



CONNAUGHT

Hélène Darroze at The Connaught

London 14th July 2008 - Hélène Darroze opens her eponymous restaurant

‘Hélène Darroze at the Connaught today, reinforcing this legendary Mayfair hotel’s 110 year old legacy of fine dining.

The Food

Hailed as one of France’s most distinguished chefs, two-Michelin starred

Hélène Darroze, owner of the widely praised ‘Hélène Darroze’ restaurant on the Parisian Left Bank, has chosen a menu at The Connaught that reflects her signature style of cuisine. This includes a combination of traditional produce from her native Landes in South West France, coupled with some of the finest ingredients from the British Isles. As well as signature dishes such as Gillardeau oyster tartare with caviar d’Aquitaine jelly and le poulet jaune de chez Monsieur Duplantier, guests will discover le sole de Douvres, and with a nod to the local butchers on Carlos Place, le boeuf Aberdeen Angus De Chez Allen’s of Mayfair.

To reflect Hélène Darroze’s passion for the finest, simplest ingredients, guests will be greeted on arrival in the restaurant by large presentation cubes, artfully displaying her freshly made breads, selected cheese by master fromager Bernard Anthony, pots of wild herbs and reels of freshly churned butter. There is even a trolley with an antique fire-engine red Berkel meat slicer so that the Jambon noir from Bigorre in Gascony can be served straight off the bone.

Menus have been created in a simple format with a regularly changing Daily Set Lunch at £39 per head, a seven course Tasting Menu at £95 per head and the A la Carte for both lunch and dinner at £75 per head. The restaurant will be open for lunch and dinner Monday to Friday. The Restaurant Manager is Dominique Corolleur.

Commenting on her opening at The Connaught, H el ene Darroze said ‘I shall be cooking in the same way that I do in Paris . I live by the philosophy that the star is not the chef, but the produce that I use, and you must treat it respectfully. I will then cook it from my heart, and put my emotions into every dish’

The Wines

The wine list, overseen by Head Sommelier Matthew Gaignon, will include some of the finest wines in the world, with naturally a large focus on France particularly the South West. The restaurant will open with just under 900 references, one of the largest in London, with an aim to grow to 2000 references as the Connaught Cellar grows over time to 30,000 bottles. The Armagnac Trolley a signature feature from her restaurant in Paris is also represented at the Connaught with over 44 vintages from 1904-1994, these are created by the company of her father Francis Darroze, now run by her brother Marc.

The Design

H el ene Darroze at the Connaught is designed by Parisian based designer and architect India Mahdavi, also the creator of the newly redesigned award- winning Coburg Bar at the hotel. In the restaurant Mahdavi has created a d ecor that simultaneously pays homage to the English heritage of the space – originated in 1897 - while weaving in a playful display of colours and geometry. Mahdavi has chosen feminine tones – cr eme gold and lilac to establish a softness to the contrasting original Mahogany

wall panelling. The central chandelier designed exclusively by India in metal circles of gold, black and white, gives a soft illumination to the room.

Great attention has been paid to sourcing the individual table settings, from the frosted lines of the Baccarat water tumblers, to the platinum gilded Ord'azur Bernadaud presentation plates, to the vibrant Hermès Balcon Du Guadalquivir coffee cups and saucers. And respecting her new British location, Hélène Darroze has worked directly with Traditional Arts – the school set up by the Prince of Wales to nurture and preserve some of the finest craftsmanship in the country, creating stunningly delicate silver cutlery to add a touch of surprise and drama to the desert presentation.

Background

A 4th generation descendent of a long line of chefs, Hélène Darroze began her official culinary career in 1990 when she worked as right hand woman to Alain Ducasse in Monte Carlo. She then went on to run her family's Villeneuve-de-Marsan restaurant before opening her own establishment 'Hélène Darroze' in Paris in 1999. In 2001 she won her first Michelin star, achieving her second in 2003.

Commenting on the opening, General Manager Anthony Lee said, 'Hélène offers the perfect match for the Connaught, where French Gourmet heritage has been a significant part of the hotels exceptional legacy'

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.

Hélène Darroze at The Connaught, Carlos Place, London W1K 2AL - 0207 499 7070

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