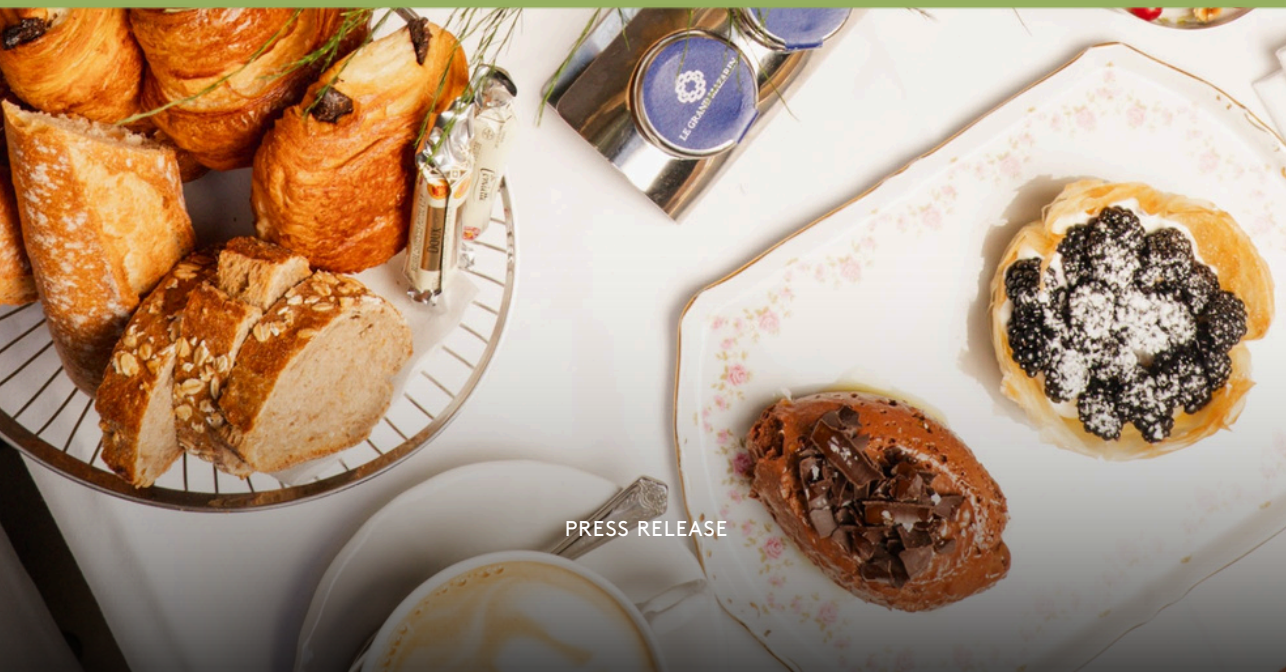




Sunday Brunch at Boubalé
Sundays turn into a journey
at Le Grand Mazarin



PRESS RELEASE



When Paris slows down, the Marais district takes on a Mediterranean flair.

Every Sunday, Boubalé, the restaurant at Le Grand Mazarin hotel, transforms brunch into a warm, sun-soaked experience, curated by Chef Nathan Kessous.

Here, classic brunch favourites are reimagined with Mediterranean and Levantine flavours, blending culinary tradition with bold creativity. Think eggs Benedict, fluffy gluten-free pancakes, and comforting dishes like shakshuka or slow-cooked chicken with olives — not to mention the signature chocolate mousse. Each dish tells a story and is made to be shared.

Brunch at Boubalé is all about joy, generosity, and the pleasure of sharing. It's designed to be enjoyed with others — big tables, little ones too — because hospitality here is a way of life.

The three-course table service allows you to savour the moment in a setting that gracefully blends Eastern European and Middle Eastern influences. The vibrant decor, signed by Martin Brudnizki, pays tribute to the splendour of Byzantium and its rich, dazzling colours.





Do It Yourself Cocktail

To add a playful twist, Boubalé's bar introduces a fun and refreshing ritual: the Do-It-Yourself Bloody Marais. A nod to the Marais' festive spirit, this make-your-own cocktail experience wakes up your Sunday taste buds with a wink. Guests are invited to build their own drink from a house-made spiced base and a selection of creative garnishes — a playful touch for slow mornings or simply to keep the weekend spirit alive.

With heirloom recipes, generous dishes, inspired mixology, and a warm, inclusive atmosphere, Boubalé's brunch is a weekly celebration of the art of togetherness — just like the restaurant itself.

Every Sunday
from 12pm to 3pm

€49 per adult
€25 per child

Boubalé – Le Grand Mazarin
Paris 4th arrondissement



ABOUT

LE GRAND MAZARIN

Le Grand Mazarin is a 5-star urban hotel located in the very heart of the Marais, just a stone's throw from the Hôtel de Ville, at the corner of Rue de la Verrerie and Rue des Archives. The hotel offers 47 rooms and 14 suites, a restaurant, a daytime bar and a late-night bar, a heated indoor swimming pool, a treatment room, as well as a hammam and a fitness centre.

MAISONS PARIENTE

MMaisons Pariente is a contemporary family-owned collection of five-star hotels, founded by Patrick Pariente and his two daughters, Leslie Kouhana and Kimberley Cohen. Nestled in extraordinary locations, each hotel is conceived as an elegant private residence, revealing a distinctive and artistic personality in perfect harmony with its surroundings. The collection's addresses invite guests to discover a style of hospitality that embodies simple, heartfelt luxury – the Maisons Pariente spirit. The collection currently comprises four hotels: Lou Pinet in Saint-Tropez, Crillon le Brave in Provence, Le Coucou in Méribel, and Le Grand Mazarin in Paris.

PRACTICAL INFORMATION

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