

PRESS RELEASE

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2016 FAB Awards¹ I Love Paris by Guy Martin named best in-airport restaurant worldwide

At the FAB Awards ceremony held to honor the finest airport restaurants, Areas' gastronomic restaurant, I Love Paris by Guy Martin, situated in Hall L of terminal 2E at Paris-Charles de Gaulle received first prize in the "Airport Chef-Led/Fine Dining of the Year" category. This award is recognition of the restaurant's top quality cuisine and the unique character of its setting.

Chairman and Chief Executive of the Groupe ADP, Augustin de Romanet stated: *"Last April, the Skytrox organization ranked Paris-Charles de Gaulle among the top 10 international airports with a passenger-capacity of over 50 million. Today, Guy Martin's restaurant has won the "Palme d'Or" for the best airport restaurant in the world. The quality of the Chef, the location, the dishes and setting make I Love Paris by Guy Martin a unique venue."*

Launched in June 2015, I Love Paris by Guy Martin is a unique place embodying the Parisian identity. This veritable declaration of love for the French capital was inspired by another of the Chef's prestigious restaurant, *Le Grand Véfour*. Designed by India Mahdavi, I Love Paris by Guy Martin is ideally located and offers a new approach to traditional French cuisine using bio and in-season products.

For Guy Martin, *"our challenge and the goal of the Chairman of the Groupe ADP is to offer the best. Thanks to the unfailing support of the Areas teams, I have fulfilled my dream of letting my guests taste a cuisine prepared with love, using the finest ingredients. It was essential for us to respect the spirit of the Grand Véfour and the very special atmosphere of the Palais Royal. Our goal is to give pleasure and ensure the well-being of our guests in a comfortable, contemporary and friendly setting designed by India Mahdavi; a beautiful, collective adventure that has been rewarded."*

For Philippe Salle, Chairman and Chief Executive Officer of Elior Group, *"the airport is a place of transit for travelers from all over the world with different motivations and expectations. By creating a unique gastronomic catering concept within the customs area, the Group has created a meeting point between culinary art and evasion. The FAB Awards highlight the amazing work of Guy Martin and his team at the heart of this prestigious international airport."*

[Discover I Love Paris by Guy Martin](#)

¹ The Airport Food & Beverage Conference & Awards

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 is now a benchmark player in the business & industry, education, healthcare, and travel markets.

In FY 2014-2015, it generated €5,674million in revenue through 18,600 restaurants and points of sale in 13 countries. Our 108,000 employees serve 4 million customers 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. 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: <http://www.eliorgroup.com> Elior on Twitter: @Elior_Group / @Elior_France / @elioruk

About Areas

Areas is one of the global leaders in the travel catering and retail industry, generating €1.679 billion in revenue in 2015. A global brand of Elior Group, Areas welcomes 330 million customers each year in 2,200 restaurants and points of sale in 12 countries, throughout Europe as well as in the USA, Mexico and Chile.

As the caterer of choice in the travel and leisure markets, focusing on quality for 45 years, Areas is present in transportation hubs large and small across the world (airports, train stations, motorway service plazas), as well as in exhibition centers and leisure parks.

Building upon a culture of operational excellence, Areas draws on its in-depth understanding of travelers' needs and the most extensive range of catering concepts on the market to offer the perfect blend of ingredients for each of its 900,000 daily customers to savor.

For further information: <http://www.areas.com> Areas on Twitter: @Areas / @Areas_FR / @Areas_ES

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About Groupe ADP

Groupe ADP builds, develops and manages airports, including Paris-Charles de Gaulle, Paris-Orly and Paris-Le Bourget. In 2015, Aéroports de Paris handled more than 95 million passengers and 2.2 million metric tonnes of freight and mail at Paris-Charles de Gaulle and Paris-Orly, and more than 55 million passengers in airports abroad through its subsidiary ADP Management. Boasting an exceptional geographic location and a major catchment area, the Group is pursuing its strategy of adapting and modernising its terminal facilities and upgrading quality of services; the group also intends to develop its retail and real estate businesses. In 2015, Group revenue stood at €2,916 million and net income at €430 million.

Aéroports de Paris is a public limited company (Société Anonyme) with share capital of €296,881,806. Registered office: 291, boulevard Raspail, 75014 PARIS.

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About Guy Martin

Guy Martin, starred chef of the Grand Véfour since 1991, installed his kitchen piano nearby the Palais Royal's gardens behind the Académie Française. The talented chef has made this restaurant, acknowledged by the literary, political and historical Tout-Paris for more than 200 years, one of the most famous gastronomic flagships of the Relais & Châteaux. His ravioli au foie gras and the pigeon Prince Rainier III have become iconic dishes. His masterly local cooking is a world-reknown reference. His priorities ? A meticulous selection of local producers and a true respect for seasonal ingredients. If his cooking is creative, it is first and foremost built on values and common sense.

Today, also belonging to Guy Martin : Le 68 Guy Martin located 68 avenue of the Champs-Élysées at Guerlain, and the Crystal Room Baccarat, nested in the former mansion of Marie-Laure de Noailles, which became the prestigious Baccarat Museum.

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