

PRESS RELEASE

Paris, September 18, 2017

B&I catering  
Premium catering, 7/7, from breakfast to dinner,  
for AG2R LA MONDIALE and Groupe Les Échos-Le Parisien

Groupe Les Échos-Le Parisien (owned by LVMH) has chosen Arpège (Elior Group's premium B&I catering brand) to provide the corporate catering services for its new headquarters, located 10 boulevard de Grenelle. To meet the needs and expectations of some 1,500 staff employed by the French daily newspapers, Les Echos (specialized in financial news) and Le Parisien, Arpège has designed an urban catering solution that provides all-day-long services, seven days a week.

The owner of 10 Grenelle since 1983, AG2R LA MONDIALE enlisted the services of the B. architecture firm and interior designer Ora-ïto in its program to restructure and modernize this real-estate complex, which had been occupied by the French Ministry of the Interior for the past 25 years.

To create the catering venues, Arpège drew its inspiration from the works of designer Ora-ïto who had collaborated with Elior Group on the modernization project to revamp the La Chaponne motorway service plaza in the summer of 2012. Designed specifically to reflect the architectural signature of this emblematic building, all three Arpège restaurants are elegant, pared-down and contemporary. Guests can take a break, enjoy a meal or savor a snack in a sober and friendly environment with well-lit areas, a large patio, wooden walls and designer furniture.

Arpège's three restaurants offer high-end catering solutions and original concepts that are based on the brand's corporate baseline, "Cook and Style", and are in line with new urban consumer trends:

- The **10 Connect self-service** restaurant offers a choice of five meals prepared for guests on the spot, as well as a selection of home-made desserts and take-away meals. Open all day, the self-service restaurant provides co-working areas equipped with alcoves and connected tables for its guests. In addition, a digital screen gives information on the origin of the produce served by the restaurant, as well as the activities and events of the day, etc.
- The **10 Delight** bar proposes a variety of fast-food, organic and healthy catering solutions ranging from breakfasts to snacks, as well as made-to-order steam-cooked meals. The architectural codes of the venue form an integral part of the design: a vegetal and zen setting opening out onto a terrace with walls that are either partially in glass or covered by wooden slats.
- The **10 Free Lounge** self-service outlet opens out onto a Japanese garden where guests can savor a Nespresso at break-time and use a connected fridge that receives their orders for their evening meals prepared by the Arpège chef.

Arpège Managing Director Frédéric Le Pape stated: *"The goal of Arpège is to be an urban caterer whose offering blends new consumer trends in the corporate catering segment with a setting that enhances the value of the produce we serve and the service we provide. Arpège's "Cook and Style" baseline reflects the brand's culinary identity, as well as the quality of its service, and its city center positioning."*

#### **About Elior Group**

Founded in 1991, Elior Group has grown into one of the world's leading operators in the catering and support services industry, and has become a benchmark player in the business & industry, education, healthcare and travel markets. Now operating in 15 countries, the Group generated €5,896 million in revenue through 23,000 restaurants and points of sale in FY 2015-2016. Our 120,000 employees serve 4.4 million people on a daily basis, taking genuine care of each and every one by providing personalized catering and service solutions to ensure an innovative customer experience.

We place particular importance on corporate social responsibility and have been a member of the United Nations Global Compact since 2004 and we reached the GC Advanced level in 2015. The professional excellence of our teams, as well as their unwavering commitment to quality and innovation and to providing best in-class service is embodied in our corporate motto: "Time savored".

For further information please visit our website <http://www.eliorgroup.com> or follow us on Twitter [@Elior\\_Group](https://twitter.com/Elior_Group)

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