CONFIDENTIAL

GIEN

HOSPITALITY BOOK

2026



Summary

GIEN

I – Gien and the World of Hospitality

II – Our partner establishments

III – Use & Care

V - Contact

I – Gien and the World of Hospitality

For several years now, the trend towards warm and elegant table settings has inspired many restaurateurs and hôteliers to turn to Gien faïence.

Each piece is the result of a unique ceramic formula, developed exclusively in our workshops:

- *More resilient than most faïence, it allow for pieces that are botch gracefully fine and highly durable;*
- *Fired at a relatively low temperature, it preserves the brilliance of the colours and offers each design a soft, artistic texture. The "in-glaze" decoration fuses with the enamel during firing, making it both timeless and resistant to wear.*

Gien made its name in the 19th century by creating tableware for the great aristocratic families in Europe. Keeping with tradition, the Faïencerie still offers a customised service today. Our bespoke service enables you to personalise your tableware with your logo, monogram, or illustration, discreetly integrated into the design or marked on the reverse. We also offer exclusive decor creation to reflect your establishment's identity with elegance and distinction.







I – Gien and the World of Hospitality



Shaping
Form creation

1st firing

Biscuit
Raw, porous body



Glazing
Dipping in an enamel bath

2nd firing

Glaze-fired blank
White, glossy body



Decoration
Spraying
Chromolithography
Hand-painted

3rd firing

Finished product

II – Our patner establishments

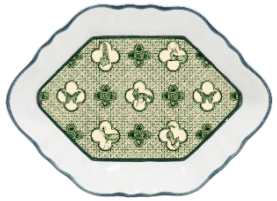
Pieces from our collections and customisations

II – Our partner establishements

L'Abbaye des Vaux-de-Cernay





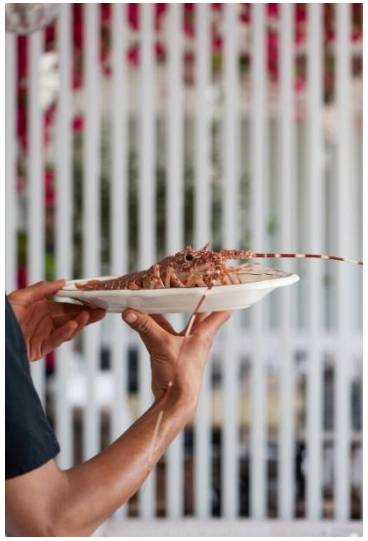


Bathroom accessories, custom design

Domaine de l'Abbaye des Vaux-de-Cernay
78720 Cernay-la-ville , France
+33 (0) 1 42 80 76 76
restaurant@abbayedesvauxdecernay.com

II – Our partner establishements

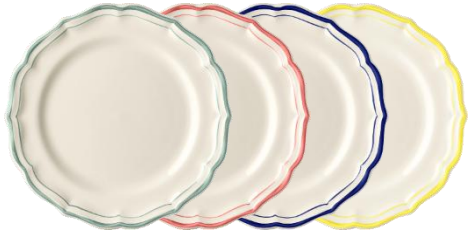
Ambrosia





Chef : Grégory Marro



Les Filets

Ambrosia
Port de Plaisance, 06310 Beaulieu-sur-Mer, France
+33 (0)4 93 16 17 52

II – Our partner establishements

Amélie Restaurant



Chef : Steve Raveneau





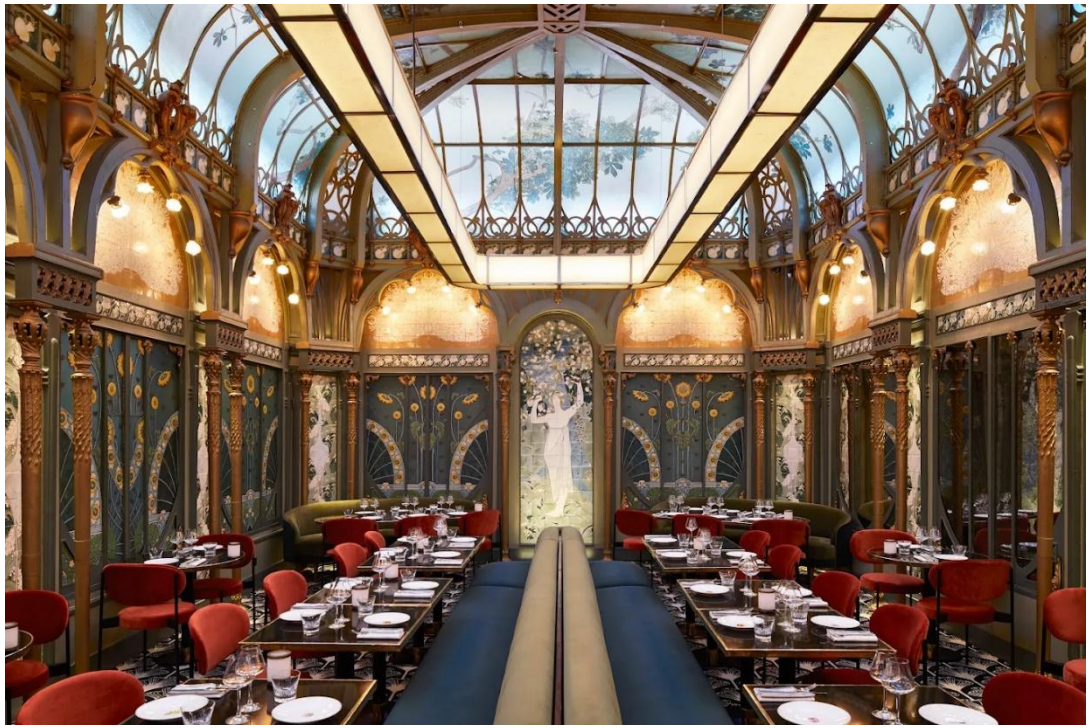


Filet earth grey, custom design

Amelie Restaurant
19 Motcomb Street, London, United Kingdom SW1X 8LB
0207 0345 406
info@amelie-restaurants.com

II – Our partner establishements

Beef Bar (Giraudi Group)



Chef : Thierry Paludetto



Ecaille

Beef Bar
5 rue Marbeuf, 75008, Paris
+33 (0)1 44 31 40 00

II – Our partner establishements

Blue by Alain Ducasse *









Chef : Alain Ducasse



Dominoté



Filet blue

Blue by Alain Ducasse
299 Charoennakorn Road, Klongtonsai, Klongsan, Bangkok 10600, Thailand
+66 (0) 6 57 31 23 46
enquiries@blue-alainducasse.com

II – Our partner establishements

Carlton Cannes *****






Chef : Laurent Bunel



Filet green, custom design

Restaurant Riviera
Carlton Cannes, 58 boulevard de la Croisette, 06400 Cannes, France
+33 (0)4 93 06 46 00
rivierarestaurant@ihg.com

II – Our partner establishements

Christopher Coutanceau ***









Chef : Christopher Coutanceau



Ecaille



Songe



Filet midnight

Restaurant La Yole de Chris & salle de petit déjeuner de la Villa Grand Voile
Plage de la Concurrence, 17000 La Rochelle, France
+33 (0) 5 46 41 48 19
contact@coutanceaularochelle.com

II – Our partner establishements

Château de la Messardière ***** (Airelles Group)







Chef : Yves Damond



Rouen 37



White Pont aux Choux

Restaurant L'Auberge des Maures
Château de la Messardière, 2 route de Tahiti, 83990
Saint-Tropez, France
+33 (0) 4 94 56 76 00
info@airelles.com

II – Our partner establishements

Château d'Estoublon 1489 Château d'Estoublon (Airelles Group)









Chef : Wim Van Gorp



Rouen 37



White Pont aux Choux



Millefleurs

Château d'Estoublon
Route de Maussane, 13990 Fontvieille, France
+33 (0) 4 90 54 87 32
latable@estoublon.com

II – Our partner establishements

cultura Cultura Rest



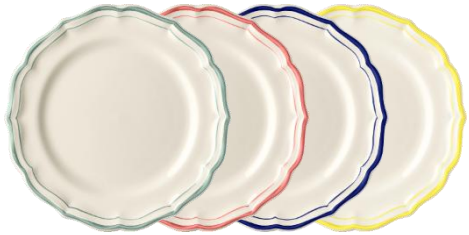








Chef : Makc Palma



Les Filets

Cultura Rest
PR. Pobediteley, 100, 220030 Minsk, Belarus
+375 (29) 377 37 11

II – Our partner establishements

Domaine de Primard









Chef : Romain Meder



Les Dépareillées vert



Filet midnight

Restaurant Octave
Domaine de Primard, Route départementale 16, 28260 Guainville, France
+33 (0) 2 36 58 10 07
reservations@domainedeprimard.com

II – Our partner establishements

Domaine Mont Riant







Chef : Patxi



Les Oiseaux

Restaurant Flaveurs
1 avenue des Frères Barthélémy, 64110 Jurançon, France
+33 (0) 5 59 90 60 94
https://www.domaine-montriant.fr/contact

II – Our partner establishements

Domitia – Maison de Cuisinier









Chef : Jérôme Faure



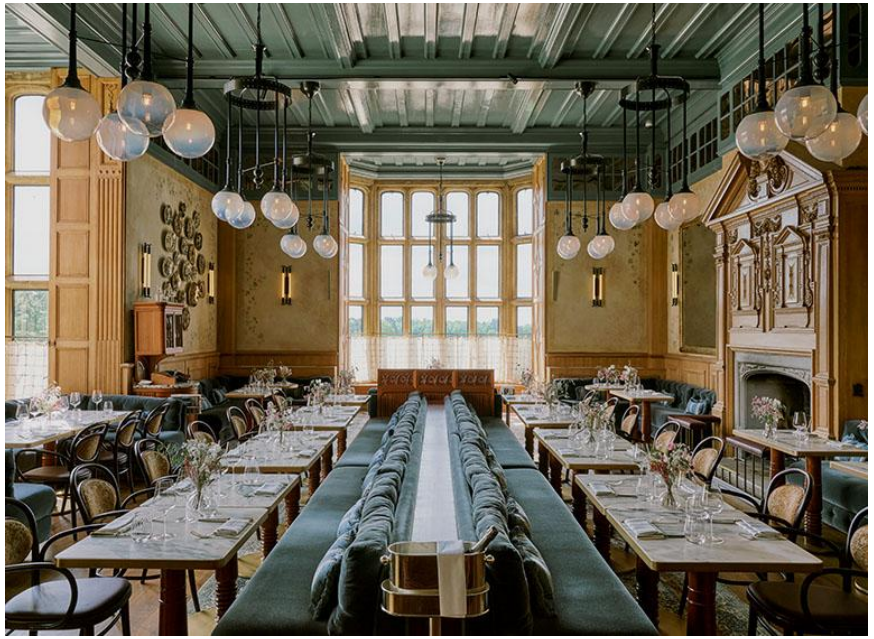
White Pont aux Choux

Domitia - Maison de cuisinier
440 rue des Micocouliers, 84220 Beaumettes, France
+33 (0) 4 90 72 23 05
contact@domitia-beaumettes.com

II – Our partner establishements

Estelle Manor









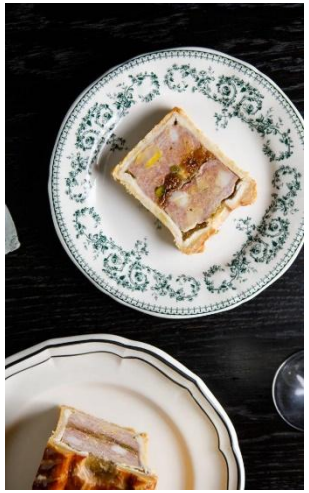
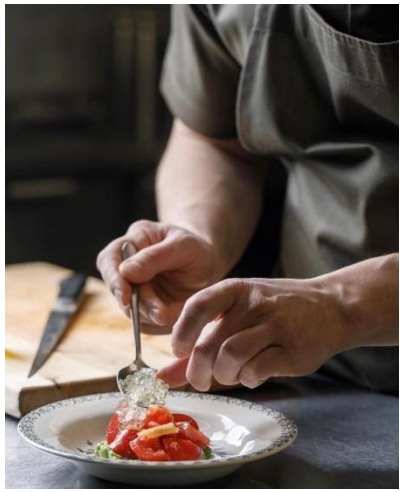
Filet coral

Restaurant The Brasserie
Estelle Manor, Eynsham Park, OX29 6PN Oxfordshire, England
+44 (0) 199 368 5800
hello@estellemanor.com

II – Our partner establishements

Frantsuza Bistrot



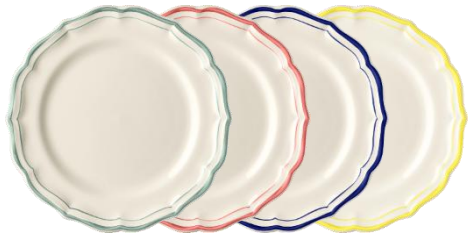





Chef : Vladimir Chistyakov


Oiseau bleu


Les Dépareillées vert


Les Filets


Tulipes

Frantsuza bistrot
Naberezhnaya Admirala Lazareva,
22, 197110 St Petersburg, Russia
+7 (0) 812 500 5263

II – Our partner establishements

Gigi (Paris Society Group)











Filet ocean blue



Toscana personnalisé



Filet red



Oiseaux de Paradis

Custom signature

Gigi Paris
Gigi Ramatuelle
Gigi Val d'Isère
Gigi Dubaï

II – Our partner establishements

Hôtel Alfred Sommier

Chef : Edouard Ogier






Restaurant Les Caryatides

Hôtel Alfred Sommier, 20 rue de l'Arcade, 75008 Paris, France
+33(0)1 88 22 10 00
hotel@alfredsommier.com

Custom design: border inspired by Gien's historical archives with an "S" monogram.

II – Our partner establishements

Hôtel du Couvent ***** (Marriott Group)

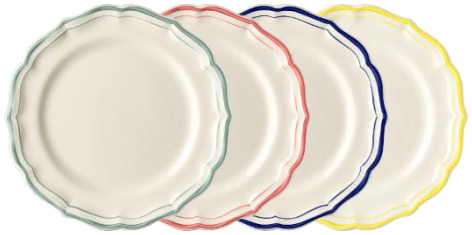








Chef : Thomas Vetele



Les Filets

Restaurant La Guinguette du Couvent
1 rue Honoré Ugo, 06300 Nice, France
+33 (0) 4 12 05 55 60
contact@hotelducouvent.com

II – Our partner establishements

Hôtel du Palais ***** (Hyatt Group)







Chef : Aurélien Largeau



Toscana

Restaurant La Rotonde
Hôtel du Palais, 1 avenue de l'Impératrice, 64200
Biarritz, France
+33 (0) 5 59 41 12 34
info@hoteldupalaisbiarritz.com

II – Our partner establishements

Hôtel La Réserve Paris







Monogramme



Tulipes

Hôtel La Réserve Paris
42 avenue Gabriel, 75008 Paris, France
+33 (0) 1 58 36 60 60
reservations@lareserve-paris.com

II – Our partner establishements

Hôtel Napoléon







Toscana


Filet green

Hôtel Napoléon
9 rue Grande, 77300 Fontainebleau, France
+33 (0)1 60 39 50 50
contact@hotelnapoleon-fontainebleau.com

II – Our partner establishements

Hôtel Porte Brunet











Filet midnight, custom design



Les Dépareillées vert

Hôtel Porte Brunet
3 bis rue de la Porte Brunet, 33330 Saint-Émilion, France
+33 (0)5 33 03 10 09
contact@portebrunet.fr

II – Our partner establishements

Hôtel Providence







Oiseau bleu


Oiseaux de Paradis


Rouen 37


Toscana


Les Dépareillées vert

Restaurant de l'Hôtel Providence
90 rue René Boulanger, 75010 Paris, France
+33 (0)1 46 34 34 04
reception@hotelprovidenceparis.com

II – Our partner establishements

Hôtel Richer de Belleval ***** (Relais & Châteaux)







Chef : Jacques et Laurent Pourcel



Les Dépareillées vert



White Pont aux Choux

Restaurant La Canourgue
Hôtel Richer de Belleval, Place de la Canourgue, 34000 Montpellier, France
+33(0)4 99 66 18 18
contact@hotel-richerdebelleval.com

II – Our partner establishements

DAR MIMA Institut du Monde Arabe (Paris Society Group)







Vues d'Orient

Chef : Julien Chicoine

Restaurant Dar Mima
Institut du Monde Arabe, 1 rue des Fossés Saint-Bernard, 75005 Paris, France
+33 (0)1 85 14 79 25
contact@darmima-restaurant.com

II – Our partner establishements

Café Lacoste (Giraudi Group)





Filet fern green, custom design

Le Méridian Beach Plaza
22 avenue Princesse Grâce, 98000, Monaco
+377 93 30 98 80

II – Our partner establishements

La Bastide de Gordes ***** (Les Airelles Group)





Chef : Pierre Marty



Les Filets



White Pont aux Choux

La Bastide de Gordes
61 rue de la Combes, 84220, Gordes, France
+33 (0) 4 90 72 12 12

II – Our partner establishements

La petite ferme





Chef : Ronan Kernen



Filet midnight, custom design



Border drawn from the archives and the restaurant's emblem



La Petite Ferme
7 avenue Victor Hugo, 13100 Aix en Provence, France
+33 (0) 4 42 26 68 84

II – Our partner establishements

Le Cirque



Filet Indigo



Filet Peony

















Chef : Stéphane Eisop

Le Cirque
30 rue hoche, 06400 Cannes, France
+33 (0) 4 93 30 02 38
reservationlecirque@gmail.com

II – Our partner establishements

L'escargot Montorgueil









Chef : Laurent Couegnas



Les Dépareillées vert



Filet midnight

L'escargot Montorgueil
38 rue Montorgueuil, 75002 Paris, France
+33 (0) 1 42 36 83 51

II – Our partner establishements

Les prés d'Eugénie ***** (Relais & Châteaux)







Chef : Michel Guérard



Rambouillet

Restaurant Michel Guérard*
Les Prés d'Eugénie, 40320 Eugénie-les-Bains, France
+33 (0) 5 58 05 06 07
reservation@lespreseugenie.com

II – Our partner establishements

Lilou Hôtel






Chef : Emmanuel Perrodin



Les Dépareillées vert

Restaurant du Lilou Hôtel
7 boulevard Pasteur, Hyères 83400, France
+33 (0) 4 43 86 04 50
reservation@lilouhotel.fr

II – Our partner establishements

Lola Brasserie







Filet green

Restaurant Lola Brasserie
7900 An Najm Ath Thaqib, Al Khalidiyyah, Jeddah 23422,
Arabie saoudite
+966920015892

II – Our partner establishements

Lo Fieu par l'Emulsion







Chef : Romain et Oriane Hubert



White Pont aux Choux

Restaurant Lo Fieu
57, route Lyon RN6, Lieu-dit La Grive, 38080 Saint-Alban-de-Roche, France
+33 (0) 4 74 93 44 08
lemulsion@orange.fr

II – Our partner establishements

Loulou (Airelles Group)



Chef : Benoît Dargère



Loulou Val d'Isère
Loulou Ramatuelle



Toscana



Les Dépareillées vert

II – Our partner establishements

Maison Dubreuil









Filet blue

Maison Dubreuil (Clos Dubreuil)
107, route de Jean Guillot, 33 330 Saint-Christophe-des-Bardes, France
contact@maisondubreuil.com

II – Our partner establishements

Maison Revka (Paris Society Group)











Border drawn from the archives and the restaurant's emblem

Chef : Julien Chicoisne

Maison Revka
59 avenue raymond poincaré, 75116 Paris, France
+33 (0) 1 40 62 72 05
contact@maisonrevka-paris.com

II – Our partner establishements

Maona (SBM Monaco Group)





Filet blue, custom design

Maona Monte-Carlo
Avenue Princesse Grâce, 06190, Roquebrune-Cap-Martin
+337 98 06 56 00

II – Our partner establishements

NAC









Toscana

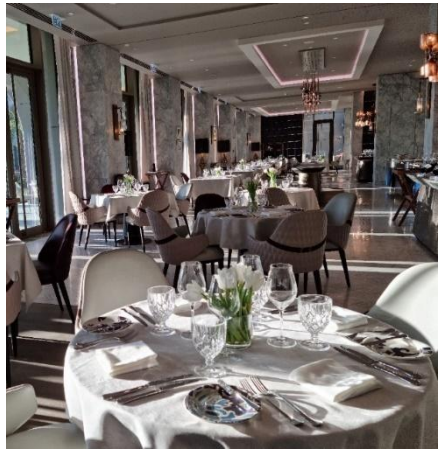


Filet Indigo

NAC Mayfair, London
NAC Dubaï
NAC Riyad
NAC Doha
NAC Abu Dhabi

II – Our partner establishements

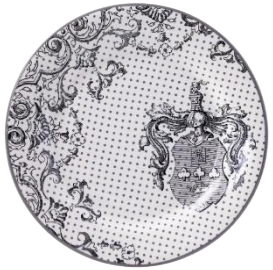
One&Only Portonovi





Indigo


Allure

Restaurant La Veranda
Portonovi Resort, Herceg Novi 85340, Montenegro
+382 31 691 000
reservations@oneandonlyportonovi.com

II – Our partner establishements

Pan Deï Palais (Airelles Group)







Chef : Paul Benimelli



White Pont aux Choux

Restaurant Les Délices du Pan Deï
Pan Deï Palais, 52 Rue Gambetta, 83990 Saint-Tropez, France
+33 (0) 4 94 17 71 71
info@airelles.com

II – Our partner establishements

Relais de Chambord ****








Chef : Alexandre Trazeres



Filet taupe

Restaurant Le Grand Saint-Michel
Relais de Chambord, Place Saint-Louis, 41250 Chambord, France
+33 (0)2 54 81 34 00
reservations@relaisdechambord.com

II – Our partner establishements

Royal Mansour







Les Oiseaux de la Forêt



Sologne



Les Dépareillées vert

Royal Mansour Marrakech
Rue Abou El Abbas Sebti, 40 000 Marrakech, Marocco
+212 529 808 080
info@royalmansour.com

II – Our partner establishements

Sage







Chef : Vladimir Perelman & Dmitry Blinov (Duoband)



Sologne



Filet taupe



Dominoté

Sage
1st TVERSKAYA-YAMSKAYA, 21, 125047 Moscow, Rus
+7 (0) 495 025 2225
info@sagemoscow.ru

II – Our partner establishements

Sail Fish Cap Ferret

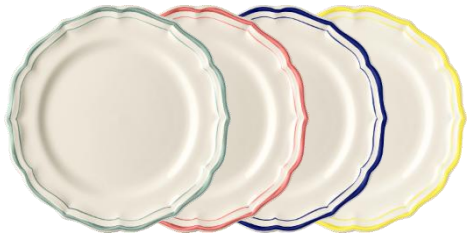








Chef : Frédéric Goncalves



Les Filets

Sail Fish Cap Ferret
38 rue des Bernaches, 33970 Le Canon, France
+33 (0) 5 56 60 44 84
www.ferretfamily.fr

II – Our partner establishements

Sapid









Chef : Alain Ducasse


Oiseau bleu


White Pont aux Choux


Filet coral


Rocaille


Les Dépareillées vert

Sapid
54 rue de Paradis, 75010 Paris, France
+66 (0) 6 31 90 87 73
hello@sapid.fr

II – Our partner establishements

Sea, Signora

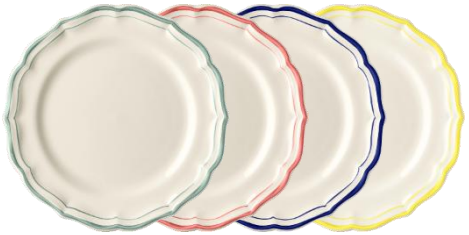








Chef : Antonio Fresa



Les Filets



Oiseaux de Paradis



Dominoté

Sea, Signora
Bolshaya Morskaya str., 30, 197110 St Petersburg, Russia
+7 (0) 931 357 0992

II – Our partner establishements

Selman Marrakech








Chef : Jean-François Piège



Filet ocean blue



Les Dépareillées vert

Restaurant La Terrasse by JFP
Hôtel Selman, Km 5, Route d'Amizmiz, Marrakech
40160, Maroc
+212 (0) 524 45 96 00
info@selman.marrackech.com

II – Our partner establishements

Sofitel Marseille Vieux-Port *****



Filet blue



Chef : Sylvain Touati

Restaurant Les Trois Forts
Hôtel Sofitel Marseille Vieux-Port, 36 boulevard Charles Livon, 13007, Marseille, France
+33 (0)4 91 15 59 56

II – Our partner establishements

Suelo (Bulldozer Group)







Chef : Leonid Ivanov



Toscana



Filet blue



Oiseaux de Paradis



White Pont aux Choux



Dominoté

Restaurant Suelo
7 rue du Boccador, 75008 Paris, France
+33 (0)1 89 40 54 35
contact@suelo-fr.com

II – Our partner establishements

Zeffirino (Giraudi Group)






Chef : Thierry Paludetto



Filet ocean blue, custom design



Oiseaux de Paradis

Zeffirino Ristorante

- *11 rue du Portier, 98000 Monaco, France*
- *9-11 rue Marbeuf, 75008 Paris, France*
- *Çırağan caddesi no 46/1 Ortaköy, Beşiktaş/ Istanbul 34349, Turquie*

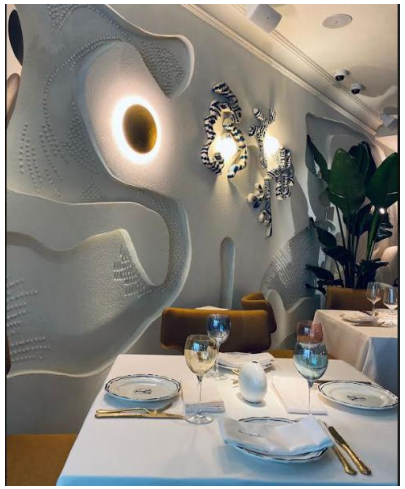
+37 (0) 7 7 97 77 03 04

paris@zeffirino-restaurant.com

II – Our partner establishements

ЮГ 22 « Le Sud »







Chef : Leonidas Ivanov



Oiseaux de Paradis



Filet midnight, custom design



Toscana



Dominoté

ЮГ 22
Bolshaya Nikitskaya, 22, Moscow, Russia
+7 (0) 495 260 7007

III – Use & Care

Thanks to our glazing techniques and the presence of feldspar in our clay body, our faïence is more resistant than traditional earthenware. It is thereforce suitable for professional food service use, provided it is handled with care.

❖ *Cleaning instructions:*

- *Handwashing does not require the use of any specific cleaning products.*
- *Professional dishwasher cleaning is possible, provided that the dosage of cleaning and rinsing agents, as well as the machine settings, are checked in consultation with your supplier. Very short cycles, which are often hotter, may pose a risk due to potential thermal shock.*
- *Faïence may be affected by acidic substances such as vinaigrette, lemon, certain fruits or sauces. After service, make sure to promptly rinse off any food residue with hot water. Soaking is not recommended.*
- *If the unglazed foot of a piece becomes stained, it is advisable to clean it using a diluted bleach solution.*
- *Teapots and teacups should be washed promptly after use to prevent tannin deposits. If necessary, a diluted bleach solution may also be used.*

❖ *Hot-holding equipment:*

- *Plates can be kept warm using a plate warmer or heat lamp, taking care to avoid any thermal shock. It is recommended to place the plates at room temperature before setting them on the heat source (do not exceed 122°F to 140°F). Avoid direct contact between the faïence and the heat source by ensuring gentle, indirect heating.*

❖ *Handling:*

- *To preserve the longevity of your pieces, handle them with care: carry them in small quantities and avoid impacts or friction, especially when stacking or during dishwashing. It is preferable to store the plates in stacks of around twenty, with a soft cloth or doufline placed between each piece.*
- *The use of ceramic ustensils or cutlery with faience is not recommended. Certain materials may leave grey marks on the glaze, which can be removed using a diluted bleach solution.*

IV – Contact

For further details, our sales team is here to support you in shaping your bespoke hospitality project.

Clara Viot, Sales Manager, Northern Region of France *~ cviot@lelievreparis.com / +33 6 08 96 71 77*

Elodie Pasquali, Sales Manager, South-East Region of France *- epasquali@lelievreparis.com / +33 6 70 75 65 86*

Marie Azan, Sales Manager, South-West Region of France *- mazan@lelievreparis.com / +33 6 88 05 95 49*

Téa Seguin, Sales Manager, Rhône-Alpes Region, France *- tseguin@lelievreparis.com / +33 6 75 50 39 99*

Mikael Piris, Sales Manager, Centre Region of France *- mpiris@duviviercanapes.com*

Jérémy Blanchi, Hospitality Sales Manager, Paris Region *~ jblanchi@gien.com / +33 6 49 49 19 97*

Alexandre Coton, Export Director *~ acoton@gien.com / +33 7 62 44 21 05*

Marie-Zoé Mizzi, Export Manager *~ mzmizzi@gien.com / +33 6 86 02 72 73*



Manufacture de Faïence Française depuis 1821