



L'ATELIER
Paris Haute Design



Craft Your Culinary Sanctuary

+
BESPOKE RANGES
APPLIANCES
LUXURY KITCHENS

Inspired by French haute cuisine.



OUR HISTORY

+
OUR ROOTS
OUR DESIGN
OUR VINEYARD



What Inspires Us

The French countryside continuously inspires us with its delightful gastronomic experiences and culinary expertise. Time spent picking fresh ingredients at local farmers markets and cooking with Michelin star chefs. But we noticed something missing: custom cooking ranges that could match the excellence of those in commercial kitchens, but tailored for home use.

This realization spurred us to embark on a mission to design and craft the perfect personalized ranges for home cooks with a taste for professional-grade cooking equipment.



Crafting Your Culinary Dreams

L'Atelier Paris Haute Design stands as a pinnacle of custom kitchen design. Our French heritage infuses each creation, transporting you to an era where culinary artistry reigns supreme. Our dedicated artisans, engineers, and craftsmen collaborate seamlessly, crafting kitchens that transcend the ordinary.



Our French Heritage is Woven into the Very Soil of Our Vineyard

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Perched majestically atop a gentle hill, Château Peyfaures has overlooked the UNESCO Heritage town of Saint-Émilion for over five centuries.

Within these historic walls, we craft award-winning wines and host unforgettable culinary experiences. Days spent alongside Michelin-starred chefs and our passionate winemakers capture the essence of this magical region, inviting you to share in its enchantment.



Where Our Inspiration Takes Root

Château Peyfaures, the birthplace of L'Atelier Paris



Our Wine & Winemaking

Rooted in the heart of Bordeaux since 1830, our family vineyard embodies a winemaking tradition that transcends generations. We eschew modern shortcuts, embracing the time-honored practices that have shaped this terroir for centuries.

With each harvest, we renew our commitment to crafting wines that reflect the soul of our land and the legacy of our family.

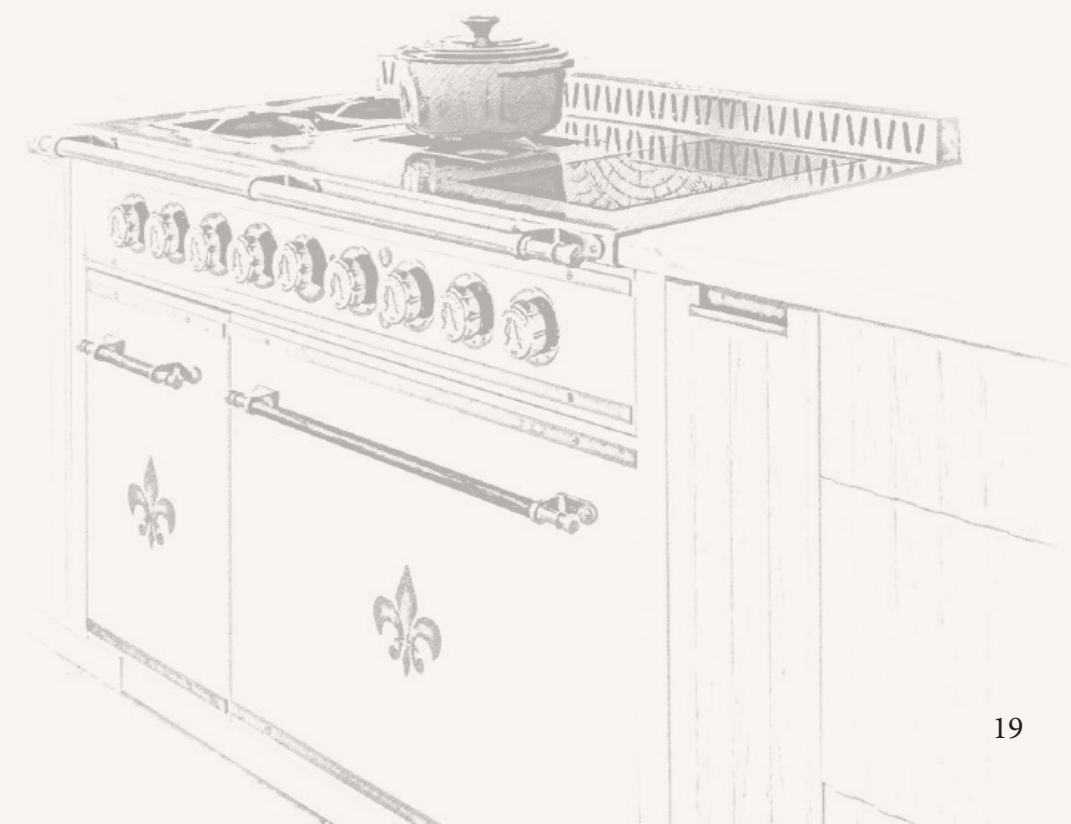


Your Unique Vision, Our Masterful Creation

We dedicate ourselves to crafting the kitchen of your dreams, a reflection of your personal style and culinary aspirations, as enduring as the love for great food.

FRENCH RANGES

+
STYLE
TRIM FINISH OPTIONS
COLOR OPTIONS





FRENCH RANGES

Design Your Culinary Masterpiece:
Choose from our La Provençale or La Grande Cuisine
Professionelle lines, and customize every detail to create your
ideal cooking range.



La Provençale

La Provençale seamlessly blends cutting-edge technology with timeless French elegance. Whether you choose a bespoke creation or a prêt-à-porter option, these French ranges and suites boast 650mm (26") deep cooking surface, capturing the very essence of L'Atelier Paris Haute Design



La Grande Cuisine Professionnelle

La Grande Cuisine Professionnelle: Designed for the passionate home chef who demands restaurant-grade performance. With its expansive 800mm (31-1/2") deep cooking surface and unparalleled versatility, this range brings the power and precision of a Michelin-starred kitchen to your home





MAKE IT YOUR OWN

Range Styles

Now that you've selected your perfect range from our two exceptional lines, choose a style that speaks to your unique taste.

- Le Classique
- Le Transitionnel
- or Le Contemporain

each embodies a distinct French allure and offers limitless customization. From exquisite materials and finishes to carefully curated accessories, your kitchen will be a testament to sophisticated French style, tailored precisely to your desires.



Le Classique



Le Transitionnel



Le Contemporain



MAKE IT YOUR OWN

Composition & Finishes

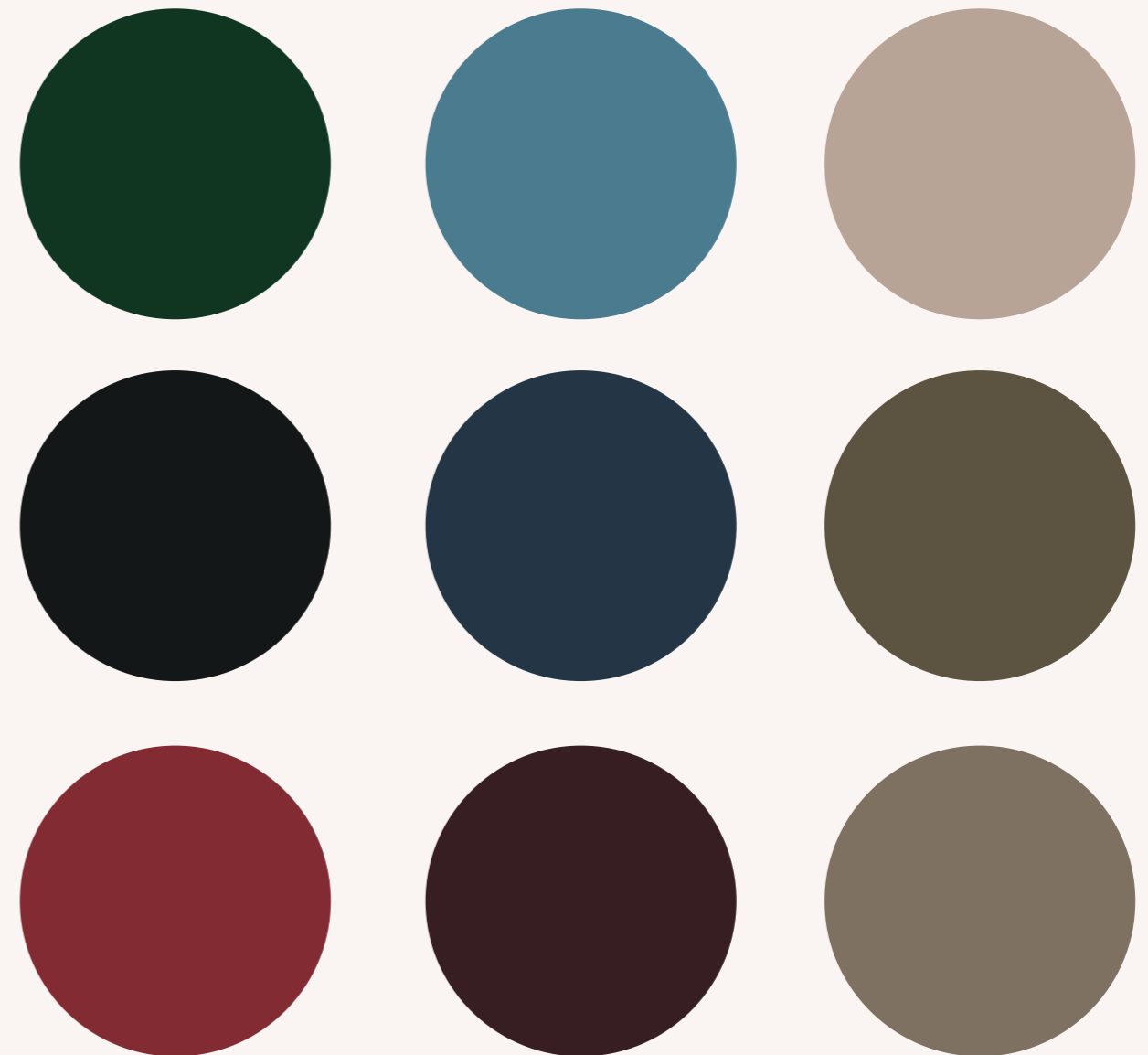
A Symphony of Colors and Textures

Immerse yourself in a world of possibilities.

Explore the vibrant hues of the RAL palette, feel the cool touch of hand-brushed stainless steel, or even bring your own color vision to life with our paint-to-sample program.

Choose a trim finish that complements your style. Your kitchen will become a canvas for self-expression, where every element reflects your refined taste

Color Option



Trim Finishes





STYLES

Your cooking range is more than just an appliance; it's the heart of your kitchen, a reflection of your culinary passion and personal style.

Let it inspire both your cooking and your entertaining, a centerpiece that speaks volumes about your unique taste.



+ CLASSIQUE



+ TRANSITIONNEL



+ CONTEMPORAIN





Le Classique

An Homage to Timeless Elegance

Inspired by the grand kitchens of French châteaux, where culinary artistry flourished, Le Classique embodies the essence of tradition and refined taste. This style offers a canvas for creating a kitchen that is both timeless and inviting. Handcrafted brass accents create a touch of enduring luxury, ensuring your space remains a source of joy and inspiration for years to come.





Le Transitionelle

Where Classic Meets
Contemporary

Le Transitionnel seamlessly merges the boldness of modern trends with the timeless elegance of classic elements. In its bespoke craftsmanship and stately lines, you'll discover the enduring influence of L'Atelier's French heritage.

It's a testament to the fact that true style transcends time.



Style



Le Contemporain

Embracing the Beauty of Change

In a world of constant evolution, your kitchen can be a sanctuary of modern elegance. Le Contemporain, with its sleek lines and minimalist aesthetic, departs from traditional ornamentation, celebrating the beauty of pure simplicity. Its clean lines are a testament to visual excellence, born from the essential. Le Contemporain is a timeless expression of contemporary style, perfectly suited for the modern home.





TRIM

FINISHES



BURNISHED BRASS



BRUSHED COPPER



POLISHED BRASS



POLISHED COPPER



BRUSHED NICKEL



POLISHED NICKEL



BRUSHED CHROME



BRUSHED GUNMETAL



POLISHED GUNMETAL

Trim Finishes Option

We offer the following choices for our brass trim and all hardware.

Select from our curated collection of live finish options for your solid brass trim and hardware, or let us create a custom finish to match your unique vision. PVD options are also available for those who prefer a non-tarnishing surface.



COLOR

OPTIONS



+
SIGNATURE
L'ATELIER COLLECTION



+
ANY RAL
OVER 300



+
CUSTOM
PAINT TO SAMPLE



CHAMPAGNE
GLOSS



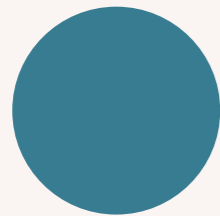
WHITE PEARL
MATTE



PURE WHITE
MATTE



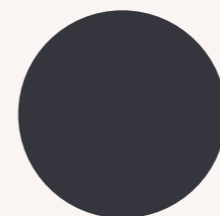
CHALK
MATTE



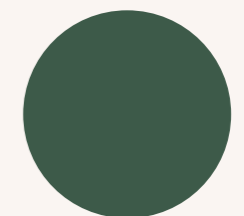
MEDITERRANEAN
BLUE MATTE



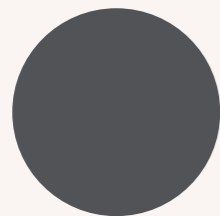
LONDON BLUE
GLOSS



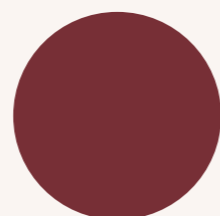
DEEP BLUE
MATTE



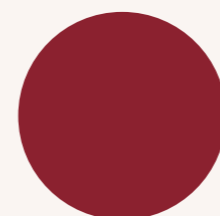
ENGLISH GREEN
MATTE



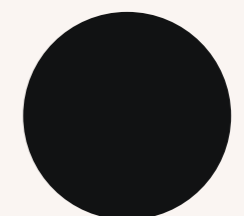
MIDNIGHT
MATTE



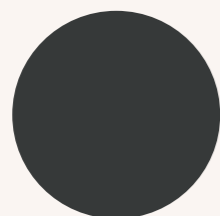
BURGUNDY
MATTE



RUBY
MATTE



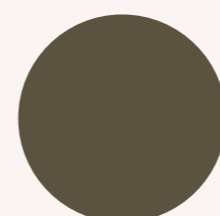
NOIR
GLOSS



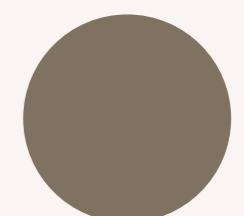
NOIR
MATTE



ULTRA GRAY
MATTE



OLIVE
MATTE



SMOKED PEARL
GLOSS

Our Signature Colors

A special selection of colors that we have curated over the years and are sure to be showstoppers in any kitchen.



Color Option



RAL Colors

Color your culinary world.

With over 300 RAL shades to choose from, your French Ranges, Hoods, Metal Cabinets, and Appliances can become a bold statement or a subtle complement to your kitchen design. Let your personality shine through





Custom Colors

Color Beyond Compare.

Our dedication to bespoke design extends to your color choices. Beyond our standard palettes, we offer a 'Paint to Sample' program, meticulously matching any hue you desire. Your kitchen will be a testament to your individuality and our unwavering commitment to craftsmanship.



LA PROVENÇALE
COOKING
RANGES
SERIES

+
CONFIGURATIONS
RANGETOPS SELECTION
RANGE ACCESSORIES



CONFIGURATIONS



Scale Cooking Ranges Series

Configurations

Choose your cooktop elements, ovens, cabinets, and everything in between.

Know that you are not bound by size, color, or cooking elements. You choose what works for your needs, and we will build your dream French range for you.



COOK TOP ELEMENTS

SELECTION



DOUBLE INDUCTION BURNER SET

Our dual induction burner offers two zones of unmatched power and control, each capable of reaching up to 3,5KW with the boost function. Enjoy rapid and precise heating, enhanced safety and energy efficiency, and the flexibility to handle multiple dishes simultaneously. Our easy-to-use knob controls ensure a seamless cooking experience for even the most ambitious culinary creations.



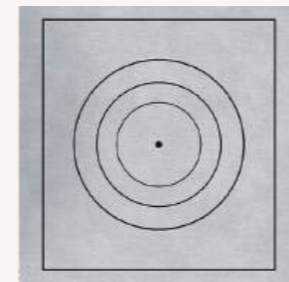
INDUCTION SINGLE POWER BURNER

Experience unmatched power and precision with our up to 3,5KW single power burner, featuring a boost function for rapid heating. Enjoy enhanced safety and energy efficiency, along with the ability to handle large cookware with ease. Our easy-to-use knob control ensures a seamless cooking experience.



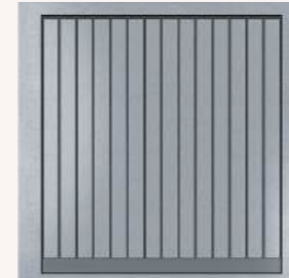
SMOOTH STAINLESS STEEL ELECTRIC GRIDDLE

Expand your culinary creativity on this powerful 2KW electric griddle. Its ultra-thick 14MM (1/2") brushed steel surface ensures rapid heat-up and recovery times, delivering even heat distribution for perfect results every time. Whether you're whipping up fluffy pancakes, searing delicate fish, or grilling vibrant vegetables, this griddle offers the precision and versatility to elevate your cooking. The sleek, minimalist design guarantees effortless cleaning and makes it a great option for your configuration of your L'ATELIER PARIS cooking range.



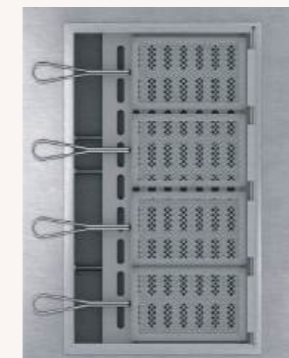
COUP DE FEU (FRENCH TOP) THE CHEF'S ESSENTIAL

A single, powerful gas burner heats a substantial 14mm (1/2") thick solid stainless steel top, creating a versatile cooking surface with variable heat zones. From concentrated heat at the center (up to 785°F) to gentle simmering on the outer edges (around 175°F), this French Top offers unparalleled control for multi-stage recipes and delicate sauces. It's the ultimate tool for slow cooking, braising, and crafting culinary masterpieces. (Actual consumption: 3,5 kW - 12,000 BTU/hr)



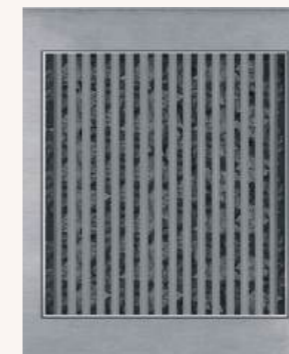
GROOVED STAINLESS STEEL ELECTRIC GRIDDLE

This powerful 2KW electric griddle, with its unique grooved surface, creates perfect sear marks on meats while allowing excess fat to drain away for healthier cooking. The ultra-thick 14MM (1/2") brushed steel construction ensures rapid heat-up and recovery times, delivering even heat distribution across the entire surface. From juicy burgers and flavorful steaks to grilled vegetables and panini sandwiches, this griddle offers endless culinary possibilities. It's a striking addition to your custom L'ATELIER PARIS cooking range.



ELECTRIC MULTI-COOKER STEAMER & BAIN-MARIE

Crafted from stainless steel and equipped with thermostatic control, this unique cooking element option will transform the way you prepare your favorite dishes. With a direct plumbing connection for effortless filling and draining, it offers unprecedented convenience. Unleash your creativity as you explore its multiple functions: pasta cooker, steamer, sous vide, bain-marie, and even yogurt maker. Adjust heat and boil intensity with ease, all from the range control panel.



LAVA ROCK GAS BBQ GRILL

Ignite your passion for grilling with our ultra-high-efficiency lava rock BBQ. This 30,000 BTU-equivalent burner, nestled under a bed of lava rocks, reaches well over a scorching 600°F quickly and efficiently, delivering the authentic flavors of outdoor cooking right in your kitchen. Equipped with electric ignition and a safety thermocouple, this versatile cooking element is one of the many options you can choose when designing your custom L'ATELIER PARIS range, transforming it into the ultimate all-in-one culinary centerpiece. (Actual consumption: 5,5KW - 19,000 BTU/hr)

Rangetops Selection

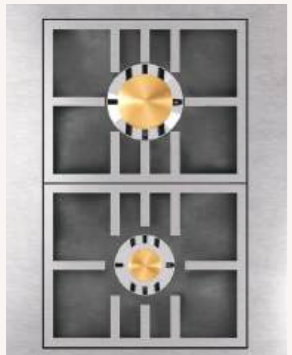
Craft your culinary haven. Beyond ovens, warming cabinets, and storage, explore our rangetop options to personalize your cooking experience. From a sizzling lava rock BBQ to a versatile griddle and a convenient pasta cooker, the possibilities are endless.



ULTRA HIGH-EFFICIENCY SINGLE GAS BURNER IN SOLID BRASS

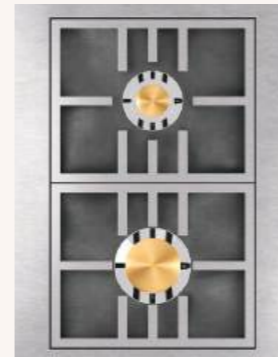
Experience the power and versatility of a 30,000 BTU-equivalent gas burner, capable of a gentle simmer at 1.3kW (3800 BTU/hr) and crafted from solid brass for enduring beauty and performance. This high-efficiency burner provides ample space for large pots and woks, making it ideal for a variety of cooking techniques. With electric ignition and a safety thermocouple, it seamlessly integrates into your custom L'Atelier Paris range. A wok ring accessory is also available for purchase.

(Actual consumption: 5,5 kW - 19,000 BTU/hr)



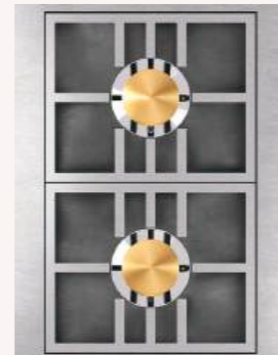
ULTR A-HIGH-EFFICIENCY GAS BURNER SET (S-L) IN SOLID BRASS

Experience the perfect balance of power and precision with our dual brass burners. One large, 30,000 BTU-equivalent burner delivers intense heat for searing and boiling, while also capable of a gentle 1.3KW (3800 BTU/hr) simmer. The second, smaller 18,200 BTU-equivalent burner offers versatility for delicate simmering at 0.80KW (2800 BTU/hr). Crafted from solid brass for enduring beauty and performance, these high-efficiency burners are equipped with electric ignition and safety thermocouples, seamlessly integrating into your custom L'ATELIER PARIS range for a truly professional cooking experience. (Actual consumption: 5,5KW - 19,000 BTU/hr and 3,5KW - 12,000 BTU/hr respectively)



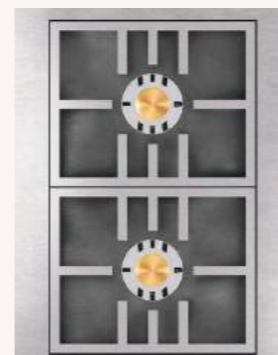
ULTR A-HIGH-EFFICIENCY GAS BURNER SET (L-S) IN SOLID BRASS

Experience the perfect balance of power and precision with our dual brass burners. One large, 30,000 BTU-equivalent burner delivers intense heat for searing and boiling, while also capable of a gentle 1.3KW (3800 BTU/hr) simmer. The second, smaller 18,200 BTU-equivalent burner offers versatility for delicate simmering at 0.80KW (2800 BTU/hr). Crafted from solid brass for enduring beauty and performance, these high-efficiency burners are equipped with electric ignition and safety thermocouples, seamlessly integrating into your custom L'ATELIER PARIS range for a truly professional cooking experience. (Actual consumption: 5,5KW - 19,000 BTU/hr and 3,5KW - 12,000 BTU/hr respectively)



ULTR A-HIGH-EFFICIENCY GAS BURNER SET (L-L) IN SOLID BRASS

Experience unparalleled power and precision with two large, 30,000 BTU-equivalent gas burners, each capable of a delicate simmer at 1.3KW (3800 BTU/hr). Crafted from solid brass for enduring beauty and performance, these high-efficiency burners are ideal for a wide range of cooking techniques. Equipped with electric ignition and safety thermocouples, they seamlessly integrate into your custom L'ATELIER PARIS range, delivering a truly professional cooking experience. (Actual consumption per burner: 5,5KW - 19,000 BTU/hr)



ULTR A-HIGH-EFFICIENCY GAS BURNER SET (S-S) IN SOLID BRASS

Experience a new level of culinary control with two 18,200 BTU-equivalent gas burners, each capable of a delicate simmer at 0.80KW (2800 BTU/hr). Crafted from solid brass for enduring beauty and performance, these high-efficiency burners are ideal for a wide range of cooking techniques. Equipped with electric ignition and safety thermocouples, they seamlessly integrate into your custom L'ATELIER PARIS range. (Actual consumption per burner: 3,5KW - 12,000 BTU/hr)

Rangetops Selection

Craft your culinary haven. Beyond ovens, warming cabinets, and storage, explore our rangetop options to personalize your cooking experience. From a sizzling lava rock BBQ to a versatile griddle and a convenient pasta cooker, the possibilities are endless.



RANGE

ACCESSORIES



Transform Your Range with the Griddle Attachment

Effortlessly expand your culinary repertoire with our versatile griddle attachment. Simply remove the grates from two burners to create the perfect space for this accessory. Now, you have a spacious griddle surface for cooking everything from pancakes and eggs to grilled sandwiches and vegetables. Once you're finished, allow the griddle to cool completely before removing, washing, and storing it away. This convenient attachment adds a new dimension to your L'Atelier Paris range, providing the flexibility to meet all your cooking needs.



La Provençale Cooking Ranges Series

Wok Ring

Designed to perfectly complement our Power Gas Burner, this wok ring accessory transforms your range into a high-performance wok station. It provides the ideal elevation and support for large, professional-size woks, allowing you to achieve the intense heat and quick stir-frying essential for authentic Asian cuisine.

**LA GRANDE CUISINE
PROFESSIONNEL**

COOKING ELEMENTS

+
CONFIGURATIONS
RANGETOPS SELECTION
RANGE ACCESSORIES



CONFIGURATIONS



La Grande Cuisine Professional Cooking Elements

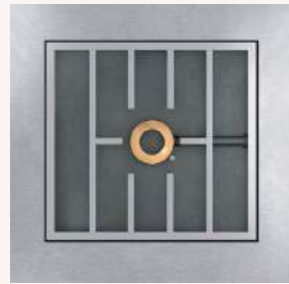
Configurations

Craft your culinary haven. Beyond ovens, warming cabinets, and storage, explore our rangetop options to personalize your cooking experience. From a sizzling lava rock BBQ to a versatile griddle and a convenient pasta cooker, the possibilities are endless.



COOK TOP ELEMENTS

SELECTION



PROFESSIONAL-GRADE ULTRA HIGH-EFFICIENCY SINGLE GAS BURNER

Feel the intensity of a professional kitchen with our 40,000 BTU-equivalent gas burner. Ideal for handling large pots and pans, its robust stainless steel construction and powerful flame make it perfect for high-heat cooking, searing, and boiling, while also capable of a gentle 1.7kW (5800 BTU/hr) simmer. The removable burner assembly ensures easy cleaning, and the included wok ring adds versatility to your cooking. This exceptional burner is one of many premium options to customize your La Grande Cuisine Professionnelle range from L'Atelier Paris.

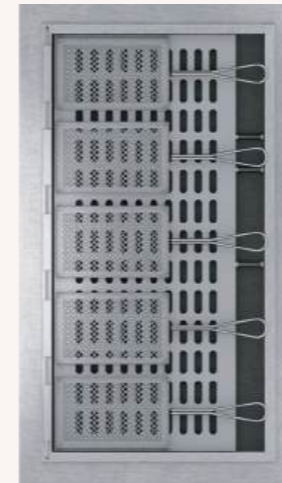
(Actual consumption: 7,5 kW - 25,600 BTU/hr)



PROFESSIONAL-GRADE ULTRA HIGH-EFFICIENCY GAS BURNER SET

Command your kitchen like a seasoned chef with our set of two high-output gas burners. Each burner delivers a powerful 30,000 BTU-equivalent flame, ideal for searing, boiling, and achieving restaurant-quality results. Constructed from durable stainless steel, they also feature precise simmer control (1.3kW/3800 BTU/hr) for delicate cooking. Enjoy easy cleaning with the removable burner assembly. These burners are just one of many premium choices to create your custom La Grande Cuisine Professionnelle range from L'Atelier Paris.

(Actual consumption per burner: 5,5 kW - 19,000 BTU/hr)



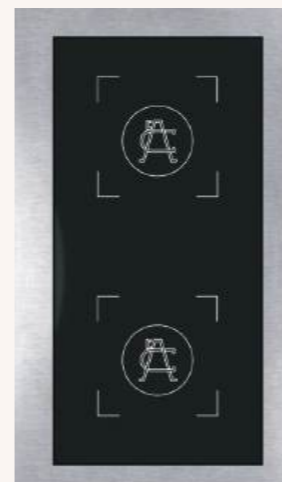
ELECTRIC MULTI COOKER STEAMER & BAIN-MARIE

Professional-Grade Multi-Cooker crafted from stainless steel and equipped with thermostatic control, this unique cooking element option will transform the way you prepare your favorite dishes. With direct plumbing connection for effortless filling and draining, it offers unprecedented convenience. Unleash your creativity as you explore its multiple functions: pasta cooker, steamer, sous vide, bain-marie, and even yogurt maker. Adjust heat and boil intensity with ease, all from the range control panel.



INDUCTION SINGLE POWER BURNER

Experience unmatched power and precision with our up to 3,5kW single power burner, featuring a boost function for rapid heating. Enjoy enhanced safety and energy efficiency, along with the ability to handle large cookware with ease. Our easy-to-use knob control ensures a seamless cooking experience.

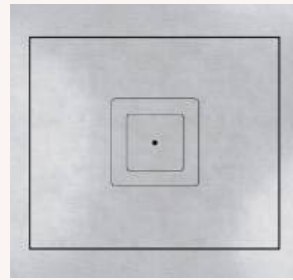


DOUBLE INDUCTION BURNER SET

Our dual induction burner offers two zones of powerful control, each reaching up to 3,5kW with the boost function. Enjoy rapid and precise heating, enhanced safety and energy efficiency, and the flexibility to handle multiple dishes simultaneously. The intuitive knob controls deliver a seamless cooking experience for ambitious culinary creations.

Rangetops Selection

Choose from ovens, warming cabinets, and storage, deciding which among our range top options you can't or don't want to live without, including a lava rock bbq, griddle, and pasta cooker, to name a few. You can even mix and match electric and gas elements in the same unit to create your dream range.



COUP DE FEU (FRENCH TOP): THE CHEF'S ESSENTIAL

A single, powerful gas burner heats a substantial 16 mm (5/8") thick solid stainless steel top, creating a versatile cooking surface with variable heat zones. From concentrated heat at the center (up to 785°F) to gentle simmering on the outer edges (around 175°F), this French Top offers unparalleled control for multi-stage recipes and delicate sauces. It's the ultimate tool for slow cooking, braising, and crafting culinary masterpieces.

(Actual consumption per burner: 5,5 kW - 19,000 BTU/hr)



PROFESSIONAL LAVA ROCK GAS BBQ GRILL

Experience the thrill of professional grilling with our high-performance lava rock BBQ. Achieve restaurant-quality sears and smoky flavors with dual 30,000 BTUs of intense heat, reaching over 850°F in minutes. Electric ignition and a safety thermocouple ensure precise control and peace of mind. Elevate your culinary creations with this exceptional addition to your custom L'Atelier Paris range.

(Actual consumption: 5,5 kW - 19,000 BTU/hr per burner)



PROFESSIONAL SMOOTH STAINLESS STEEL ELECTRIC GRIDDLE

Elevate your culinary experience with our professional, restaurant-grade dual-zone electric grooved griddle. Its robust 16mm (5/8") solid brushed steel surface ensures rapid heat-up and recovery, delivering temperature control across two independent zones. The grooved surface creates perfect sear marks and allows excess fat to drain away, ensuring healthier and more flavorful cooking. Whether grilling vegetables to perfection or creating juicy burgers and steaks with those signature grill marks, this 4kW griddle offers unparalleled versatility and performance. Its sleek, minimalist design, flush with the countertop, guarantees effortless cleaning and seamlessly integrates into your La Grande Cuisine Professionnelle range, adding to a multitude of choices for cooking elements to create a kitchen that inspires culinary excellence.



PROFESSIONAL GROOVED STAINLESS STEEL ELECTRIC GRIDDLE

Elevate your culinary experience with our professional, restaurant-grade dual-zone electric grooved griddle. Its robust 16mm (5/8") solid brushed steel surface ensures rapid heat-up and recovery, delivering temperature control across two independent zones. The grooved surface creates perfect sear marks and allows excess fat to drain away, ensuring healthier and more flavorful cooking. Whether grilling vegetables to perfection or creating juicy burgers and steaks with those signature grill marks, this 4kW griddle offers unparalleled versatility and performance. Its sleek, minimalist design, flush with the countertop, guarantees effortless cleaning and seamlessly integrates into your La Grande Cuisine Professionnelle range, adding to a multitude of choices for cooking elements to create a kitchen that inspires culinary excellence.



PROFESSIONAL COMBINATION SMOOTH + GROOVED GRIDDLE STAINLESS STEEL ELECTRIC GRIDDLE

Experience the ultimate in culinary flexibility with our professional, restaurant-grade dual-zone electric griddle. One half boasts a smooth surface, ideal for delicate foods like pancakes, eggs, and fish, while the other half features distinct grooves for achieving perfect sear marks and healthier cooking of meats and vegetables. The robust 16mm (5/8") solid brushed steel construction ensures rapid heat-up and recovery, delivering precise temperature control across both zones. This 4kW griddle offers unparalleled versatility and performance, allowing you to cook a variety of dishes simultaneously. Its sleek, minimalist design, flush with the countertop, guarantees effortless cleaning and seamlessly integrates into your La Grande Cuisine Professionnelle range, creating a kitchen that inspires culinary excellence.

Rangetops Selection

Choose from ovens, warming cabinets, and storage, deciding which among our range top options you can't or don't want to live without, including a lava rock bbq, griddle, and pasta cooker, to name a few. You can even mix and match electric and gas elements in the same unit to create your dream range.

RANGE

ACCESSORIES





Smooth Griddle Accessory

Expand Your Culinary Horizons

Transform your range in an instant. Simply remove two burner grates, and voilà – you have a spacious, smooth griddle ready for action. Perfect for pancakes, eggs, grilled cheese, and more, this versatile accessory adds a new dimension to your cooking repertoire. When you're done, let it cool, clean it effortlessly, and store it away until your next culinary adventure.



Wok Ring

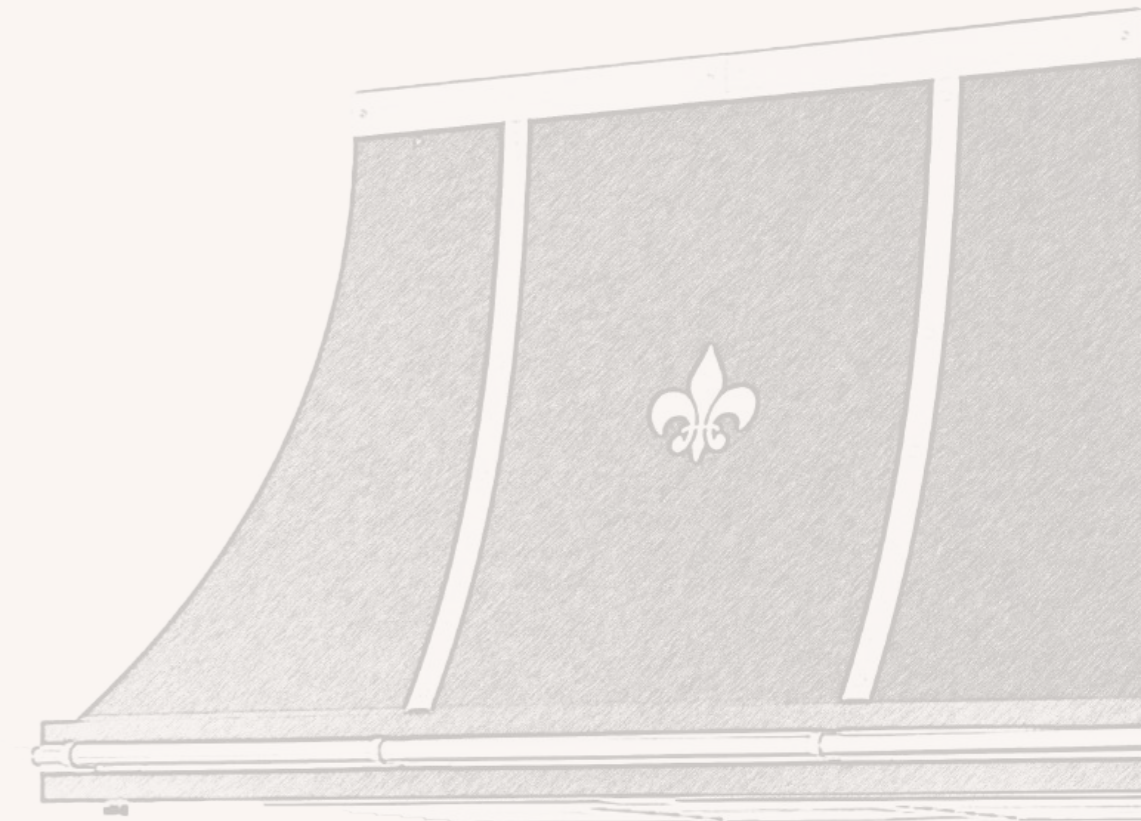
Unleash Authentic Wok Cooking

Designed to perfectly complement our Power Gas Burner, the wok ring accessory transforms your range into a high-performance wok station.

It provides the ideal elevation and support for large, professional-size woks, allowing you to achieve the intense heat and quick stir-frying essential for authentic Asian cuisine.



Maître Cuisine Professional Cooking Elements



+
GALBÉ HOOD
GALBÉ ISLAND
GÉOMÉTRIQUE ISLAND
LINÉAIRE
COURBE

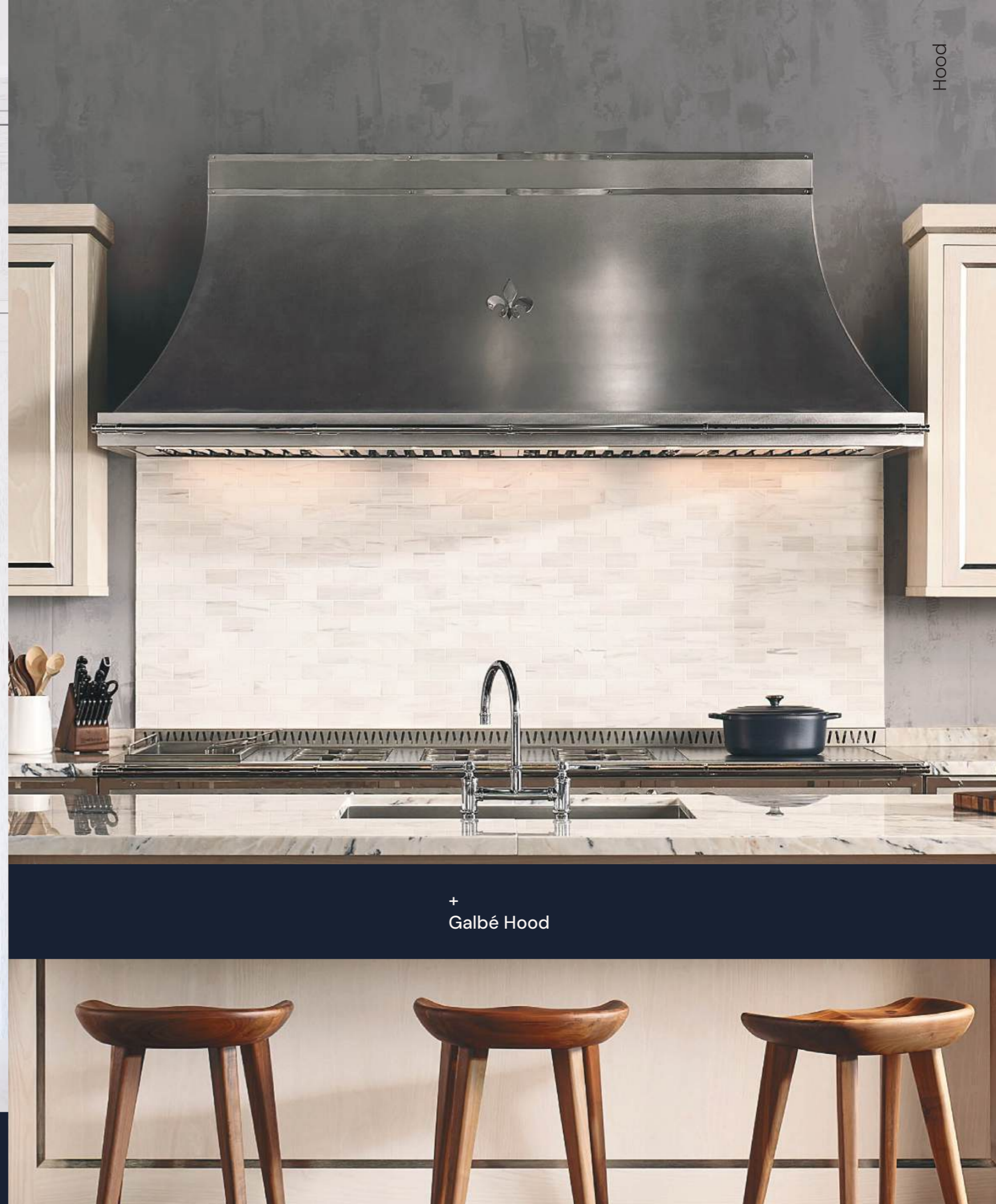
HOODS



HOODS



+ Galbé Hood



+ Galbé Hood





+ Galbé Island



Hood



+ Géométrique Island





+
Linéaire



+
Linéaire



+
Courbe



POT RACK

POTRACK





COMPLETE KITCHEN DESIGN

+
CABINETS STYLES
FINISH OPTIONS
HANDLE STYLES
FINISHING TOUCHES
LEATHER LINERS



Personalize Your Kitchen

L'Atelier Paris offers a solution for every design you envision. Explore our wide array of finishes and amenities to craft a kitchen worthy of your unique style. We offer options for every taste, from opulence to modernist simplicity.





CABINETS

We provide premier options for wood and metal cabinetry using the most modern technology and craftsmanship.

STYLES



Stainless Steel Cabinetry: Le Classique

Some things are meant to endure; classic design, for example. France is the birthplace of haute cuisine—and that is where our inspiration is taken from. Le Classique is our tribute to the château kitchens, where this tradition first reached its full expression.





Stainless Steel Cabinetry: Le Transitionelle

Allow us to present the moment where modern becomes classic. In its bespoke craftsmanship and stately lines, you can see the imprint of L'Atelier's French-inspired tradition. Le Transitionelle's look, however, is subtly evolved, allowing it to accommodate technological advances our predecessors could scarcely have imagined.





Stainless Steel Cabinetry: Le Contemporain

Our awe-inspiring metal kitchen cabinetry line is also our freshest and boldest yet. Le Contemporain is sleek and streamlined, a departure from the ornamentation of our classic styles in favor of a purer aesthetic. The beauty of this series comes entirely from its functional elements—a triumph of visual excellence born of the essential. In a time when efficiency has become a watchword, Le Contemporain offers reassurance that simplicity need not threaten the soul.





LA BRITTANY



LA PROVENCE



LA PLANCHE



LE CADRE



L'AVIGNON



LE RHÔNE



L'ALSACE



LE CHEVRON



LE NEW YORK



LE LOIRE



LE PARIS

Wood Cabinetry



La Brittany

La Brittany is a collection well matched to stately older homes and those with a sure and confident sense of style.

Our collection reflects the homespun, unpretentious flavor of the area with an unembellished palette of rich brown wood and tasteful cream accents.





La Provence

Inspired by the shores of Marseille, a La Provence kitchen imbues a home with the carefree class of a cruise on the Mediterranean. Its glass cabinets also provide the homemaker with ample opportunity to add their own flair by showcasing their dining sets—or an array of fresh Provençal-approved herbs.

Olive Oil, salt, fresh fish, and a glass of pale rosé — these are all the ingredients one needs to experience a taste of the sun-dappled soul of Provence





L'Alsace

L'Alsace is ideally suited to spaces with generous natural lighting and communicates an unforced aristocratic cool like no other.

Alsace occupies a unique position, sharing more border territory with Germany and Switzerland than it does with any other province within France. Our L'Alsace collection has a uniquely noble quality, matching a stately navy blue with pale tones as rich as white Swiss chocolate.





L'Avignon

The L'Avignon collection recognizes the importance of balance, with trimmings of lightly-shaded wood that provide subtle but stunning highlights.

The traditional home of popes, saints, and miracles, the ancient city of Avignon naturally inspires a collection dominated by striking contrasts, with purities of white and black worthy of priestly robes.





Le New York

The Le New York is a daringly modern design. But make no mistake: it still exudes the human comforts of natural wood and elegance.

It is obvious why Le New York stands alone. With an urbane gray and white palette that brings to mind the city's famous highrises, this collection belongs to a homeowner with the ambition and grace to be comfortable in their own skin.





Le Paris

By declining to obscure the complexities of the wood's textures with paints or dyes, Le Paris allows an element of natural randomness to creep into the overall aesthetic, a deft trick that only the truly sophisticated have the daring to pull off.

Appropriately a city that has set the standard for tastes and styles of the modern world, Le Paris can afford to be coy with its charms. Though its juxtaposes metallic finish with light and unobtrusive wood tones, the art is in the details.





Le Rhône

Le Rhône reminds you of a taste for the good life that only the French truly understand.

Named for Le Rhône, the mighty river that rises from the glacial Swiss Alps and reaches the Mediterranean Sea via southeastern France, our design marries the meticulous craftsmanship of Geneva.





La Cadre





Cabinetry Styles / Metal



La Planche



le loire





FINISH

Our Special Selection of Wood Finishes

OPTIONS



Finish Option

A special selection of colors that we have curated over the years and are sure to be showstoppers in any kitchen.



Finish Option

A special selection of colors that we have curated over the years and are sure to be showstoppers in any kitchen.



HANDLE

STYLES



01. LENOIR

Full-width brass detail perfectly recessed flush into the drawer or door face.



02. PROvence

Their design versatility suits a house in the Cote d'Azur or an apartment in Manhattan



04. JULES

Recessed grab style pull for drawers or doors that are fully flush with all sides of the door/ drawer surface.



05. CACHÉ INTERIOR

Comes from the French term for “hidden”. This brass pull is machined onto the drawer fronts for a perfect flush fit and is used in our internal drawers for our wood cabinet collection.



06. BORDEAUX

Overlay solid brass support houses the textured cylindrical pull with a touch of industrial flare, maintaining its namesake's elegance.



08. CHAMPAGNE

Full-width brass strap baking base for the pulls creates a sophisticated detail and key harmonic integration feature.

Handle Style

Our handle and pull collections are all fashioned from solid brass that is either cast or machined by artisans using time-honored techniques here in Europe.



Handle Style



FINISHING TOUCHES



Custom Large Utensil Divider

L'Atelier Paris drawer dividers are custom created only for you and your needs.

Design your internal drawer divider in a way that works best for you. Our design team will work with you to create internal drawer dividers and organizers that fit your specific needs.





Custom Plate /Bowl + More Organizer

Design your internal drawer divider in a way that works best for you. Our design team will work with you to create internal drawer dividers and organizers that fit your specific needs.





Custom Spice Storage in Walnut

We design and manufacture for your unique needs, never having to conform to standard or generic solutions.







LEATHER

LINERS



**COLLECTION WEST
LIGHT BROWN #102**



**COLLECTION PRESCOTT
SOUL WHITE #200**



**COLLECTION PRESCOTT
CINDER #205**



**COLLECTION PRESCOTT
BLACK INK #207**



**COLLECTION PRESCOTT
ANTIQUE #232**



**COLLECTION PRESCOTT
GREY #304**



**COLLECTION OCEAN
BLUE #440**



**COLLECTION VOGUE
MOON #2056024**



**COLLECTION VOGUE
HEAVY #6027**



**COLLECTION ZENITH
BLUE NOTTE #9031**

Leather Liner

Our leather liners are available for all of our metal and wood drawers as well as cabinets. Unique and made to last a lifetime. Our highly skilled artisans craft each piece by hand with quality and endurance in mind. The leather liners prevent scratching while adding a soft, durable surface along with a touch of sophistication, beauty, and refinement.

MATCHING APPLIANCES

+
REFRIGERATORS & WINE STORAGE
OVENS & BUILT-INS
FAUCETS COLLECTION
CUSTOM SINKS



REFRIGERATORS & WINE STORAGE



FULL COLUMN REFRIGERATOR AND FREEZERS

400 Series Refrigeration Freezer Columns are available in a variety of sizes, ranging from 24", 30", and 36" wide, and can be combined with wine storage with wine storage units and cabinetry. Fully integrated.



COMBINATION REFRIGERATOR FREEZER

400 Series two- and three-door Combination Refrigeration/Freezers are available in 30" and 36" width options, and can be combined with wine storage with wine storage units and cabinetry. Fully integrated.



WINE PRESERVATION UNITS

400 Series Wine Preservation Units are fully integrated, with glass door available in 18" or 24" widths as well as under-counter styles. The perfect way to keep wines ready to drink and accessible in your kitchen.

Refrigerators & Wine Storage



OVENS & BUILT-INS



Built-in Wall Ovens

Convection, combi, microwaves, and even full-blown professional ovens are available among your options when designing your kitchen. Performance and quality go without saying, but you will never need to sacrifice looks and beauty.



Built-in Coffee Machine

Take another look at what can be achieved when all the appliances in your kitchen are in perfect harmony. Our automatic coffee machine can be chosen in fully plumbed-in and water-reservoir configurations, complete with countless functions and settings that help you create perfection.





FAUCETS COLLECTION



POLISHED CHROME



POLISHED NICKEL



BURNISHED BRASS

The Bar/Prep Fautet





BRUSHED
COOPER



POLISHED
COOPER



BRUSHED
NICKEL



POLISHED
NICKEL



BURNISHED
BRASS



POLISHED
BRASS



BRUSHED
CHROME



POLISHED
CHROME



BRUSHED
GUNMETAL



POLISHED
GUNMETAL

The Bridge Faucet + Side Sprayer





BRUSHED
COOPER



POLISHED
COOPER



BRUSHED
NICKEL



POLISHED
NICKEL



BURNISHED
BRASS



POLISHED
BRASS



BRUSHED
CHROME



POLISHED
CHROME



BRUSHED
GUNMETAL



POLISHED
GUNMETAL

The Single Hole Gooseneck + Side Sprayer





BRUSHED
COOPER



POLISHED
COOPER



BRUSHED
NICKEL



POLISHED
NICKEL



BURNISHED
BRASS



POLISHED
BRASS



BRUSHED
CHROME



POLISHED
CHROME



BRUSHED
GUNMETAL



POLISHED
GUNMETAL



Faucet Collection

The Side Sprayer



POLISHED CHROM



POLISHED NICKEL



BURNISHED BRASS

The Pot Filler





Custom Sink Collection

Our collection of custom sinks ranges from apron front farm-style sinks to simple under-mounted or fully integrated to provide a perfect match to kitchen design or exceed in function. Available in many materials, such as hand-brushed stainless steel, brass, copper, or even PVD, offered with matching accessories and always custom made to any size.





SINGLE BOWL
UNDER-MOUNT SINK IN STAINLESS STEEL



SINGLE BOWL
UNDER-MOUNT SINK IN BRASS



SINGLE BOWL
UNDER-MOUNT SINK WITH INTEGRATED
DRAIN BOARD IN BRASS



Under-Mount Sinks



**BURNISHED
BRASS**



**DOUBLE BOWL
BURNISHED BRASS**



**STAINLESS STEEL
+
BURNISHED BRASS**



**DOUBLE BOWL
STAINLESS STEEL
+
BURNISHED BRASS**



**STAINLESS STEEL
+
BRUSHED NICKEL
BAR**



**DOUBLE BOWL
STAINLESS STEEL
+
BRUSHED NICKEL
BAR**



**POLISHED
BRASS**



**DOUBLE BOWL
STAINLESS STEEL
+
POLISHED BRASS**



**STAINLESS STEEL
+
POLISHED NICKEL
BAR**

Apron-Front Sinks





BOTTOM RACK



DRYING BOARD



VEGETABLE DRYING BOARD



CUTTING BOARD



PREP BOWL KIT



Sink Accessories

OUTDOOR COLLECTION

+
COMPLETE OUTDOOR COLLECTION
FULLY CUSTOM BBQ AND COOKING ELEMENTS
MATCHING CABINETS
OUTDOOR APPLIANCES



Outdoor Collection

Extend the luxury of your L'Atelier Paris kitchen to the outdoors with our fully custom outdoor collection. Crafted from marine-grade stainless steel for enduring beauty and resilience, our outdoor kitchens offer the same limitless customization as our indoor lines. Design your dream outdoor oasis with bespoke cabinetry, custom-sized BBQ grills, powerful gas burners, sinks, pizza ovens, and more. Create a space that is uniquely yours







PROJECT GALLERY



















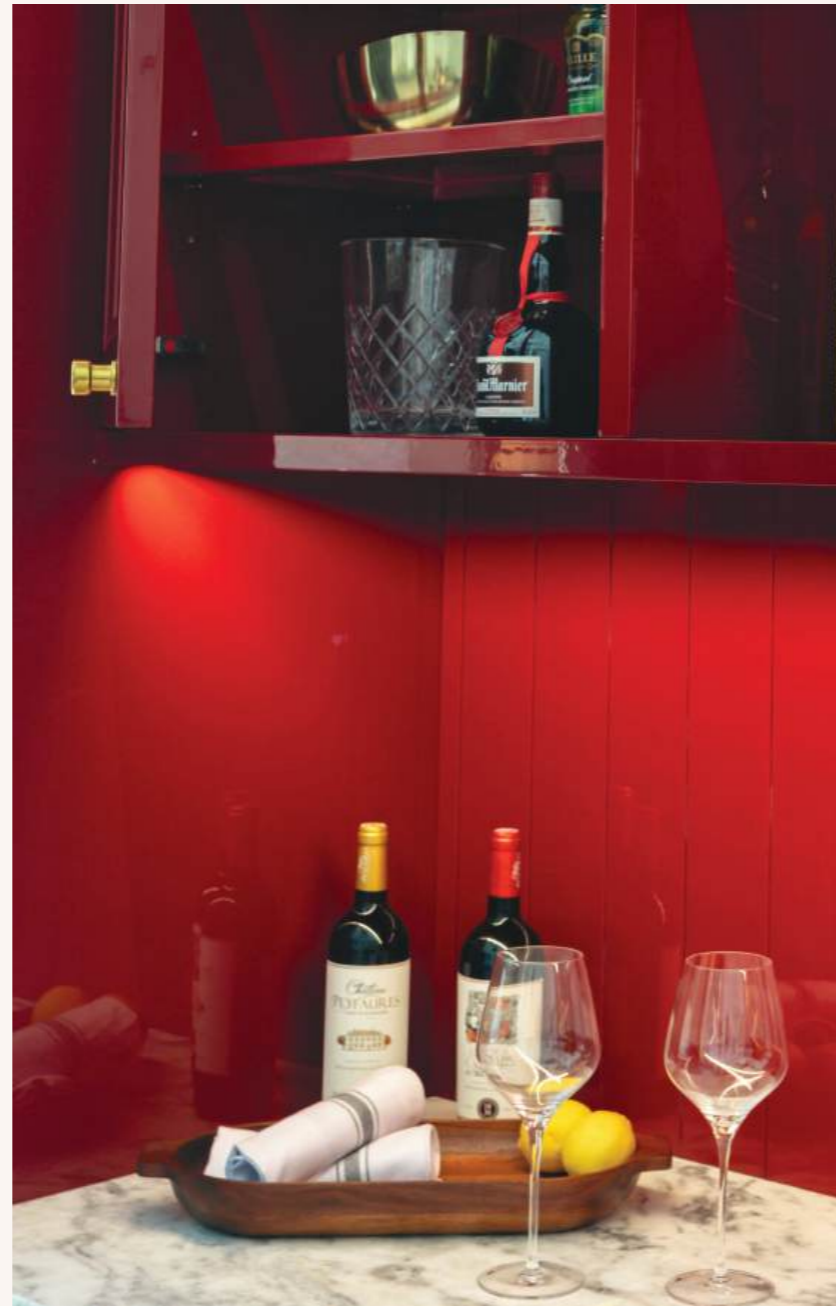




































THESE
PROVENCE
MIAMI BEACH
MIAMI BEACH

































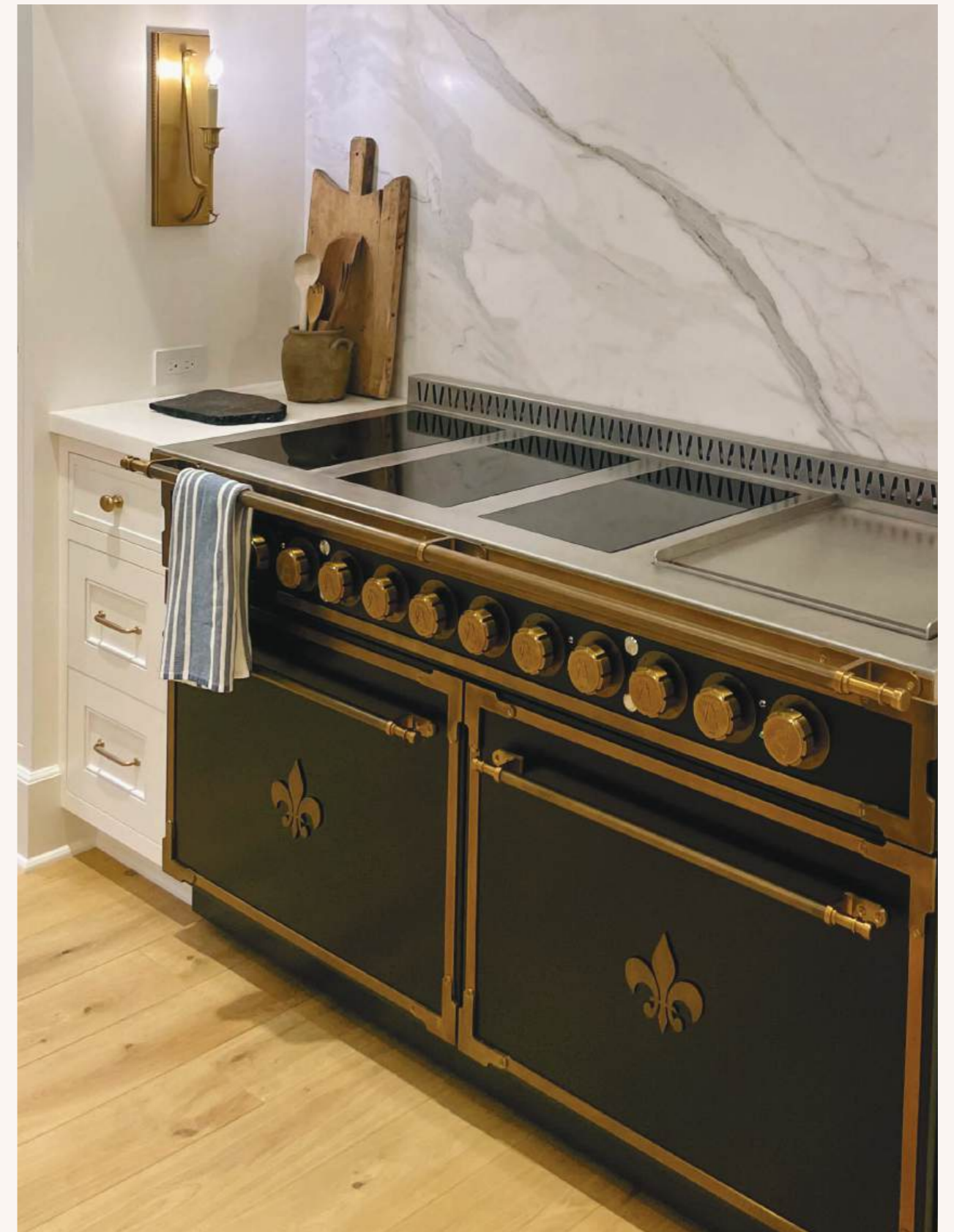
























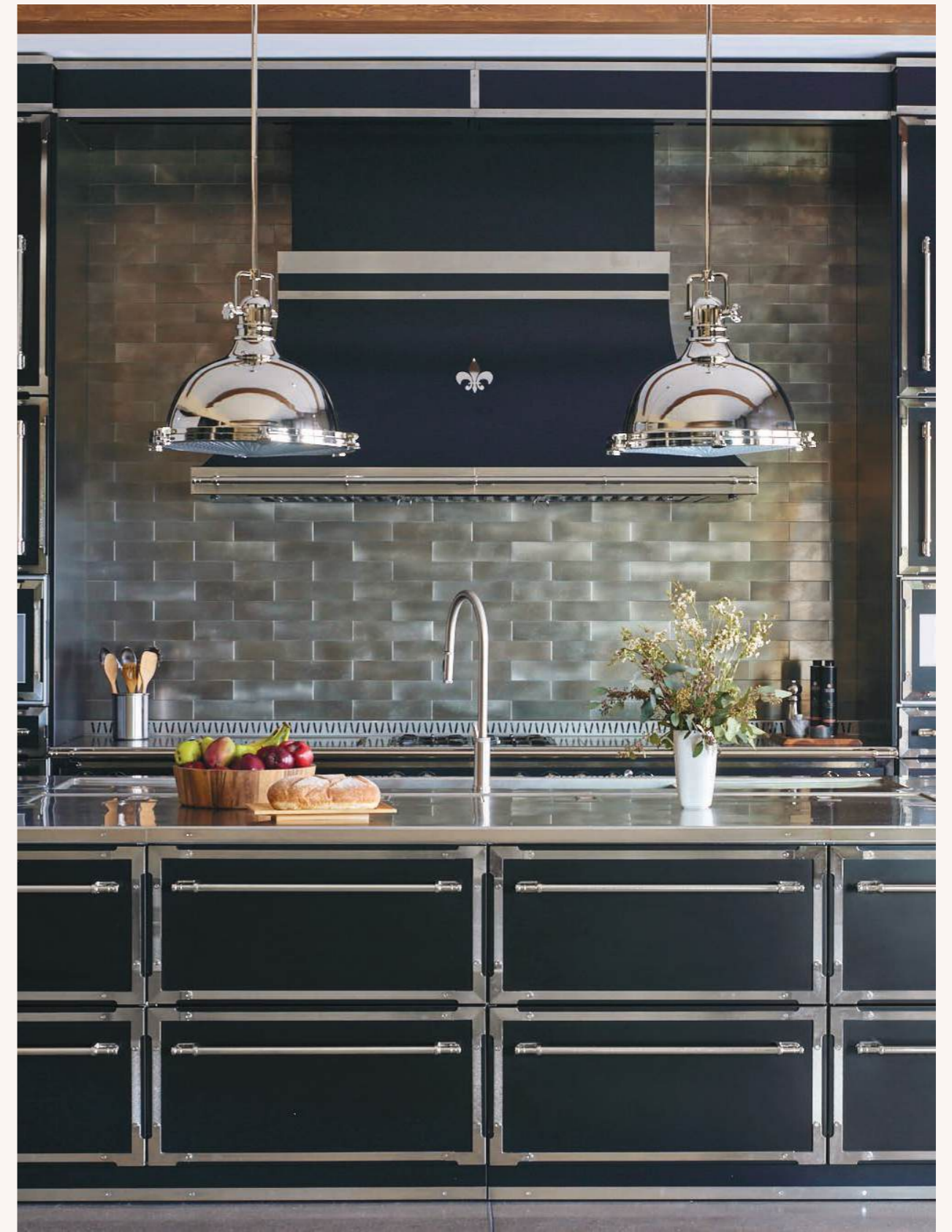














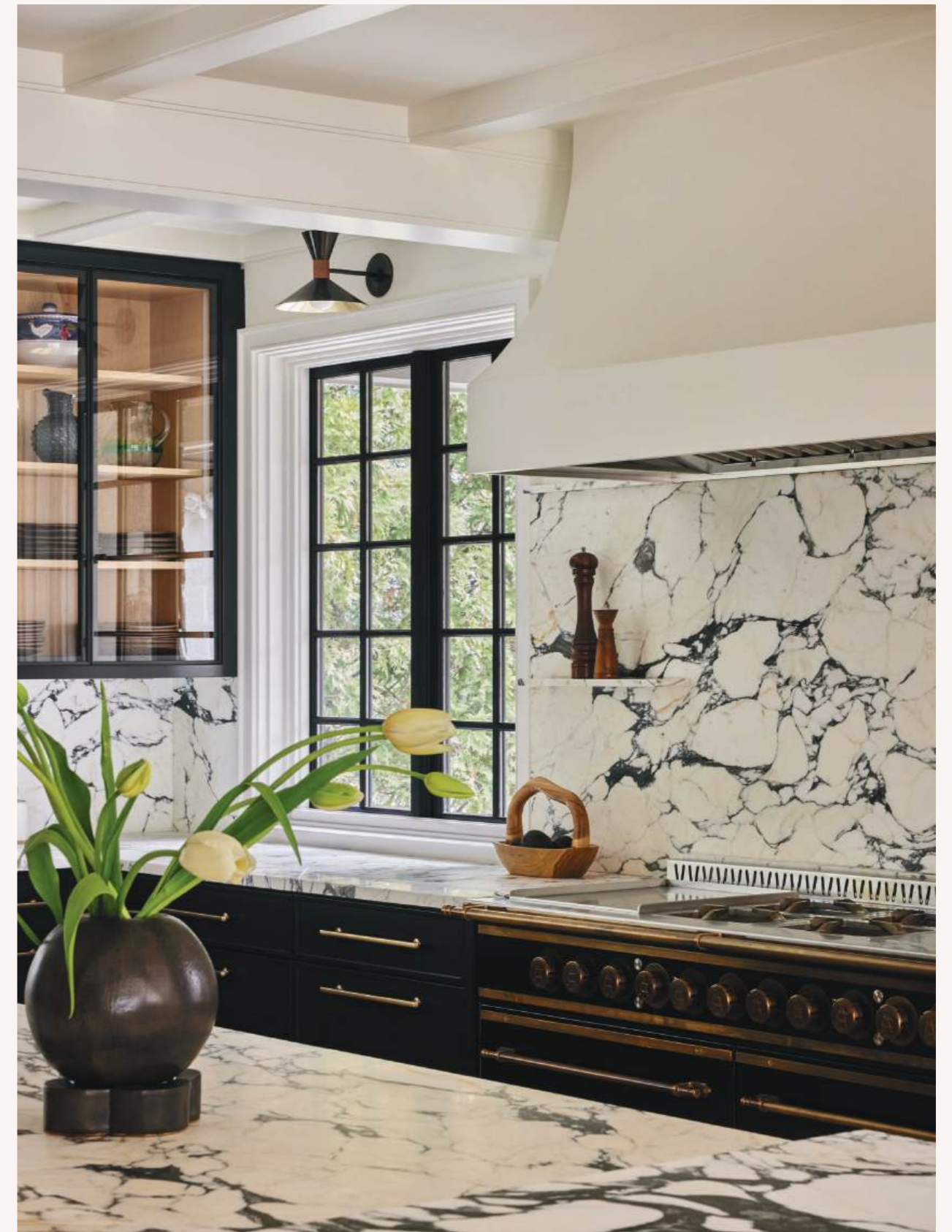




























TABLE & COOKING

ACCESSORIES

+
HEIRLOOM COPPER COOKWARE



HEIRLOOM
COPPER COOKWARE



COMPLETE COPPER COOKWARE

Copper cookware 11-piece set, tin-lined, polished finish, handles in brass.



COPPER STOCK POT

copper stock pot with lid 9-7/16" in ϕ (24 cm), tin-lined, polished finish, handles in brass.



COPPER SAUCEPAN

copper saucepot with lid 6-5/16" in ϕ (16 cm), tin-lined, polished finish, handles in brass.

Heirloom Copper Cookware



COPPER SAUCEPAN

copper saucepot with lid 8-11/16" in ϕ (22 cm),
tin-lined, polished finish, handles in brass.



COPPER SAUCEPAN

copper saucepot with lid 11" in ϕ (28 cm),
tin-lined, polished finish, handles in brass.



COPPER AUTÉ/FRYING

l'atelier paris solid copper sauté/frying pan 8-3/4"
in ϕ (22 cm), tin-lined, polished finish, handles in
brass.

Heritage Stoneware



Heritage Stoneware



COPPER SAUTÉ/FRYING

Patelier paris solid copper sauté/frying pan 10-1/4" in ϕ (26 cm), tin-lined, polished finish, handles in brass.



COPPER SAUTÉ/FRYING

Patelier paris solid copper sauté/frying pan 12-5/8" in ϕ (32 cm), tin-lined, polished finish, handles in brass.

CUSTOM MILLWORK

+
DRESSING ROOMS
BUILT-INS
FURNITURE



Closets & Dressing Rooms

When a client wants us to design and build their closets with the same attention to detail and quality as the rest of the woodwork we provided for their kitchen, our answer is always YES!

And the result is So Chic, So French and SO fabulous.







Built-ins

There is a fundamental difference in quality construction, and that is custom- made projects.

We design by focusing on conceptual work and the project's requirements and particular needs, such as confined areas or specific measurements. We also offer a broader range of quality materials and finishes.



Built-ins





Furniture





CONTACT



Our Showrooms

Your kitchen, Our Expertise

The kitchen is the heart of the home, where life unfolds in its most delicious forms.

It's where passion simmers, satisfaction sizzles, and creativity bubbles over. It's a place for intimate gatherings and shared meals that nourish both body and soul.

For centuries, the French have understood this secret, transforming their kitchens into vibrant hubs of connection and culinary artistry.

Inspired by this tradition, we believe a true kitchen empowers you to discover the joy of creating, the satisfaction of nourishing, and the love of connecting with others. It's where you become your truest self – a confident cook, a gracious host, and a provider of warmth and comfort.

Contact us

we'll make something beautiful together.

800.792.3550

info@leatelierparis.com





Our Showroom

NEW YORK

80 Madison Ave
New York, NY 10016

LOS ANGELES

8925 Beverly Boulevard
West Hollywood, CA 90048

MIAMI

3818 NE 2ND AVE.
MIAMI, FL 33137

BORDEAUX, FRANCE

Génissac, France

DALLAS

150 Turtle Creek Blvd Suite
102, Dallas, TX, 75207

GEORGIA

61 Wellington Mill Road,
Whitesburg, GA 30185

Dreams Are Made At Home®

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