



CONNAUGHT

TWO-MICHELIN STARRED CHEF HÉLÈNE DARROZE UNVEILS FRENCH GOURMET BRUNCH AT THE CONNAUGHT

One of France's Most Celebrated Chefs Celebrates Leisurely Saturday Mornings with
Bellota de Bello Hams, Christine Ferber Jams and Exquisite French Pastries

London May 2009 – With the transformation of Mount Street into one of the world's most avant-garde retail destinations, no Saturday morning visit to the recently opened Lanvin flagship store or London's first Marc by Marc Jacobs is complete without a visit to Hélène Darroze at The Connaught. Showcasing only the freshest ingredients and produce from her native Landes in South West France, coupled with some of the finest ingredients from the British Isles, Darroze reinvents traditional weekend brunch at her eponymous restaurant. A true gourmet treat, Hélène Darroze at The Connaught is the perfect conclusion of a chic Mayfair morning and the must-visit destination for a fashionable weekend get-together.

Firstly, guests are treated to a variety of flavourful cured meats and country-style pâtés including Bayonne Ham and chorizo which are all sourced from Pierre Oteiza, one of Darroze's favourite Basque delicatessen shops. Simultaneously, truffled Italian mortadella is sliced à la minute on an antique Berkel meat slicer and Scottish smoked salmon is freshly carved and served with delicious organic scrambled eggs. Darroze sourced the finest seasonal cheeses from Bernard Antony's famous cheese cellar in Alsace and offers a wide selection of home-baked breads and freshly churned butter from Normandy. For the main course, guests are invited to choose from a number of signature Hélène Darroze dishes such as "black and creamy Acquarello rice with squid, chorizo, confit tomatoes and a Reggiano parmesan foam" and "a home-made burger of braised Aberdeen Angus beef and roasted foie gras from Les Landes". Brunch is not complete

without an order of warm waffles which are prepared table-side on an antique French waffle iron as well as exquisite, freshly made, French pastries from Head Pastry Chef Johannes Bonin. Brunch is served at £29 per head.

Commenting on brunch at her eponymous restaurant, Hélène Darroze said: “I fondly recall many long weekend brunches that I enjoy preparing for my friends in France and Britain. Sunny mornings in early spring, the smell of freshly baked breads and the perfect company of family and friends all on one table make brunch the most cherished moment of my weekend.”

The restaurant recently unveiled two Damien Hirst ‘Butterfly Paintings’ which were specifically commissioned by The Connaught, complementing the India Mahdavi designed decor. Paris-based Mahdavi chose feminine tones, including crème, gold and lilac, to establish a softness to the contrasting Mahogany which is part of the original 1897 restaurant design. While guests enjoy a café au lait from Hermes fine-bone china, large windows present a view of tranquil Carlos Place where life moves by, a little slower than normal.

A 4th generation descendant of a long line of chefs, Hélène Darroze began her official culinary career in 1990 when she worked as the right hand woman to Alain Ducasse at the Louis XV in Monaco. She then opened her eponymous restaurant in Paris in 1999. In 2000, she won her first Michelin star, achieving her second in 2003 making her the second highest rated female chef in France. She opened ‘Hélène Darroze at The Connaught’ on 14th July 2008 and was recently awarded her first Michelin star.

The Connaught, part of the Maybourne Hotel Group, has recently invested in a £70 million restoration and renovation programme which includes a magnificent redesign of the guest rooms, suites and interiors using some of the world finest designers and craftsmen. The legendary hotel has been brought into the 21st Century while preserving with great care its authentic elegance, distinctive personality and intuitive style of service.

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