

# MIXOMANIA

PARIS

STRATEGIC BEVERAGE DEVELOPMENT | HOSPITALITY VENUES AND BRAND EXPERIENCES

PARIS - MONTE-CARLO - MARRAKECH



*Our essence?*

CULTURE. HERITAGE. CRAFT.

A close-up photograph of a glass being filled with beer. The beer is golden and bubbly, with a thick head of foam. The glass is a snifter style, sitting on a dark wooden surface. The lighting is dramatic, highlighting the texture of the wood and the clarity of the beer. The background is dark, making the illuminated scene stand out.

*We bring heritage  
and craftsmanship to light ...*

*... writing stories through taste,*



*and crafting timeless venues.*



HOSPITALITY  
VENUES

MIXOMANIA  
PARIS

MIXO  
EXPERIENCES

LES ATELIERS  
MIXOLOGICA

MEDIA  
PRODUCTION & ACTIVATION

devotion  
PRODUCTION

INNOVATION  
FLAVOURING & PERFUMERY

lab

# HOSPITALITY VENUES AND INNOVATION PROJECTS

## CONCEPT CREATION / OPENINGS

### HOSPITALITY

#### *Palace Hotel & 5\* Luxury hotels*

LE CRILLON PALACE - PARIS  
AMAN GROUP - INT.  
DORCHESTER COLLECTION - INT.  
LOUIS VUITTON - LUXURY EXPERIENCES - INT.  
ROYAL MANSOUR - MARRAKECH  
RENAISSANCE HOTEL ST-PANCRAS - LONDON  
MANDARIN ORIENTAL - BARCELONA  
LA MAISON SOUQUET - PARIS

#### *Major hotel brands*

MELIÀ HOTEL GROUP - INT.

#### *Michelin star restaurant*

GASTON ACURIO GROUP 3\* Michelin - INT.  
JOËL ROBUCHON GROUP 3\* Michelin - INT.  
GUILLAUME SANCHEZ 1\* Michelin - PARIS

#### *Fine dining restaurant*

MOMA GROUP - PARIS & INT.  
MANKO RESTAURANTS - INT.  
1112 MOROCCAN TEAHOUSE - MARRAKECH  
ZUMA RESTAURANT - INT.

#### *Cocktail club*

LE SERPENT À PLUMES - PARIS  
RASPOUTINE CLUB - INT.

## INNOVATION PROJECT

### INSTITUTIONS

#### *Innovation LAB & Startups DEV.*

LVMH - LA MAISON DES STARTUPS  
STATION F - BUSINESS ECOSYSTEM  
DANONE NUTRICIA RESEARCH

#### *Masterclasses & Talks*

LE SALON DU CHOCOLAT - INT.  
LE SALON DE L'INNOVATION - PARIS  
LA CITÉ DES SCIENCES - PARIS  
RADIO FRANCE INTER - PARIS

### COFFEE - TEA

#### *Coffee bar & Production line design*

STARBUCKS RESERVE COFFEE - INT.  
NESPRESSO - INT.

#### *Tea flavouring*

TEAVANA - INT.  
DILMAH - INT.

### FLAVOURING & PERFUMERY

#### *Major luxury groups*

ROBERTET GROUP - INT.  
L'ORÉAL LUXE - INT.  
KERING BEAUTY - INT.  
LVMH BEAUTY - INT.

BRAND ACTIVATIONS  
AND CREATIVE WORKSHOPS

DRINK STRATEGY  
/ BRAND ACTIVATION

SPIRITS GROUP

*Drink strategy & Brand activation*

LVMH - DIAGEO GROUP  
BACARDI-MARTINI GROUP  
BROWN-FORMAN GROUP  
BEAM SUNTORY GROUP  
AB INBEV GROUP

*Spirits brand activation & Experiences*

LUCAS BOLS 1575 GENEVER  
PIERRE FERRAND COGNAC  
GLENMORANGIE WHISKY  
WOODFORD RESERVE  
HERRADURA TEQUILA  
L'ATELIER DU SAKÉ  
KRUG CHAMPAGNE  
PLANTATION RUM  
HENDRICKS GIN  
JACK DANIEL'S  
CITADELLE GIN  
FOODEX GROUP - INT.

ART DIRECTION  
/ MEDIA PROD.

ART DE LA TABLE

*Set-design & Photo-shooting*

CRISTAL BACCARAT - FRANCE  
YUKIWA - JAPAN  
ALESSI - ITALY

HAUTE COUTURE  
/ JOAILLERIE

*Creative workshops & Exclusive events*

CHRISTIAN DIOR  
LOUIS VUITTON  
LVMH FASHION  
VALENTINO  
BALMAIN  
CARTIER  
HERMÈS  
LOEWE  
FENDI

CREATIVE WORKSHOPS

*Perfume brand activations & Experiences*

LOUIS VUITTON PERFUMES - INT.  
DIOR PERFUMES - INT.  
LA PERLA  
DIESEL  
CREED  
GUCCI

*Coffee & Tea creative workshops*

WMF - INT.  
MARRAKECH FINE FOOD - MFF  
SOCIÉTÉ IMPÉRIALE DES THÉS  
ET INFUSIONS - SITI GROUP

*Major energy-drink brands*

COCA-COLA  
RED BULL

## STORY

### INTRO

MIXOMANIA & Co  
& FOUNDER

12-15

CLIENT ECOSYSTEM  
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16-29

## HOSPITALITY

### VENUES

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F&B CONCEPT & EXPERIENCE DEFINITION  
VENUE CREATION · REPOSITIONING

30-43

SCÉNOGRAPHIE  
OPERATIONAL DESIGN · IMMERSIVE DÉCOR  
TABLE SIGNATURE & SERVICE RITUAL  
SIGNATURE DE TABLE · RITUEL DE SERVICE  
BAR DESIGN, SPECIALIZED PRODUCTION LINES  
& LABORATORIES

MENU  
VISUAL IDENTITY, STORYTELLING

*Upon  
request*

UNIFORMS  
STYLE GUIDELINES & DESIGN

*Upon  
request*

### MANAGEMENT & PERFORMANCE

*Growth drivers · profitability · ROI* 44-52

OPERATING COSTS & MARGINS  
PURCHASING · SALES · PAYROLL

CUSTOMER JOURNEY & SALES  
COMMERCIAL · EXPERIENTIAL CONCEPT DEVELOPMENT

OPERATING PERFORMANCE  
PROCESS · PRODUCTION · SERVICE

SMART CELLAR  
OPTIMISATION : PURCHASING  
PROFITABILITY · STOCK ROI

## WORKSHOPS + TRAINING

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*Training & recruitment programmes* 53-57

BAR & SERVICE TRAINING  
TARGETED RECRUITMENT · UPSKILLING · FOLLOW-UP  
WORKSHOPS

MASTERCLASSES & MAJOR EVENTS  
TALKS · BRAND AND CHEFS COLLABORATIONS

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**MIXO** CHEF COLLAB

**LIQUID CUISINE**

*Mixology without borders*

58-62

MIXOLOGY & GASTRONOMY  
MICHELIN STARRED COLLABORATIONS  
CHEFS POP-UP

**MIXO** EXPERIENCES

**COCKTAILS AND ART DE VIVRE**

*For everyday life and every moment*

63-67

SUPERNATURAL COCKTAILS  
LIVING DRINKS · CREATIVE JUICES

HAUTE MIXOLOGY  
LIQUID GASTRONOMY · FOOD PAIRING

WELLNESS ELIXIRS  
BOTANICALS · FERMENTATION · KOMBUCHA  
BIOHACKING · WELLNESS

*Upon  
request*

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**COFFEE, TEA  
AND BOTANICALS**

*Tea & coffee*

68-79

TEA & HERBAL APOTHECARY  
SOURCING · BLENDING · FLAVOURING  
TEA MIXOLOGY · RITUALS

CAFÉ-BARISTA  
SOURCING · BLENDING · ROASTING · REFINEMENT  
COFFEE & CHOCOLATE MIXOLOGY

*Pastry drinks & lattes*

LATTES 2.0  
SHAKES · BUBBLE DRINKS · DALGONA  
CLOUD DRINKS · PLANT-BASED BEVERAGES

SAKE  
SAKE EXPERIENCES · PERFECT SERVE

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**ICE**

*Ices, granita & slushies*

SNOW ICE  
KAKIGORI · SHAVED ICE

*Upon  
request*

BLENDED ICED DRINKS  
SICILIAN GRANITA  
SLUSHIES

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## devotion

MEDIA PRODUCTION  
AND BRAND ACTIVATION

*Media & communication*

80-84

PHOTO REPORTAGE  
VISUAL STORYTELLING

BRAND ACTIVATION  
PERFUMERY & COSMETICS

DIGITAL COMMUNICATION PLAN  
NARRATIVE STORYTELLING

*Upon  
request*

lab

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LIQUID & FLAVOUR INNOVATION  
AND PERFUMERY

*Formulation & flavouring*

85-89

RTD DRINKS · BOTTLED COCKTAILS · SPIRITS  
B2C + B2B PRODUCT PORTFOLIO DEVELOPMENT

*French perfumery*

FUNCTIONAL & AMBIENT FRAGRANCES  
TREND BOOKS · DISTILLATION & PERFUMERY  
OLFACTORY SIGNATURES & AMBIENT FRAGRANCES

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## CONTACT

MIXOMANIA'S CONTACTS  
INFOS

90-94

# MIXOMANIA

PARIS

2012 - 2026

Founded in 2013, MIXOMANIA PARIS is an innovation laboratory dedicated to the design and development of high-end bar concepts. Its expertise lies in crafting strategies that enable venues to optimise their beverage offering, elevate the guest experience and maximise profitability.

In 2024, building on this expertise, we launched MIXOLOGICA PARIS, a strategic and creative studio bringing a new vision to high-end beverage and hospitality. It brings a holistic approach to Food, Beverage & Entertainment.

From market research to operational implementation, MIXOMANIA x MIXOLOGICA masters every stage to ensure strong financial performance, clear competitive differentiation and memorable guest experiences.

Working alongside hotel groups, Michelin-starred chefs, investors, prestigious brands, high-end venues and multinational companies in the fragrance and flavouring sectors, MIXOMANIA x MIXOLOGICA creates unique signature concepts that support its partners' growth and maximise their return on investment.



14  
YEARS  
OF PASSION

270<sup>+</sup>  
PROJECTS BROUGHT TO LIFE  
HOSPITALITY VENUES · LEADING BRANDS

LVMH  
MOÏSE HENNESSY · LOUIS VUITTON

Dorchester  
*Collection*

ACCOR

ROYAL MANSOUR  
MANAGEMENT

STARBUCKS RESERVE

Coca-Cola

LOUIS VUITTON

Dior

GUCCI

Paccarat

NUTRICIA  
RESEARCH

DANONE  
NUTRITION

ROBERTET

MAJOR CHALLENGES. OUTSTANDING RESULTS.

HOSPITALITY  
VENUES

MIXOMANIA  
PARIS

MIXO  
EXPERIENCES

LES ATELIERS  
MIXOLOGICA

MEDIA  
PRODUCTION

devotion  
PRODUCTION

INNOVATION  
FLAVOURING & PERFUMERY

lab

E A C H U N I V E R S E P L A Y S I T S R O L E .

## KÉVIN LIGOT

FOUNDER

Across London, Amsterdam, Brussels, Monaco, Courchevel, Paris, and Marrakech, Kévin has built, over more than 17 years, a unique savoir-faire alongside leading luxury groups such as ROBUCHON, DORCHESTER and MOMA, across the worlds of bar, hospitality and gastronomy.

A two-time European Mixology Champion and Certified Tea Master, also trained in flavouring in Paris and perfumery in Grasse, he combines the artistic sensitivity of a creator with the strategic vision of an ambitious entrepreneur, operating across luxury, gastronomy and high-end experiences.

Born on the edge of Belgium, along the Dutch border, he grew up surrounded by a rich blend of influences: an archaeologist grandmother, family roots in Congo, and a deep connection to culture and history.

Shaped by an artistic education at Saint-Luc School of Arts, and driven by an insatiable thirst for discovery, he has continuously embraced new challenges, exploring new creative horizons with relentless curiosity.



CRAFTED HOSPITALITY

# CLIENT ECOSYSTEM

## BUSINESS TYPES

**MIXOMANIA**  
PARIS



CULTURAL SPACES  
TEA SALON  
AND MUSEUM



*Beverage consulting · MANDARIN ORIENTAL BARCELONA, Astrid y Gastón Pop-Up\*\*\* · Gastronomic Restaurant, Barcelona, Spain · Gastón Acurio 3\*\*\* Michelin Star*



A photograph of a rooftop bar and restaurant in Rome, Italy. The scene is set on a balcony with a stone balustrade featuring a large eagle sculpture. In the background, the dome of St. Peter's Basilica is visible under a clear blue sky. The foreground shows two wooden tables set with white plates, glasses of water, and green cushions on wicker chairs. The text "ROOFTOP BAR AND RESTAURANT" is overlaid in white, outlined letters across the center of the image.

# ROOFTOP BAR AND RESTAURANT



# PALACE BAR AND LOBBY





AVANT-GARDE  
MIXOLOGY  
BAR

*Bar & beverage consulting · MANDARIN ORIENTAL BARCELONA, Astrid y Gastón Pop-Up\*\*\* · Gastronomic restaurant, Barcelona, Spain · Gastón Acurio y\*\*\* Michelin Star*



WELLNESS  
CENTER



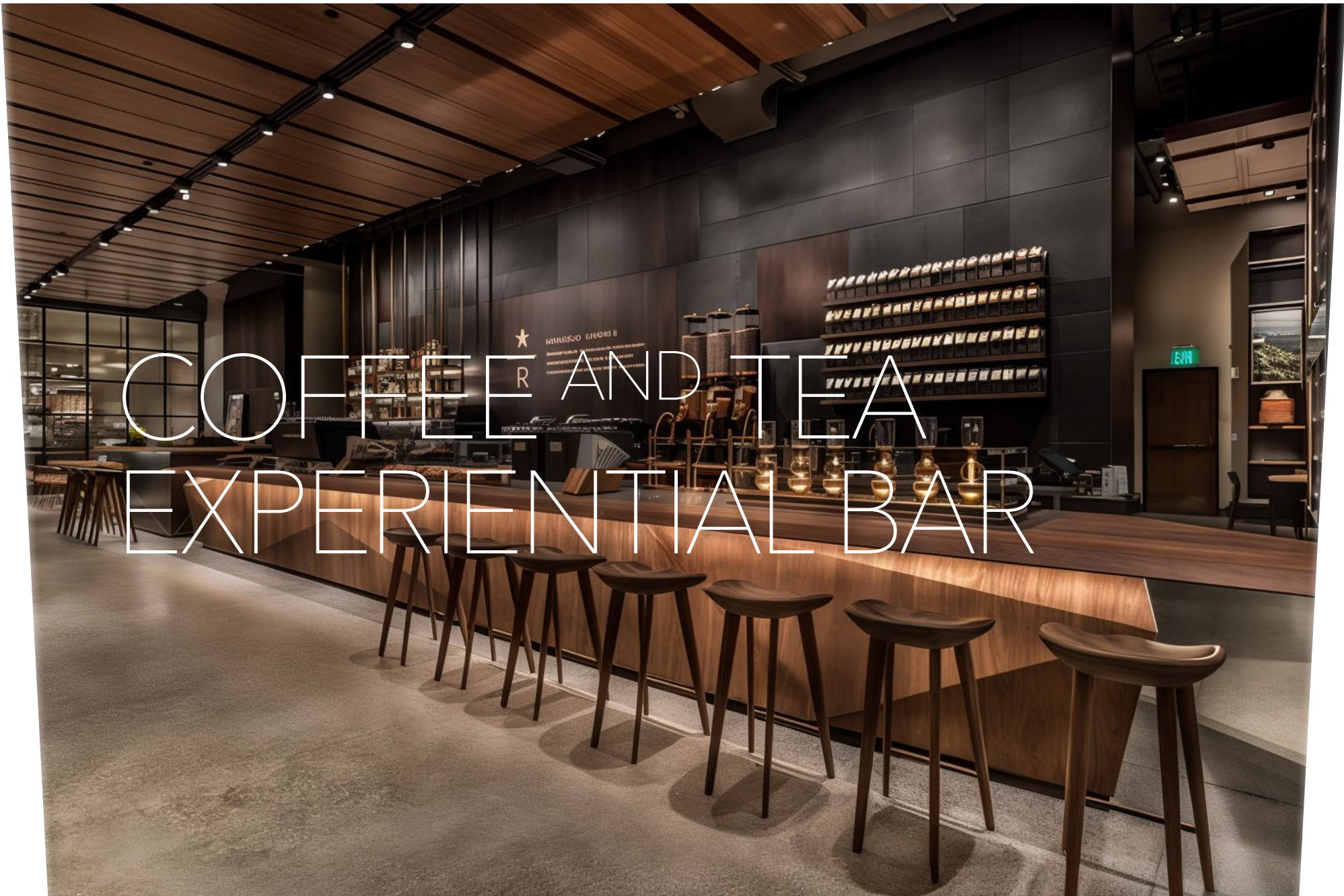
POOL  
BAR



*Beverage ecosystem audit · Royal Mansour Marrakech 5\* · Hotel, Restaurant, Cocktail Bar · Massimiliano Alajmo 3\* Michelin · Marrakech, Morocco*



*F&B Concept creation · STARBUCKS RESERVE · Kyoto, Japan*



COFFEE AND TEA  
EXPERIENTIAL BAR

A long, modern production line in a laboratory setting. The scene is dominated by a central conveyor belt system with multiple parallel tracks. On the tracks, several large, silver, reflective coffee bags are being processed. The machinery is sleek and industrial, with a dark grey or black finish. The background shows a long, brightly lit corridor with a ceiling of geometric, light-colored panels. A person in a white lab coat is visible in the distance, working at the machinery. The overall atmosphere is clean, professional, and focused on precision and quality control.

PRODUCTION LINE  
AND LABORATORY

CRAFTED HOSPITALITY

# CRAFTED SERVICES

**MIXOMANIA**  
PARIS



F&B CONCEPT  
AND EXPERIENCE  
DEFINITION



# F&B CONCEPT DEVELOPMENT

FROM VISION TO OPENING

MIXOMANIA is a strategic studio dedicated to the creation and development of distinctive bar venues. From new openings to the repositioning of existing establishments, we design unique concepts, conduct in-depth audits, activate targeted commercial strategies, and define a powerful creative direction.



SCENOGRAPHY  
AND SPATIAL DESIGN



# SCENOGRAPHY

## SPATIAL DESIGN AND DÉCORATION

We design immersive spaces for bars, restaurants, cafés, tea rooms and cultural spaces, where every detail is carefully considered to create a unique and unforgettable experience. Blending tradition with innovation, we bring a forward-looking craft approach into every aspect of our projects, from art direction and architecture to furniture design and curated tableware sourcing. Through subtle sensory design, shaped by sound and light, each venue becomes a space where modernity and craftsmanship come together to create total immersion.

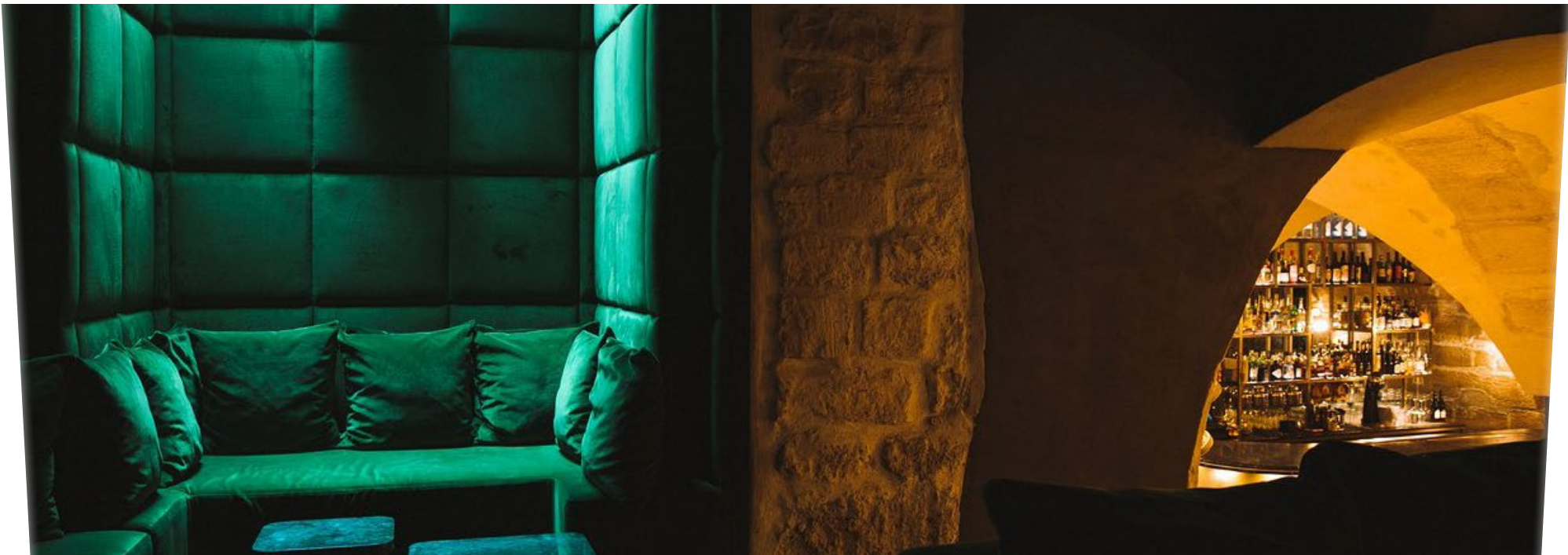


BAR DESIGN  
AND SPECIALISED  
PRODUCTION  
STATIONS

EXCLUSIVE CREATIVE BOARD BY VINCENT DARRÉ



*Le Serpent à Plumes, Paris IV*



# BAR DESIGN

## AND SPECIALISED PRODUCTION STATIONS

MIXOMANIA is a studio specialised in the creation and optimisation of bars and bespoke stainless-steel production stations.

We support you in designing professional workstations for cocktails, wines, tea, barista coffee and juices.

We deliver optimal solutions, perfectly aligned with your most ambitious commercial objectives, while providing your teams with exceptional working comfort and the conditions for maximum productivity.



BESPOKE  
THEMATIC MENUS  
FOR ICONIC PLACES

EXCLUSIVE CREATIVE BOARD BY JACQUES GARCIA



*La Maison Souquet, Paris VIII*



# BESPOKE THEMATIC MENUS

FOR ICONIC PLACES

An iconic place cannot serve an anonymous menu. A curated narrative menu gives structure, meaning and emotional value to the beverage experience. It transforms a list of drinks into a coherent world, where each creation belongs to the atmosphere of the venue, the culture of the place and the expectations of the guest.



CURATED  
NARRATIVE MENUS  
FOR HERITAGE  
AND MUSEUM SPACES



*The Moroccan Tea House, Marrakech*



# CURATED NARRATIVE MENUS

FOR HERITAGE & MUSEUM SPACES

A heritage space cannot serve an anonymous menu. A curated narrative menu gives cultural structure, editorial depth and emotional resonance to the beverage experience. It transforms a list of drinks into a living extension of the place, its history, architecture, collections, rituals and atmosphere. Each creation becomes part of a coherent cultural narrative, designed to connect the guest with the memory of the venue while elevating hospitality into an experience of interpretation, emotion and distinction.

MANAGEMENT AND PERFORMANCE

# MANAGEMENT AND PERFORMANCE

LES ATELIERS  
MIXOLOGICA



PRE-OPENING  
AND LAUNCH  
MANAGEMENT



# PRE-OPENING

## AND LAUNCH MANAGEMENT

A successful opening is not only a creative achievement. It is a financial, operational and strategic execution. For high-end hotels, restaurants and beverage venues, MIXOMANIA acts as a strategic partner during the pre-opening and launch phase, helping owners and management teams secure invested capital, reduce operational risk and accelerate return on investment. Through profitability analysis, operational planning and key performance indicators, we optimise purchasing strategies, production processes, team efficiency, menu engineering and revenue levers.



BUSINESS  
PERFORMANCE



# BUSINESS PERFORMANCE

G R O W T H · P R O F I T A B I L I T Y · R O I

For the most demanding hotels, restaurants and beverage venues, MIXOMANIA acts as a strategic partner, optimising bar performance and ensuring a faster return on investment. Through precise profitability analysis and key performance indicators, we help secure your invested capital and maximise your margins. Our solutions are built around the optimisation of operating costs, purchasing strategies, production processes and revenue levers, turning every bar into a stronger business asset.





# BRAND LICENSING

CREATION · MANAGEMENT

We design compelling business plans, prepare your financing files with precision, and orchestrate fundraising strategies to support your success. In licensing matters, we manage licence transfers, trademark filings and registered brand assets, ensuring a structured and strategic approach to your development. We create a seamless synergy between your ambitions and our expertise.



SMART  
CELLAR



# SMART CELLAR

STRATEGIC CURATION · PROFITABILITY

We redefine cellar management through high-value selections designed to extend your venue's universe and strengthen your financial performance. Bottled cocktails, targeted spirits, exclusive formats and sharp product listing become powerful levers to increase average spend, streamline purchasing, negotiate stronger supplier terms and accelerate stock rotation. Your menus gain greater impact, your inventory moves faster and cellar management becomes simpler.

CRAFTED EXPERIENCES

# MIXO WORKSHOPS & MASTERCLASSES

LES ATELIERS  
MIXOLOGICA

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



# LIQUID EXPERTISES

## WORKSHOPS & TRAINING

*Chocolat mixology masterclass · LE SALON DU CHOCOLAT DE PARIS, Paris, France · LVMH - DIAGEO collaboration*



# LIQUID EXPERTISES

3 6 0 ° B E V E R A G E E C O S Y S T E M

Exclusive creations take shape through a bespoke approach, inspired by a colour nuance, a fragrance or a precise creative theme, giving life to ephemeral signature recipes. Pop-ups, chef residencies and artistic collaborations stand at the heart of this approach, where creative workshops and ephemeral bars reinvent luxury events and the most exceptional evenings.

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



# MASTERCASSES

*Chocolat mixology masterclass · LE SALON DU CHOCOLAT DE PARIS, Paris, France · LVMH - DIAGEO collaboration*



# MASTERCLASSES

## BRAND & CHEF COLLABORATIONS

Large-scale culinary events come to life through themed live presentations, where creativity brings together the worlds of liquid craft and gastronomy. Alongside Michelin-starred chefs and leading pastry chefs, each demonstration becomes a captivating performance, enhanced by exclusive tastings for audiences of 100 to 1,000 guests. An immersive and sensory experience, designed to meet the demands of high-impact, large-format events.

CRAFTED EXPERIENCES

MIXO + CHEF COLLAB.

LES ATELIERS  
MIXOLOGICA

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



MICHELIN-STARRED  
KITCHEN  
COLLABORATIONS

*Beverage consulting · NE/SO PARIS\* · Gastronomic Restaurant, Paris, France · Guillaume Sanchez 1\* Michelin Star*



## MICHELIN-STARRED KITCHEN

### COLLABORATIONS

At MIXOMANIA, the bar becomes an extension of the kitchen, entering into dialogue with the chef's vision, ingredients, techniques and culinary storytelling. Through collaborations with chefs, we develop bespoke liquid creations designed to enhance the gastronomic experience: sauces, juices, broths, aperitif drinks, cocktails, wine-based creations, teas, herbal wines, ferments and refined pairings. Each creation is conceived with the precision of cuisine, working on flavour, texture, temperature, rhythm and emotion to complement, contrast or elevate the dining journey.

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*

# CHEF'S POP-UP

*Beverage consulting · NE/SO PARIS\* · Gastronomic Restaurant, Paris, France · Guillaume Sanchez 1\* Michelin Star*



## CHEF'S POP-UP

CREATION · ACTIVATION

MIXOMANIA designs, develops and activates exclusive pop-up concepts in collaboration with chefs, and leading hospitality brands. From ephemeral bars and chef residencies to live gastronomic presentations and immersive dining experiences, we create concepts that bring together culinary excellence, liquid craft and powerful storytelling. Each pop-up is imagined as a complete experience, combining creative direction, menu development, operational precision and guest engagement.

CRAFTED EXPERIENCES

# MIXO EXPERIENCES

LES ATELIERS  
MIXOLOGICA

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*

# SUPERNATURAL COCKTAILS

*Beverage consulting · MANDARIN ORIENTAL BARCELONA, Astrid y Gastón Pop-Up\*\*\* · Gastronomic Restaurant, Barcelona, Spain · Gastón Acario 3\*\*\* Michelin Star*



# SUPERNATURAL COCKTAILS

WELLNESS ELIXIRS · BIOHACKING

The studio truly excels in the art of wellness mixology. For over a decade, we have developed an avant-garde signature in a fast-growing market, where themed juices, refined smoothies, creative waters and natural sodas become sophisticated elixirs. We also design innovative spa concepts, highly curated non-alcoholic ranges and a complete micronutrition approach, crafted to deliver a holistic and immersive wellness experience that elevates the guest journey.

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



HAUTE MIXOLOGY  
AND LIQUID  
GASTRONOMY

*LE PARFUM · Restaurant & Cocktail bar · Montpellier, France*



# HAUTE MIXOLOGY

LIQUID GASTRONOMY · FOODPAIRING

We create innovative gastronomic cocktail concepts in collaboration with renowned chefs, notably through our four-hands cocktail programmes. We also design unique food and beverage pairing experiences, crafting bold flavour combinations that elevate every moment of the dining journey.

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



COFFEE  
AND COCOA

*Beverage consulting · MANKO PARIS by MOMA Group · Cocktail bar & Restaurant, Paris, France · Gastón Acurio 3\*\*\* Michelin Star*



# COFFEE AND COCOA

SOURCING · RITUALS · MIXOLOGY

For lovers of specialty coffee and cacao, we offer a fully bespoke approach, from the sourcing of rare origins to tailor-made roasting, refinement, blending and flavouring. We redefine the art of coffee and chocolate by elevating the standards of professional baristas and creating imaginative sensory journeys for high-end bars and haute gastronomy.

CRAFTED EXPERIENCES

LES ATELIERS  
MIXOLOGICA *From BAR Design  
To BRAND Desire*



TEA  
AND BOTANICALS

*Collaboration · HORII KYOTO · Tea house & plantation · Kyoto, Japan*



# TEA AND BOTANICALS

SOURCING · RITUALS · MIXOLOGY

For lovers of grand cru teas, we offer a fully bespoke approach, from the selection of rare tea origins and exceptional botanicals, flavouring and ritual design. We redefine the art of tea by elevating professional standards and imagining modern, sensory rituals, creating moments suspended in time where tradition and innovation meet. Designed for high-end bars, haute gastronomy and dynamic hospitality concepts, we offer discerning tea and botanical enthusiasts a complete immersion.

A LASTING DIALOGUE WITH TEA MASTER YU HUI TSENG



*La Maison des Trois Thés, Paris VI*

*" When I met Kévin, he struck me as a subtle blend of inventiveness, rigor, inspiration, boldness, curiosity, and enthusiasm, with a touch of perseverance, all driven by the effervescence of a true researcher. I listened to him passionately describe the way he prepares a cocktail, the ingredients he selects, the pairing of products, the intended effect of a new ingredient, each one adding a nuance, like a stroke of color on a modern canvas. Mixing, blending everything together, that is his craft: 'MIXOMANIA.' In the end, why not let him blend my teas too, without interfering at all in what they might become, just as they do when they become ingredients for great chefs? To entrust them to him, so he can take them far into his own universe, where elements collide, merge, fuse, illuminate one another, and give birth to a creation like a big bang of flavors. "*

*Master YU HUI TSENG*



MATCHA  
SOURCING  
TO MIXING



# MATCHA

S O U R C I N G · R I T U A L S · M I X O L O G Y

We design bespoke matcha experiences from sourcing exceptional teas in the Kyoto region to creating refined preparation and tasting rituals. Through privileged access to ancestral matcha houses, shaped by remarkable know-how and fascinating heritage, we reveal the depth, elegance and contemporary mixology potential of Japanese tea.

CRAFTED EXPERIENCES

LES ATELIERS  
**MIXOLOGICA** *From BAR Design  
To BRAND Desire*



PASTRY DRINKS  
AND LATTES

*Collaboration · HORII KYOTO · Tea house & plantation · Kyoto, Japan*



# PASTRY DRINKS

L A T T E S & C O

For coffee shops, tea rooms and juice bars, we create bespoke concepts designed for the fast-casual dynamic.

From creative menus, signature lattes, indulgent teas, pastry-inspired drinks and detox juices to the optimisation of service processes, our flexible approach adapts seamlessly to both fast on-site production and centralised laboratory models.

Together, we build a high-performing model designed to meet your most ambitious goals.



# MODERNSAKE

## EXPERIENCES AND RITUALS



# MODERN SAKE

## EXPERIENCES & RITUALS

We redefine the codes of sake tasting through exceptional moments blending immersive cocktails, gastronomic highballs, and carefully selected craft sakes, offered in highly limited editions.

Our guests are transported into the captivating atmosphere of Japanese jazz kissa bars, where each tasting becomes a sensory journey, subtly bringing together tradition and modernity.

MEDIA PRODUCTION AND BRAND ACTIVATION

# MEDIA PRODUCTION AND BRAND ACTIVATION

**devotion**  
PRODUCTION

# MEDIA PRODUCTION





# MEDIA PRODUCTION

BRAND SHOOTING · SET DESIGN

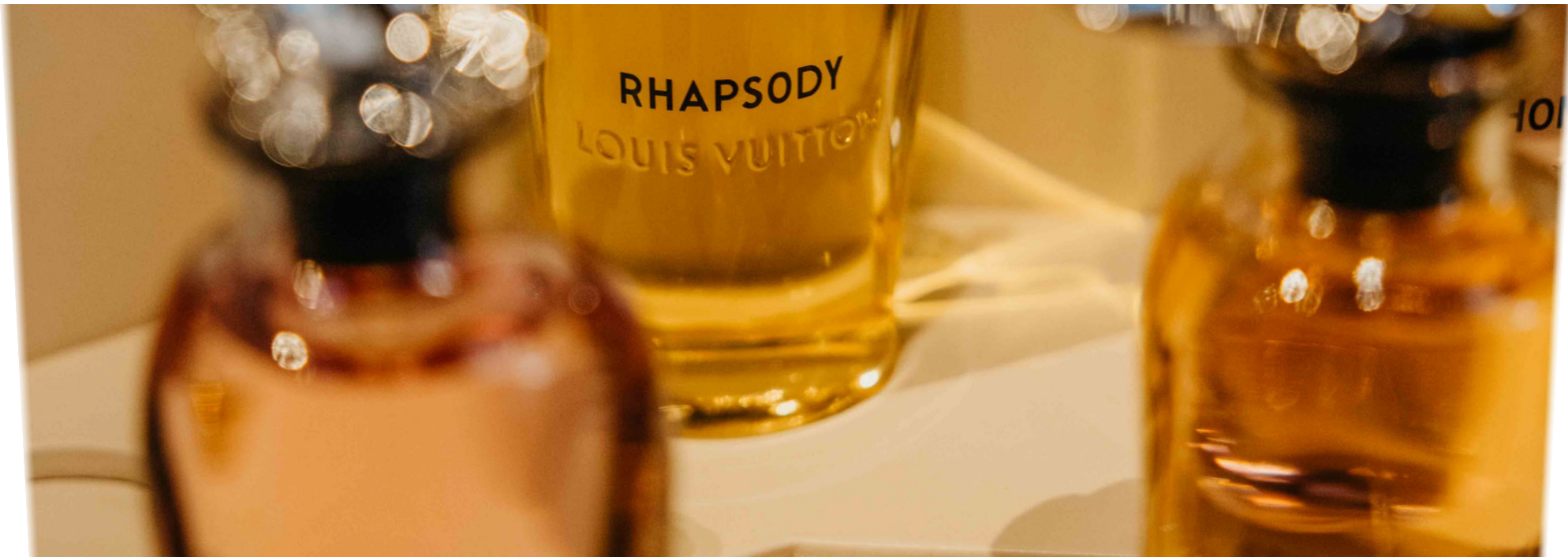
We bring your ideas to life through bespoke media content, where art meets image to create powerful visual assets. From culinary and lifestyle photography to set design, packshots and atmospheric shoots, every emotion is captured to elevate your project with a distinctive signature. Our services extend to corporate reportage, hospitality content, event coverage, capturing the essence of your story through creations designed to leave a lasting impression.



BRAND  
ACTIVATION

RHAPSODY

LOUIS VUITTON



# BRAND ACTIVATION

PERFUMERY AND COSMETICS

Brand activations take on a new dimension through exclusive, bespoke guest experiences. Inspired by your Maison's identity, our creations combine inventive mixology, immersive gastronomy and special artistic concepts, fully aligned with your values and ambitions. Pop-ups, ephemeral bars and collaborative workshops become privileged spaces where emotion meets exclusivity.

CRAFTED PRODUCTS

LIQUID & FLAVOUR  
INNOVATION  
B2C / B2B

INNOVATION *lab*



FLAVOURING  
INNOVATION



# FLAVOURING INNOVATION

PORTFOLIOS · FORMULATION · LIQUID PRODUCTS

We support food, beverage and hospitality brands in the creation of distinctive flavour portfolios, designed for B2B and B2C development. From liquid concepts to ready-to-drink products, we design aromatic profiles, recipes and sensory directions that respond to market expectations and brand positioning. Our approach combines formulation, creativity and product strategy to transform each flavour universe into a strong lever for differentiation and growth.







# PERFUMERY

OLFACTORY SIGNATURES · SCENT JOURNEYS

We create sensory identities inspired by the codes of French perfumery, blending flavouring expertise with olfactory storytelling. From food and cosmetic fragrances to ambient scents, olfactory signatures and immersive scent journeys, we design memorable experiences that extend the emotional power of your brand. Each creation is conceived as a sensory language, connecting taste, scent and emotion to leave a lasting impression.

INFO

# CONTACT



*Our essence?*

CULTURE. HERITAGE. CRAFT.

HOSPITALITY  
VENUES

MIXOMANIA  
PARIS

MIXO  
EXPERIENCES


LES ATELIERS  
MIXOLOGICA

MEDIA  
PRODUCTION & ACTIVATION

**devotion**  
PRODUCTION

INNOVATION  
FLAVOURING & PERFUMERY

lab



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A close-up photograph of a pair of hands holding a dark, textured ceramic cup. The cup has a mottled, almost black surface with some lighter greenish-grey spots, suggesting a natural or aged material. The hands are positioned to support the cup from underneath, with the fingers visible. The background is blurred, showing a person in a white shirt. The overall mood is one of care and attention.

*Thank you for your attention.*

TOGETHER. GOING FURTHER.