



BOUBALÉ

# A Thousand and One Nights in the Heart of the Marais

PRESS RELEASE



## Enchanting Cocktails & DJ Sets at Boubalé and its Petit Bazar

An arty, ultra-confidential address, Hôtel Le Grand Mazarin offers an escape beyond time, blending inspired mixology and a festive atmosphere at its restaurant, Boubalé.

From September 2025, Boubalé — the bar at Le Grand Mazarin, a five-star hotel in the heart of the Marais — unveils a brand-new cocktail menu, conceived as a true tribute to the tales of A Thousand and One Nights. This menu offers a fully immersive sensory experience, combining haute mixology, immersive design, and poetic storytelling, reinterpreting these iconic Eastern tales in cocktail form.

This first edition marks the beginning of a multi-volume collection to be discovered throughout the seasons. Each edition will reveal new stories, new flavours, and new stagings — an invitation to return, rediscover, and be surprised again and again.

## A taste of the creations already making waves

### 69th NIGHT

*The First Voyage of Sinbad the Sailor*  
Frozen tequila, blackcurrant, and Black Crimea tomato. A one-way journey to the depths of the imagination — never trust appearances.



### 228th NIGHT

*Princes Amgiad and Assad*  
Smoked apricot, myrrh, bourbon, and ghee. A tale of duality between two ambivalent brothers, to be enjoyed in two stages.



### 738th NIGHT

*Jullana of the Sea and her son Badr Bâsim*  
Vodka, cypress, fig, and champagne. A meeting of land and sea, born from an impossible love and carried by the tides of destiny.

The menu comes to life as a book, to be leafed through like a precious grimoire, where each cocktail is paired with an illustration of its story. Through this concept, Boubalé's bar transforms the cocktail moment into a fully immersive experience.



## Le Petit Bazar

THE NOT-SO-HIDDEN PARTY — A NEW HOTSPOT ON THE PARISIAN NIGHTLIFE SCENE.

From September, every Thursday, Friday, and Saturday night, Boubalé sets the tone with a programme of DJ sets to enhance the dining experience. From dinner onwards, the atmosphere builds — a blend of cosmopolitan conviviality and festive spirit.

For those wishing to extend the magic, the evening continues at Le Petit Bazar — the intimate bar hidden in the basement of Le Grand Mazarin — where the vibe becomes more electric. Low lighting, sharp playlists: everything is set for dancing and lingering until 2AM.

A Parisian hideaway for night owls in search of sensation, where the lines between dream, celebration, and mixology are deliciously blurred.



**Hôtel Le Grand Mazarin & Boubalé**  
**6 rue des Archives, Paris 4th**

### **Restaurant Boubalé**

Open daily, continuous service  
from 11am to 11pm

### **Boubalé Bar**

Open daily from 5pm to 2am

### **DJ Sets**

Thursday to Saturday



## ABOUT

### LE GRAND MAZARIN

Le Grand Mazarin is a five-star urban hotel located in the heart of the Marais, just steps 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 day bar and a night bar, a heated indoor pool, a treatment room, a hammam, and a fitness centre.

### MAISONS PARIENTE

Maisons Pariente is a contemporary family-owned collection of five-star hotels, founded by Patrick Pariente and his two daughters, Leslie Kouhana and Kimberley Cohen. Set in extraordinary locations, the hotels are designed as elegant private homes, each with a distinctive, arty personality, in perfect harmony with their surroundings.

Every address in the collection offers the experience of a simple, warm approach to luxury hospitality — the Maisons Pariente spirit. The collection includes four hotels: Lou Pinet in Saint-Tropez, Crillon le Brave in Provence, Le Coucou in Méribel, and Le Grand Mazarin in Paris.

#### INFORMATION

##### HÔTEL LE GRAND MAZARIN

17 rue de la Verrerie 75004 Paris  
+33 (0)1 83 64 00 65  
reservations@legrandmazarin.com  
www.legrandmazarin.com  
@legrandmazarin

#### MEDIA CONTACT

##### FOOD FOR THOUGHT PR

Alexandra Teyssier d'orfeuil  
+33 (0)6 08 02 53 08  
alexandra.tdo@agencefoodforthought.com  
Hayat R'ghif-Bassoul  
+33 (0)7 83 67 51 63  
hayat.rgb@agencefoodforthought.com

##### MAISONS PARIENTE

Lucie Renier Responsable Marketing  
et Communication  
l.renier@maisonspairente.com  
+33 (0)7 66 45 67 73