lisible, précis, un peu joueur, toujours élégant.



Lunch: 45 minutes, without losing style

At lunch, Charbone offers a weekday *semainier*, served in 45 minutes. A format designed for daytime appointments, business lunches, neighbourhood habits and moments between obligations. Efficient, never rushed. Readable, never simplified.

The *semainier* gives Charbone its midday rhythm: that of a table that knows how to host quickly, without making people eat quickly.

Evening: another energy

In the evening, Charbone changes tone. The light drops, the room settles, music accompanies without taking over. Dinner becomes longer, freer, more settled.

A regular musical programme will accompany certain evenings. The intention is not to turn the restaurant into a club, but to give it its own tempo: a carefully chosen sound presence, able to extend the atmosphere of dinner.



Events, private hire and tables on request

Charbone will also host private events, brand dinners, press lunches, confidential appointments and private hire on request.

The address lends itself to targeted formats: launch lunches, brand dinners, press tables, cultural appointments, discreet activations, musical evenings, full or partial private hire according to need.

With its intimate dining room, open kitchen, 1930s decor and strong identity, Charbone offers a setting designed for hosting without feeling over-produced. A private table, but alive. A city address, distinctive enough to carry a moment.



PRACTICAL INFORMATION

ADDRESS	Charbone 16 avenue de l'Opéra 75001 Paris
CONTACT	Tel. : +33 (0)1 42 86 10 10 www.evokcollection.com/fr/nolinski-paris/restaurant-charbone/
OPENING	Monday, October 12, 2026
SERVICE	Lunch and dinner Weekday semainier at lunch À la carte lunch and dinner Closed Sunday evening
AVERAGE SPEND	Lunch 48€ Dinner 70€ Semainier: Starter / Main course or Main course / Dessert 38€
CAPACITY	Approximately 60 seats
CHEF	Adam Bentalha
DECOR	John Whelan
EVENTS	Full or partial private hire, private dinners and events on request
MUSIC	Live music every Thursday evening
INSTAGRAM	@charboneparis

PRESS CONTACT

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