

PRESS RELEASE

AREAS CONTRIBUTES TO THE MODERNIZATION OF TERMINAL 1 AT PARIS CHARLES DE GAULLE AIRPORT WITH A CULINARY OFFER WITH NEW FLAVORS.

Barcelona, January 9th 2023.

Immediate boarding for Terminal 1!

With 6 new food and beverage brands and a French hospitality, Areas is positioning itself as the benchmark player in operational excellence in the world of travel.

In this new terminal, the nerve center of departures to Asia and the Middle East, Areas has imagined with Malherbe agency a place to live and eat in the style of a Parisian loft, including 3 strong brands recognizable among all in a convivial Food Court, and two "Signature" concepts. The Exki brand will be accessible from the boarding area.

In a common food and beverage area around which different forms of cuisine coexist, travelers will be able to find a Mc Donald's, the leader in burgers, Paul, and Starbucks. All the brands present in the food court will offer click and collect services, as well as order taking on digital terminals.

Two 'haut de gamme' restaurants in Mezzanine: Bistrot Benoit and Kirei.

- **Bistrot Benoit, a new partnership of Ducasse Restaurant and Areas**



Alcohol abuse is dangerous for health

For many people around the world, Paris is synonymous with gastronomy and good restaurants, and it is a Bistrot Benoit, similar to the one opened in the heart of the Louvre museum, the one who will see the light of day in Terminal 1 of Roissy Charles de Gaulle.

Red velvet banquettes, zinc counter and brass railings, for an atmosphere as warm as it is chic and good-natured, animated by a service trained at the Ecole Ducasse Paris, a name that makes cuisine shine at its highest level around the globe.

On the menu, the happiness of finding quality French cuisine, both traditional in its inspiration and contemporary in its execution.

For example, an impeccable croque-monsieur, a mythical sirloin with Béarnaise sauce, an snail casserole, not to mention a signature dessert from Ducasse Restaurant, the extraordinary and generous rum baba!

Kirei by Kabuki: An escape with fusion cuisine



In a refined atmosphere, travelers will enjoy a unique Asian concept in France: the fusion of Asian and Mediterranean cuisines.

The wide and complete range will allow different nationalities traveling around T1 to find recipes adapted to their tastes: essential Japanese cuisine (sushi), Chinese (wok noodles, vegetables, crabs and pork), Thai (TomYum broth), etc.

The “plus”: All the dishes are prepared under the eyes of the travelers.

This concept proposed by Areas at Aéroport de Paris is deployed for the first time in France with starred chef Alejandro Duran, (executive chef of the Kabuki group). **In 2018, Kirei received the “Airport Premium Dining Restaurant of the Year” award at the FAB Awards.**

“With these two new brands in Terminal 1 at Roissy-Charles De Gaulle airport, Areas is ready to welcome travelers with a premium offer, worthy of the best Parisian restaurants. We are proud to offer two new concepts. Bistrot Benoit, a creation of Ducasse Restaurant, will promote French gastronomy, while Kirei will offer eclectic Japanese cuisine,” says Yves Lacheret, CEO of Areas France.

Go to Terminal 1 at Roissy Charles De Gaulle, reserved area.

About Areas

Established in 1968 in Barcelona (Spain) the company has become a global leader in the Travel Retail and Food & Beverage industry. The global company has operations in 87 airports, 236 motorway plazas, and 80 train stations in 10 countries. Each year, Areas welcomes 350 million customers in 1,900 restaurants and stores located in the main transportation hubs, exhibition centers and leisure parks.

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