



Le Gavroche Ltd.

and

at parliament
square
Roux



Discover a classic kitchen icon, in the heart of Knightsbridge.



Le Gavroche Ltd.

and



CONTENTS

- 11 Michel Roux Jr – *Chef de Cuisine*
- 15 Le Gavroche – *Setting the Standards*
- 19 Emmanuel Landré – *General Manager*
- 23 Rachel Humphrey – *Head Chef*
- 27 A True Culinary Experience – *by Matthew Fort, food critic*
- 31 Roux at Parliament Square – *creating a buzz around Westminster*
- 49 Champagnes at Le Gavroche
- 53 Wines at Le Gavroche
- 57 Wines specifically matched to the dishes of Menu Exceptionnel
- 59 Matching Food and Wine by Michel Roux Jr
- 71 Menu Exceptionnel
- 89 The Roux Scholarship
- 91 Awards presented to Le Gavroche
- 93 Lifetime Achievement Award – *Albert and Michel Roux*
- 97 A few words from Albert...
- 103 Albert Roux Consultancy
- 105 Without challenge you die – *by Albert Roux*
- 118 Booking information and how to find us.



the essence of
modern luxury



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Tim Clark at OCEAN Independence UK
tim@ocyachts.com

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A room with a view



RICS Venues is delighted to welcome back its faithful guests and to open its doors for events again. Following a major refurbishment, all our rooms are now available for hire with fine dining catering services by **Michelin-starred chef Michel Roux Junior**. The Lecture Hall has seen its original wood flooring restored to complement the wood panel walls, offering a traditional and elegant atmosphere for up to 100 attendees.

With its large bow window at the rear, the Council Chamber overlooks the new British Supreme Court and has state of the art audio-visual equipment. All our ground floor rooms are fully wheelchair accessible and can accommodate between 10 and 40 guests. All rooms have natural daylight and feature air conditioning and plasma screens. At the top of the property the panoramic terrace overlooks Westminster and the Houses of Parliament, providing an exclusive location for board meetings, cocktails or wedding receptions.

The venue is open for viewings by appointment. Please send all enquiries and reservations to venues@rics.org

	Theatre	Classroom	Boardroom	Reception	Sit Down Lunch / Dinner	Hollow Square Cabaret	Lecture Hall
Lecture Hall	100	36	40	120	90	45	54
Council Chamber	100	30	30	120	72	36	48
Brussels Room	40		25	40	25		40
President's Suite			18	40	18		28
Dubai Room			10		10		
New York / Hong Kong Rooms			12		12		

Fine dining provided by:



In association with:

Restaurant Associates

Le Gavroche
43 Upper Brook Street,
London W1K 7QR
bookings@le-gavroche.com
www.le-gavroche.co.uk
www.michelroux.co.uk

Tel: 020 7408 0881
Tel: 020 7499 1826
Fax: 020 7491 4387

To hire Le Gavroche for a private function please call Emmanuel Landré on 020 7499 1826

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Michel Roux Jr.

Michel Roux Jr. became chef de cuisine at the world famous Michelin starred Le Gavroche restaurant in 1991 and is the acclaimed author of five cookery books. He honed his award winning skills working for master chefs in Paris, Lyon, Hong Kong and London, spent two years with Alain Chapel and cooked at the Elysée Palace (left) for President Mitterand.

Michel Roux Jr. in his kitchen. Photograph courtesy of Richard Gleed



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Le Gavroche

Since it opened in 1967, Le Gavroche has set the standards of cooking and service by which others are judged. It was the first UK restaurant to be awarded one, two and three Michelin stars. The chef de cuisine is Michel Roux Jr, who took over the reigns from his father, Albert in 1991. The fact that Le Gavroche continues to maintain the highest of reputations amongst both diners and critics is testament to the excellence of the food being prepared by Michel. At Le Gavroche no detail is overlooked in a restaurant which can feed seventy people at once, and there is a sense of unremitting concentration and effortless attention to the needs of the client. Over the last forty years, during which many great restaurants have come and gone, the experience of dining at Le Gavroche has remained synonymous with a timeless excellence. The restaurant is open Monday to Saturday with the exception of Saturday lunchtime.



von Essen hotels

From grand stately homes to historic castles, von Essen hotels is dedicated to providing guests with the most luxurious accommodation, exceptional hospitality, award-winning fine dining and unforgettable experiences.

Following his first property purchase in 1996, founder and entrepreneur, Andrew Davis, has been consumed by a passion for beautiful places and hospitality, resulting in the creation of the empire he has today.

Thirteen years on and 29 magnificent venues later, the von Essen group consists of a private collection of some of the most historic venues which dedicate themselves to 'The Art of Hospitality', welcoming guests who recognise 'exceptional quality, shun drab uniformity and believe that life, being all too short, should be filled with exceptional experiences and delightful adventures'.

Unlike any other hotel collection, each von Essen property has been specifically chosen for its stunning location, architectural design, beautiful surroundings and historical value. The charming properties are also categorised into sets: Classic, Country, Family, Metropolitan and Continental, making it easier for guests to plan their stay according to their needs.

In the von Essen kitchens, nothing is left to chance, and nothing is too much trouble. Across every hotel, diners are treated to an experience that is without equal, with the finest service in the most spectacular settings.

Receiving national acclaim being named Hotel Group of the Year at the AA Hospitality Awards 2009 - 2010, von Essen hotels likes to think that anything is possible.

With big plans for the future, von Essen is to launch Hotel Verta in 2010, its first London hotel located at The London Heliport in Battersea. Inspired by the golden days of aviation, this unique boutique hotel has 70 bedrooms and is described as 'a timeless combination of old-world glamour and classic modernity'.



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Blakes was created by Anouska Hempel, the internationally renowned British designer. The hotel is now established as totally unique, and is the model for the 'fashionable small hotel' in London and cities around the world. Blakes is a personal statement about what design can achieve. The colour scheme is daring, stunning and dramatic, offering style and elegance. Blakes has always maintained its position as unique and original. Respected for protecting the privacy of its clients against the paparazzi, it is the London base of film stars, musicians and all the top designers earning the reputation as the 'couture hotel'.

BLAKES

London

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www.blakeshotels.com

Emmanuel Landré

Silvano Giraldin retired as Maitre d'Hotel in August 2008 but continues to be a director of the company. At the same time, two important promotions were made – sous chef Rachel Humphrey becoming head chef, and Emmanuel Landré moving from assistant to general manager.

Emmanuel started at Le Gavroche as commis waiter in 1998, progressing to Maître d'hôtel, 1er Maître d'hôtel and assistant manager. Chef Patron Michel Roux Jr. summarised the transition as follows: "Silvano is an institution, a dear friend, and so very loved by Le Gavroche and our customers. But with every closing chapter comes the start of a new one, and we are confident that Emmanuel will continue the tradition of excellence Silvano has built for so many years. These are exciting times."

The perfect place to make a lasting impression

RICS Venues – located in the heart of London and featuring the president's suite with its own roof terrace, this Grade II listed premises offers impressive views of Westminster Abbey and the Houses of Parliament.

Rooms catered by **Michelin-starred chef Michel Roux Junior** complete the fine dining experience offered exclusively to RICS Venues guests.

With a variety of rooms to choose from, RICS Venues is a perfect place to host your business meeting, impress your guests or have that special backdrop when filming.

The venue is open for viewings by appointment. Please send all enquiries and reservations to venues@rics.org



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Rachel Humphrey

Rachel Humphrey is Head Chef at Le Gavroche restaurant. She joined Le Gavroche as an apprentice in 1996, working her way up to become the first female chef at Le Gavroche in its 40 year history.

Chef Patron Michel Roux Jr said: "Rachel has proved to be a highly talented chef with a thorough understanding of French cuisine, leaving no doubt she was ready to take on the role of Head Chef. The whole Le Gavroche team is behind her."

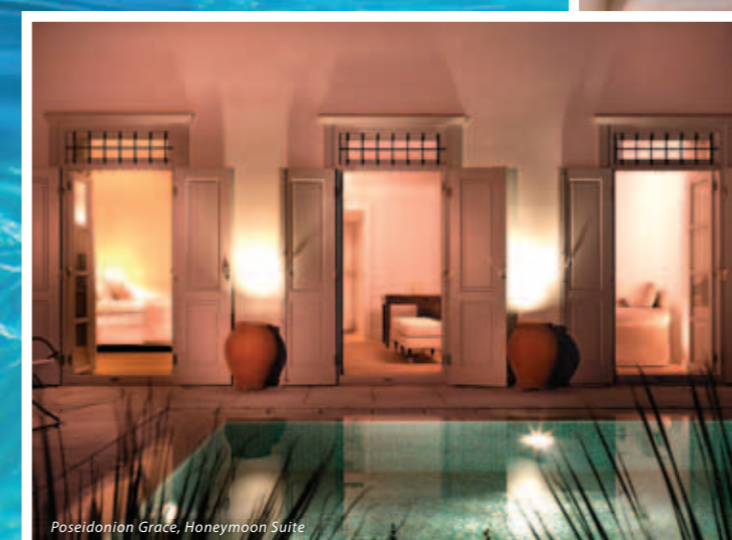
Rachel said: "Le Gavroche is an institution and I feel privileged to take on the responsibility of Head Chef at such an iconic establishment. Continuing to learn from Michel Roux Jr while working with such an experienced team, both in the kitchen and front of house, make this an unbelievable opportunity."

As Head Chef, Rachel will manage the entire kitchen – from preparation to plating up.

Rachel moved from apprentice to 1st Commis in 1998, became Chef de Partie in 2003 and was appointed Sous Chef in 2004 before taking the reigns as Head Chef in April this year.



Grace Mykonos Superior Suite



Poseidonion Grace, Honeymoon Suite



Poseidonion Grace, Superior Suite

AMAZING GRACE

Innovative Grace Hotels has brought old world glamour into twenty first century vogue! Known for its award winning Greek island boutique havens on Santorini and Mykonos, Grace now debuts on Spetses, near to Athens, with the recent opening of the grand-hotel-in-miniature Poseidonion Grace on an island blissfully without motor cars.

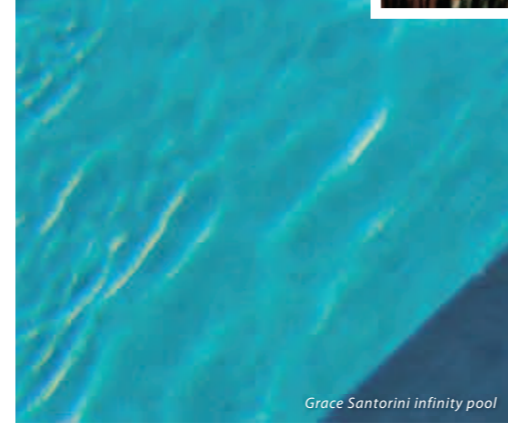
Built by a Greek tobacco tycoon in 1914, this legendary hotel became a magnet to high society. A meticulous 5 year restoration, preserving original features while introducing high tech upgrades, now of 52 rooms and magnificent suites, each five star quality, sees this icon reclaim its former splendour. The honeymoon suite has its own swimming pool, and the penthouse Grace Suite boasts an enormous rooftop terrace with unrivalled panoramas.

Palms surround the main swimming pool, and opening onto a sweeping waterfront terrace is restaurant 'Aneton on the Verandah' by the famed restaurateur, and the hotel's 'Le Bonheur Brasserie'; a third fusion restaurant opens at high season. The kitchen garden grows organic produce for culinary use, and also for treatments at the historic spa, the first hotel spa in Greece to offer wellbeing almost 100 years ago. Grand in style yet intimate in ambience, antique and contemporary blend seamlessly, evidencing luxuriant comforts indicative of the Grace boutique ethos.

Grace Mykonos is a hip and intimate haven of effortless style where traditional meets contemporary. Desirably perched above a sandy beach, it is just five minutes drive, by courtesy car, from the trendy Mykonos Town's nightlife. Fortunately for guests, the Champagne breakfast may be served all day! Thirty one chic rooms, suites and family rooms, cool pool and sundeck, a terrific bar and restaurant, a pampering spa, nail bar and fitness room, each inspire indulgent relaxation.

Spectacularly carved into the rock face of the cliffs 300 metres above the Caldera Bay, on the island's northwest coast, is idyllic Grace Santorini. Its resplendent infinity pool a triumph of the Imerovigli coast, and around which guests dine alfresco, served Chef's inspirational cuisine from his new Mediterranean open-kitchen. The spa treatment room and cool library give sunshine respite. Most of the 20 suites and rooms have private terraces and plunge pools, ideal for enjoying Santorini's world famous and romantic sunsets, not to mention the awesome vistas. A flagship Grace Suite boasts hammam, Jacuzzi and two terraces with oversized plunge pools.

Grace signature luxuries include the comfiest king-size eco-beds swathed in feather-light goose-down duvets, the crispest linen, plus a 7-choice pillow menu and essential oil room fragrance, each inspiring perfect slumber. gracehotelsgroup.com



Grace Santorini infinity pool





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A true culinary experience

Le Gavroche is a perennial favourite of London's gastronomes not only because of the food but because of its legendary service. Director Silvano Giralдин who has been at Le Gavroche since 1971, runs a team that has received countless awards for a dedication to the customer that has been described as "deliciously, almost naughtily old-fashioned" but which Silvano perceives simply as a commitment to provide a true culinary experience. "When you dine at a fine restaurant you should expect not only the finest food but also to be treated like royalty. My team go out of their way to ensure that each and every diner is looked after in a very special yet efficient and unobtrusive manner."

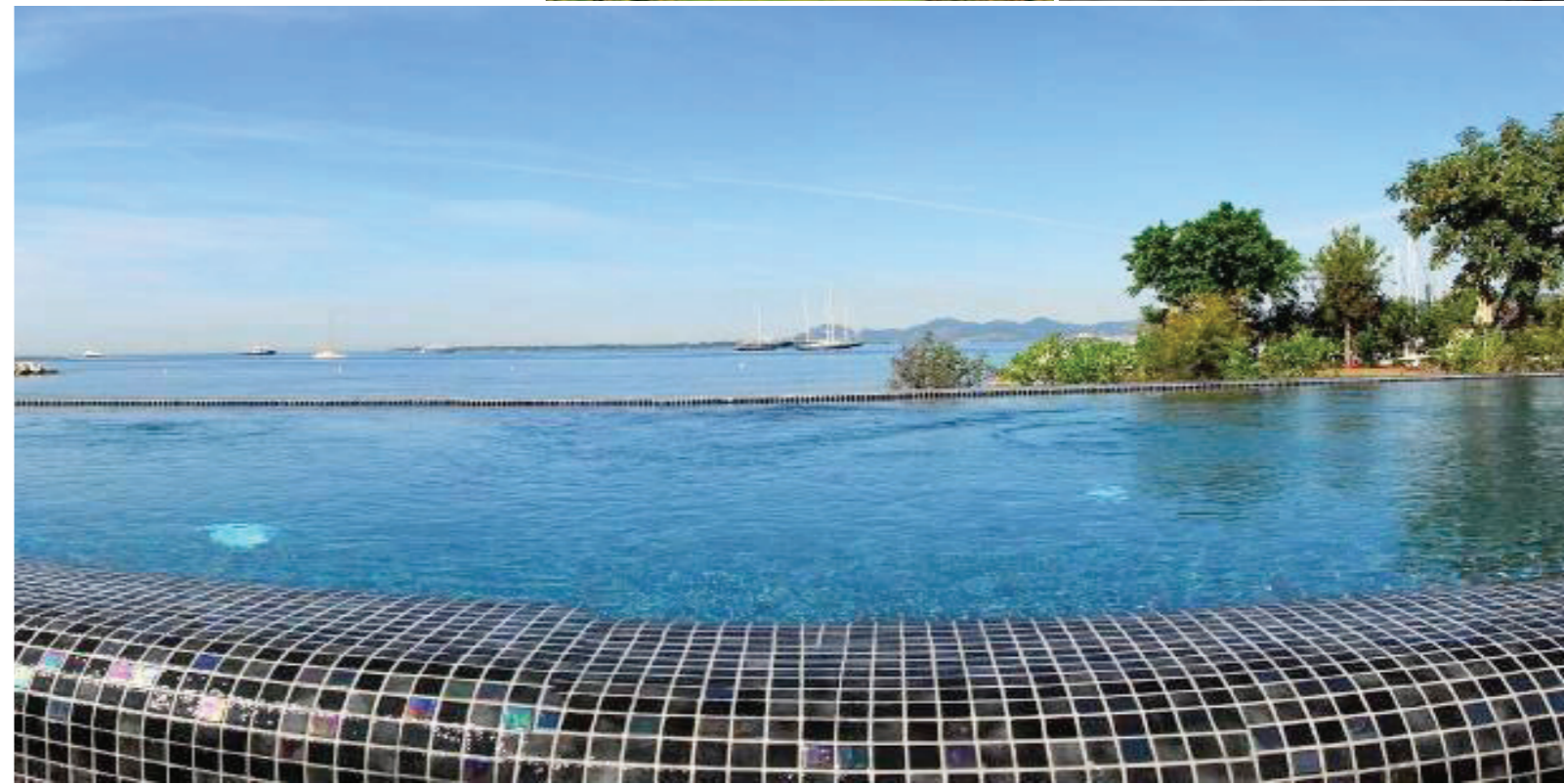
"For many people, Silvano is Le Gavroche, the quintessence of urbane grace, infallible manners, firm command. The kitchen may be the great engine of Le Gavroche but it is Silvano who keeps the magnificent craft pointing in the right direction and steady as she goes."
Matthew Fort



Michel Roux Jr.



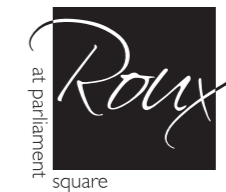
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ROUX AT PARLIAMENT SQUARE

The top restaurant in the Westminster area, Michelin-starred chef Michel Roux Jr has worked in collaboration with Restaurant Associates, the executive dining business which is part of Compass Group UK & Ireland, to create a comfortable, exclusive, yet delightfully approachable dining and drinking experience in a landmark setting.

Sue Thompson, Business Director at Restaurant Associates, said, "This is a great opportunity to

reinforce our relationship with Michel Roux Jr. The location, in the Georgian, Grade II-listed Royal Institution of Chartered Surveyors (RICS) building on Parliament Square, is exceptional, and whilst we know that there is a very large customer base working and living in the area, there appears to be very little in fine dining to excite them nearby. We've created a significant destination restaurant and bar that is already creating a real buzz around Westminster." >>



Sainte Anne

RESORT & SPA • SEYHELLES

Famed for perfect white sand beaches and sparkling turquoise seas, the Seychelles is the stuff dreams are made of. Set on a private 200-hectare island, just 15 minutes from the main island of Mahe, the tropical paradise of Sainte Anne is an idyllic hideaway from the hectic pace of the rest of the world. Here, the laid-back Seychelles lifestyle has been perfectly adapted to the luxurious elegance of a magnificent resort.

Accommodation is set in individual villas, perfectly blended into the lush tropical gardens, some with private pools and all with private terrace. Each is stylishly furnished, and all villas have their own mountain bikes available for you to use to explore the island. For a special treat, try the Royal Villa, with an incredible cliff-top location with views across the ocean that are simply breathtaking. Private butler service and a large terrace are perfect for creating an unforgettable dining experience.

The Sainte Anne Spa by Clarins takes its inspiration from the surrounding tropical forest. Natural materials blend perfectly with the exotic flora, and create a perfect haven to completely unwind in. The massage cabins surround a slate-tiled pool, and double massage cabins are available for couples treatments, as well as dedicated areas for specialist treatments such as balneotherapy.



The crystal-clear waters of the protected marine park around the island provide an excellent site for the complimentary snorkelling offered by the hotel. Deep-sea fishing and diving can also be arranged, as well as excursions to nearby islands such as Moyenne Island, home of giant tortoises. Back on the land, there are floodlit tennis courts, guided treks into the tropical forest and a comprehensive sports centre featuring power plates, as well as personal training.

If all this activity has worked up your appetite, you can be assured that you will always dine exceptionally well at Sainte

Anne. And, with the introduction of the new 'half board plus' concept, you can enjoy even greater value for money. As well as breakfast and dinner included in the half board rates, the half board plus supplement offers a 2 course lunch with a glass of wine or soft drink, and a half bottle of wine per person at dinner.

Le Mont Fleuri has an international reputation for the finest cuisine in the Seychelles, in one of the most exciting venues; nestled amongst the treetops, with views across the oceans. If you prefer to keep your feet on the ground, Le Robinson offers an eclectic gastronomic tasting menu, served in an intimate beach-side restaurant. Or get your feet into the sand under the table at L'Oceane, where the freshest seafood is served at tables directly on the beach.

For those travelling with younger guests, Sainte Anne offers a complimentary mini club for children aged 3-12, where the days are filled with fun activities including introductory tennis and sailing lessons, crafts and baking, all expertly supervised.

Sainte Anne Resort & Spa

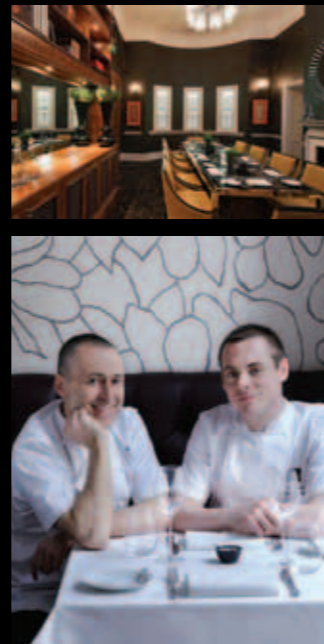
5 nights in a Garden Villa on a Half-Board Plus Basis including Economy Class flights with Air Seychelles and private hotel transfers from £1995 per person sharing.

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Above : Roux at Parliament Square, Royal Institution of Chartered Surveyors building, London



Michel Roux Jr & Head Chef Dan Cox

Revo delivers Roux vision in Parliament Square

Roux at Parliament Square is the first commercial restaurant in the Square and offers elegant dining in the awe inspiring Grade II listed Royal Institution of Chartered Surveyors building.

Revo Group Ltd again worked with Restaurant Associates to create a unique dining experience in the heart of Parliament Square.

“ We are proud to have been chosen to complete such a prestigious project and extend Michel Roux Jnr and his team our best wishes for a successful future.
 Philip Basford, MD Revo Group Ltd. ”

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THE RESTAURANT

Michelin-starred chef Michel Roux Jnr of Le Gavroche in London's Mayfair, and Restaurant Associates, have sought to create a unique restaurant and bar in this central London location, breaking the mould and embracing new and modern cooking styles.

The restaurant is contemporary and luxurious, stunningly combining period features and modern furnishings. It is set in a period building designed by Alfred Waterhouse, the architect of London's iconic Natural History Museum.

At Roux at Parliament Square you will find light and inspired classic dishes 're-visited' by Chef Dan Cox using modern techniques and stylish presentation. Dan sources seasonal produce of the highest quality, lifting flavour and respecting its integrity.

The restaurant at Roux at Parliament Square has 56 covers and there is a private dining room which holds up to 10 people.



Roux at Parliament Square
 Everyone at Chateau de Sours would like to extend their best wishes to Michel and all the team involved in Roux at Parliament Square.

Congratulations

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 FRANCE



THE BAR

The bar at Roux at Parliament Square is modern, luxurious and welcoming. It is fabulous for enjoying a drink before your meal at the restaurant, or you can pop into the bar at any time to meet up with friends and colleagues from 12 noon through to last orders (at 10.30 pm).

The bar comfortably seats 40 people, and serves delicious snacks and light dishes - perfect for enjoying when time is at a premium.



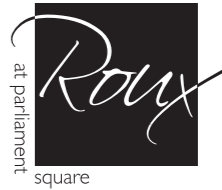
TONIK ASSOCIATES WISHES
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 SUCCESS IN THEIR NEW VENTURE.



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IF YOU WANT TO KNOW MORE **LETS TALK...**



PRIVATE DINING

The Library at Roux at Parliament Square is perfect for confidential meetings, corporate entertainment or celebrations with friends and family.

Up to 10 people can be beautifully accommodated in this statement setting.

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& Marilena Calbini



THE TEAM

Dan Cox - Head Chef

Dan is an exceptional young chef, the winner of the Roux Scholarship in 2008 he looks for simplicity, flavour and good provenance for his menus. His enthusiasm for the best possible ingredients has encouraged him to grow his own herbs, fruits and vegetables which he uses in some of his dishes.

Alain Mara - General Manager

Alain began his career as a Chef de Rang in Lyon, taking his first management role at 22 years old. He moved to London in the late 90s and began making his mark in some of London's top hotels including the Grosvenor House. He became General Manager for catering at RICS in 2010, and added the role of General Manager Roux at Parliament Square from the restaurant's opening.

Johan Brouckaert - Restaurant Manager

Johan, Flemish by birth, headed up the Food and Beverage team at Cliveden. He now enjoys bringing the standards of service and excellence, and the friendliness of the Flemish people to his role at Roux at Parliament Square.

John Baum - Sommelier

An early start to his career in wine was working in his father's cellar. John has also worked in wine investment and with major retailer Oddbins. His first position as a sommelier was at the Oxo Tower. John really enjoys the direct link to the customer when advising them on their choice of wine.

Michel Roux Jnr

Michel Roux Jr took over the helm at the world famous Michelin starred Le Gavroche in 1991. Since then, Michel has won numerous awards for his cuisine and has continued to set the standard for classical French fine dining in London.

Prior to Le Gavroche, Michel honed his skills working for master chefs in Paris, Lyon, Hong Kong and London, spending two years with Alain Chapel and cooking at the Elysée Palace for President Mitterand. Michel is a judge on the BBC's MasterChef: The Professionals. Michel was appointed as a consultant to Restaurant Associates in 2006.



A LA CARTE MENU - 3 COURSE £55

STARTERS

Organic Salmon

Confit salmon, dressed crab, cucumber, samphire, nasturtium leaves

Langoustine

Butter poached langoustine, Jabugo ham, pea mousse, baked white onion

Asparagus

Warm Secretts farm asparagus, soft Gull's egg, morel butter

Quail

Roast Royal quail, pickled radish, hazelnut, pomegranate

Tomato

Marinated English hothouse tomatoes, Ragstone, black olive toast

Foie Gras

Sauté of Landes foie gras, outdoor rhubarb, pistachio crumble

TASTING MENU £65

Asparagus

Warm Secrett's farm asparagus, morel butter

Organic Salmon

Confit salmon, cucumber, samphire, nasturtium leaves

Quail

Roast Royal quail, pickled radish, hazelnut, pomegranate

Halibut

Poached halibut, razor clam, fennel, girole and Muscat

Gloucester Old Spot

Loin and Belly, glazed heritage carrots, mustard gnocchi

Lemon

Organic lemon tart, early English raspberries

Chocolate

Amedei chocolate mousse, maple syrup, caramel foam, banana sorbet

Cheese

MAINS

Halibut

Poached halibut, razor clam, fennel, girole and Muscat

Sea Trout

Roast sea trout, caramelised chicory, spiced polenta and orange

Veal

Loin, sweetbread, spring vegetables, wild garlic, smoked pomme mousseline

Gloucester Old Spot

Loin and Belly, glazed heritage carrots, mustard gnocchi

Lune Valley Lamb

Roast saddle, Jersey Royals, violet artichoke, tongue sala

Artichoke

Violet artichoke barigoule, wild nettle and ricotta agnolotti



DESSERT

Lemon

Organic lemon tart, yoghurt sorbet, early English raspberries

Apple

Caramelised apple mille feuille with green apple and tarragon sorbet

Tea

Jasmine custard, caramelised brioche, apricot compote

Soufflé

Passion fruit soufflé with nougatine and white chocolate ice cream

Chocolate

Amedei chocolate mousse, maple syrup, caramel foam, banana sorbet

Cheese

Selection of French and British Farmhouse Cheeses

Sample Menu



OPENING TIMES

Monday - Friday
Lunch (12:00 - 14.30)
Dinner (18:00 - 22.30 - last orders)
Saturday
Dinner only (18:00 - 22.30 last orders)
Bar Opening Times
Monday - Friday (12:00 - 23:00)
Saturday (18:00 - 23:00)

BOOKINGS

Bookings can be made by calling
020 7334 3737
or by email
roux@rics.org

www.rouxatparliamentsquare.co.uk



A luxury boutique hotel nestled in a tranquil hillside with stunning views to the Mediterranean Sea. An adult only hotel ideal for couples who seek romance and tranquility at the highest standards of hospitality.

Rooms, suites and villas are all set amphitheater-style, amidst the highly inclined landscape, with private patios, allies and sunken gardens looking into a breathtaking panorama of the Vlichia Bay.

Located at the heart of the cosmopolitan island of Rhodes right outside Lindos, the historic village and once, one of the three city-states of Rhodes, Lindos Blu Hotel concentrates all the advantages associated with it. Mainly, the proximity of our hotel from every major attraction and entertainment centre of Rhodes, allows our guests to tour the island by taking short trips to places like the Akropolis of Lindos, the Old Town of Rhodes and Prasonissi.



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Albert Lebrun - "Vieille France" - Rosé
Comte Audoin de Dampierre - 1er Cru - Cuvée des Ambassadeurs
Laurent Perrier - Brut
Laurent Perrier - "Cuvée Grand Siècle"
Laurent Perrier - Ultra Brut
Laurent Perrier - Rosé Brut
Laurent Perrier - "Alexandra" - Rosé
Moutard - "Cuvée des 6 Cépages"
Mumm - Demi Sec
Mumm Cordon Rouge
Mumm Grand Cru
'R' de Ruinart - Rosé
'R' de Ruinart - Brut
'R' de Ruinart - Blanc de Blancs
Dom Ruinart - Blanc de Blancs
Dom Ruinart
Dom Ruinart - Rosé
Charles Heidsieck - Mise en Cave en 1995
Taittinger - Brut Réserve
Taittinger - Brut Prélude
Taittinger - Millésimé
Taittinger - Prestige Rosé
Taittinger "Comtes de Champagne" - Blanc de Blancs
Taittinger "Comtes de Champagne" - Rosé
Taittinger "Collection Corneille"
Taittinger "Collection Vieira da Silva"
Nicolas Feuillatte - Cuvée Palmes d'Or - Brut
Veuve Clicquot Ponsardin - Rosé
Veuve Clicquot Ponsardin - Brut
Veuve Clicquot Ponsardin - Brut Réserve
Veuve Clicquot Ponsardin "La Grande Dame" - Brut
Veuve Clicquot Ponsardin "La Grande Dame" - Rosé - Brut



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Photo: Michel Joby



Champagne

The House of Albert Roux "Lenoble" - Grand Cru Blanc de Blancs
Lenoble - 1er Cru - Blanc de Noirs
Henriot - Brut - Souverain
Henriot - Brut - Rosé
Henriot - Brut
Henriot - Rosé
Henriot - "Cuvée des Enchanteleurs"
Philipponnat Royal Réserve
Philipponnat - "Grand Blanc" - Brut
Philipponnat - "1522" - Brut
Philipponnat - "Clos des Goisses"
Duval - Leroy "Femme de Champagne" - Brut
Martel - "Cuvée Victoire" - Fût de Chêne
Jacquart - "La Cuvée Nominée" - Brut
Lanson - Blanc de Blancs
Lanson - "Noble Cuvée"
Lanson - "Noble Cuvée" - Brut Rosé
Gosset - Grande Réserve
Gosset - Grand Millésime - Brut
Gosset - Trophée Célébris - Rosé
Pol Roger - "Chardonnay" - Brut
Pol Roger - "Winston Churchill"
Amour de Deutz
Deutz - Blanc de Blancs
Jacquesson - Cuvée 731
Jacquesson - Signature
Perrier Jouët - Grand Brut
Perrier Jouët - "Belle Epoque"
Perrier Jouët - "Blason de France" - Rosé

THE WINE AUCTION SCENE



The question I am most frequently asked is, Who buys at auction? And the simple answer is, Absolutely everyone! The market is now truly global, trans-continental and immensely active. With buyers able to send in their bids before the sale, to be in the saleroom itself, on the telephone, or to bid live on line, there is no barrier to worldwide shopping. An auction crosses both date and timelines and reaches people where they want to be. Buyers can be private wine lovers and collectors, or trade, maybe merchants, restaurants or clubs – they all start from the same point when acquiring fine wine.

How do we choose the wine collections that feature in our sale catalogues? It is a process of selection, or in wine terms, filtration. Our responsibility is to find cellars and collections that conform to our standards and rigorous inspection, with both condition and provenance at the forefront of the criteria we use. We look for quality and range, with every sale including wines that are young enough to require further ageing, as well as wines that are mature and ready to drink. There is enormous choice in terms of vintages and bottle sizes, to suit every occasion.

As always, Bordeaux dominates since this historic region provides both quality and quantity, enough to make a market. The wines have proved, over centuries, that they age in style and there is fascinating diversity in terms of taste and character. Fine Burgundy is also much in demand, although the area is of course so much smaller than Bordeaux. Rhône wines can be a significant part of a wine sale, as well as the best from Italy and Spain. Auctions can be a good source of top Champagne and superb Vintage Port and there are often rare treasures that tempt our most hedonistic clients!



Above all, we are here to provide information and assistance – and we like to share bottles too!

Serena Sutcliffe, Master of Wine
Head of Sotheby's International Wine Department
London, April 2010

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Wines at Le Gavroche

Le Gavroche is acknowledged as having one of the finest and most extensive wine lists in London with more than 80,000 bottles of wine gracing the restaurant's cellars. The depth and breadth of the list ensures that there is something for every palette and budget including more than 80 half bottles.

Wine lovers can enjoy perusing the full list of over 2,000 options or alternatively the sommeliers will be delighted to recommend wines to accompany your meal. Those choosing the eight-course Menu Exceptionnel will be offered a different glass of wine chosen specifically to complement each course.

The proprietors of Château des Mille Anges, Anthonie and Heather van Ekris and Dr. Guy Northridge, wish Michel Roux and his staff every success at Roux, Parliament Square.



Château des Mille Anges 2007
Médaille d'Argent - Vinalies Internationales

Château des Mille Anges 2007
Médaille d'Argent - International Wine and Spirit Challenge

"Cette cuvée (2007) ne trahit pas les promesses de sa robe intense et jeune. Bien structuré, sévère et corsée, elle s'affirme pleinement au palais où ses tanins soyeux servent de base à une solide charpente enrobée d'arômes complexes de cuir, de toasté, de café et de fruits noirs. Un vin de garde assurément, à attendre quatre ou cinq ans, même s'il peut se montrer déjà plaisant sur du gibier, des grillades ou du fromage gras". - **Le Guide Hachette des Vins**

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incorporating Le Verre de Vin Wine
Pod: Still wine and Champagne.

Right: Twin Pod Model BC404
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Pod: Still wine and Champagne.

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*Wines specifically matched
to the dishes of
'Menu Exceptionnel'*

LES VINS

Vondeling Babiana Noctiflora 2005
Paarl South-Africa

Champagne Martel Cuvée Victoire "Fût de Chêne" 1998

Domaine Gavoty "Cuvée Clarendon" Rosé 2006
Côtes de Provence

Gewurztraminer "Comtes d'Eguisheim" 2000
Domaine Léon Beyer

Hermitage "Marquise de la Tourette" 2001
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We are delighted to say we have been blissfully happy for all those years enjoying each other's outstanding cuisine and fine wines.

We both look forward to many more happy years.

Friarwood, supplier of fine wines to Le Gavroche.



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Matching Food and Wine by Michel Roux Jr

PRE DINNER

What happens before a meal sets the tone for what you are about to receive. Gathering round with new friends or simply getting together with family, drink in hand, brings you into a nice relaxed mood, ready for the joys of eating and drinking. An hour is ideal for pre-dinner drinks, allowing ample time for the chef or host to make the last-minute preparations for the meal. Serve light snacks or canapes as there is nothing worse than drinking alcohol on an empty stomach. Not only does it go straight to your head, but it also blunts the appetite. Avoid peanuts and the like, though, as they will kill the taste of any decent wine you are serving. If you only have time to serve a packet snack, gourmet, hand-cooked crisps or pretzels are a safe bet. But don't overdo it - two types are more than enough. Don't serve them all at once and make them last. Think quality not quantity.

To open the appetite as the French say, you need something that will stimulate the taste buds. Champagne is ideal and a good sparkling wine also works well, but stick to dry or brut. In general, dry, bitter drinks make you hungry. Unless you're serving just one type of drink, such as a wine, most snacks will go with most drinks. Non-vintage Champagne, for example, is an ideal partner for little fishy or cheesy snacks and will not be overpowered by a spicy spring roll.

When you consider your licensing needs as a restaurant owner, where do you start?

WT Law can provide you with a complete solution; we can take your ideas and make them a reality. Affording you the opportunity of meeting your clients' expectation while we take care of yours.

We can advise you with regard to all aspects of a Premises Licences application, variation and review. Beyond this we are experienced in dealing with associated issues that might arise under planning legislation, environmental protection or the criminal law.

We have contacts with a dedicated teams of external experts (Counsel, Planners and Specialist Consultants) to ensure a bespoke service from alcohol and late night refreshment to the provision of regulated entertainment or even on site gaming. In any scenario whether it's an extension of licensable



activities, variation of premises licence or in answer to a review we are confident that we can offer you a solution to meet your business needs. Are you making the most of your licensing options? We understand the pressure to succeed and have helped

our clients build their business and profitability whether located in rural areas or in the main streets of London's West End we can help.

We take a proactive and pre-emptive approach with our clients, working with clubs, bars and restaurants, to develop a long-term strategy to ensure that we maximise our opportunities even within the most stringent of stress areas. Are you making the most of your entitlement to temporary events notices (TENS) to ensure that you can take advantage of the seasonal trade and festive periods, here too we can help.

If this bespoke service and approach appeals to you why not visit us for a free consultation and in the event that we can work together WT Law is offering a promotion to allreaders, a 25% reduction in fees, in connection with New Premises Licence Applications, Variation Applications and Personal Licence Applications.



For a Licensing Assessment please call, WT Law:

Heena Thaker:
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or 020 7680 8626

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Please visit our website at www.wtlawllp.com

Photos: Prateek Buch©



Matching Food and Wine by Michel Roux Jr

STARTERS

As a general rule, serve light before heavy, young before old, white before red. If you stick to these simple rules for serving wine, you won't go far wrong. The complications can come when you are trying to match the wine to food and make a balanced feast.

Starters should usually be light affairs that won't spoil your appetite - even the more robust dishes in this section should be served in small portions so they don't fill you up too much. The same is true of the wine to be drunk with them. The alternative is to drink the same wine throughout the meal. If you want to do this, choose a medium-bodied, all-rounder, such as an oaked Chardonnay or a light Pinot Noir. Finally, don't forget that Champagne can work well throughout a meal, from the aperitif onwards.

Strong flavours need strong wines, but remember that you are at the beginning of the meal and what you serve now may compromise the wine for the next course. Think of quantity as well as the style of wine - you don't want to overwhelm people with large amounts of wine when there are still two courses to come.

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Matching Food and Wine by Michel Roux Jr

THE MAIN COURSE

Pairing food and wine should not be daunting. Foods have different flavours, textures and aromas and so do wines. The trick is to find the ones that not only work together, but also enhance each other.

Think of acidity in wine like lemon juice on an oyster or a piece of fish. Dishes that need a squeeze of lemon usually go well with fresh, zesty wines that have a little sharpness to them.

Full wines, red or white, have an almost mouth-filling texture. These would overwhelm delicate food and need dishes that are equally robust, rich in flavour and texture.

You also need to consider the sauce - rich meat-based, light and acidic, creamy, tomato-based and so on. A plain poached piece of turbot, for example, will need a different wine to a piece of the same fish roasted with a port jus.

Finally, look at the cooking method as this may also affect our choice. Poaching usually indicates lighter dishes, roasting entails caramelisation, grilling gives a slight carbon bitter taste to the food, a gratin usually involves cheese.

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Matching Food and Wine by Michel Roux Jr

CHEESES

In my view, there are very few cheeses that go well with red wine. The deep-rooted belief that red wine and cheese are the perfect match should be well and truly forgotten. Even my wife will often say, "let's have some cheese to finish the red wine", and then choose a selection of goat cheese that would be better off with a crisp Sauvignon Blanc.

Cheese is probably the easiest food to experiment with in terms of taste and how wines and food interact with each other. Next time you choose a selection of cheese in a restaurant, don't eat them in the order the stuffy maitre d'hotel tells you to. Instead, try little pieces and take a sip of your wine after each. Decide which one goes best with the wine and finish with that. As you will soon find out, some matches are made in heaven, while others leave your mouth feeling like you have bitten into a piece of willow bark with a spoonful of washing-up liquid for good measure!



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Matching Food and Wine by Michel Roux Jr

DESSERTS

At this stage of the meal I feel that quality is much more important than quantity and a small glass of sweet wine is enough. In fact, I sometimes go without dessert and just sip the wine instead - although I might want a little more than just a small glass!

When choosing wine for desserts, think of similarities. Sweet Madeiras have coffee, milk, chocolate and nutty tones, so match well to dishes with those flavours. Muscats tend to be fruity so are good partners for desserts containing fresh or dried fruits, Asti Spumante is just right with fresh berries and biscuits. There are exceptions, but as a rule the wine should always be as sweet as the dessert, or even sweeter, for a perfect balance.

Sauternes, one of my favourite sweet wines, is made from Semillion grapes that have been affected by a mould called Botrytis cinerea (noble rot). When this happens, the grapes shrivel and the sugar becomes concentrated. During the wine-making process, not all the sugar is allowed to ferment into alcohol, giving a high residual sugar level and producing a deliciously sweet golden elixir.

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Menu Exceptionnel

LE MENU

Petite Salade de Homard à la Mangue et Citron Vert
Lobster Salad with Mango, Avocado, Basil and Lime



Soufflé Suisse
Cheese Souffle Cooked on Double Cream



Coquille St. Jacques Grillée, Compote d'Aubergine et Fleur de Fenouil
Grilled Diver Caught Scallop, Spicy Aubergine, Fennel Pollen and Parsley Coulis



Escalope de Foie Gras Chaud aux Raisins et Pastilla à la Cannelle
Hot Duck Foie Gras with Grapes and Crispy Duck Pancake Flavoured with Cinnamon



Joue de Boeuf Braisée à l'Ancienne, Cèpes et Purée de Panais
Tender Braised Beef in Red Wine, Parsnip Puree, Cepes Mushrooms and Bacon



Le Plateau de Fromages
Selection of French and British Farmhouse Cheese



Truffe Chocolat Amedei au Rhum Brun et Tuile aux Pralines de Lyon
Rich Amedei Chocolate Truffle Scented with Rum and Praline Crisp



Tarte Tatin aux Pommes et Glace à la Vanille de Madagascar
Classic Upside Down Caramelised Apple Tarte with Vanilla Ice Cream



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WINES

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Delas

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Minervois

Banyuls Reserva
Domaine de la Tour Vieille

Vin de Constance 2004
Klein Constantia

Part & Company offers a personal recruitment service, as each requirement needs individual tailoring. This strategic approach enables us to build long-term relationships with clients and candidates. Our vast network of contacts in the food and drink industry enables us to recruit the right people for the right job. Having a driven team of hard working recruitment specialists behind us makes Part & Company more efficient, thoroughly professional and an accomplished player in the industry.

Recipe for Success

by Part & Company

Ingredients*

- * 1 Market leading recruitment company
- * 3 Top industry chefs (3 Part Roux)
- * 3 Great restaurants (Le Gavroche, Waterside Inn and Parliament Square)
- * 3 Ideal locations (Mayfair, Bray and Westminster)
- * 5 Michelin Stars

* Method

Take top industry client add any vacancy required large or small

Discuss competitive market terms of businesses

Arrange to meet client on site to acquire an in-depth understanding of their business and product and to benefit both parties with a personal business understanding

Search data base and network for eligible candidates

Advertise position with market leading press and media

Interview and discuss client wish-list with perspective and possible candidates

Deliver potential candidates to client

Arrange interviews and gain two references then working trials with short listed candidates

Discuss feedback with client
negotiate relationship with client and candidate

Cement relationship and start date
Two weeks to two months later check on progress of candidate with client

Keep client aware of potential beneficial candidates in keeping with their product and business for the future

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HORS-D'OEUVRES

Soufflé Suisse
Cheese Souffle Cooked on Double Cream

Mousseline de Homard au Champagne et Caviar
Lobster Mousse with Aquitaine Caviar and Champagne Butter Sauce

Coeur d'Artichaut "Lucullus"
Artichoke filled with Foie Gras, Truffles and Chicken Mousse

Escalope de Foie Gras Chaud aux Raisins et Pastilla à la Cannelle
Hot Duck Foie Gras with Grapes and Crispy Duck Pancake Flavoured with Cinnamon

Gratin de Langoustines et Escargots au Persil et Piment d'Espelette
Langoustines and Snails Glazed in a Light Hollandaise Sauce, flavoured with Basque Pepper and Parsley

Tartines de Porc et Petite Salade d'Herbes, Noisettes Grillées et Pommes
Tamworth Pigs Head on Toast, Herb, Apple and Hazelnut Salad

Terrine de Foie Gras à l'Ancienne et Salade de Haricots Verts
Classic Duck Foie Gras Terrine, French Bean Salad and Truffles

Velouté de Chou-Fleur et Oeuf Poché, Croustillant de Chorizo
Poached Hen Egg and Lightly Creamed Cauliflower Soup, Crispy Chorizo Parcels

Coquilles St. Jacques Grillées, Compote d'Aubergine et Fleur de Fenouil
Grilled Diver Caught Scallops, Spicy Aubergine, Fennel Pollen and Parsley Coulis

Petit Chausson de Canard Sauvage et Pistaches, Laitue Rotie Minute et Sauce Rouennaise
Hot Wild Duck Pie with Pistachios and Roasted Little Gem Salad

Huîtres Pochées au Champagne sur Mousse de Homard et Beurre Blanc
Irish Rock Oysters Poached in Champagne on Lobster Mousse, Light Butter Sauce

Vivreau - the clear choice for bottled water

Heightened sensitivity to the high carbon footprint of bottled waters transported Vivreau are proud that Restaurant Associates, in partnership with Michel Roux Jnr, chose to install the V3 Bottler to provide environmentally-friendly drinking water for diners at their new restaurant Roux at Parliament Square.

Heightened sensitivity to the high carbon footprint of bottled waters transported from distant sources has led many organisations to re-think the logic of a previously simple purchasing decision.

Increasingly restaurants, hotels, major corporations and public sector organisations, are turning away from pre-bottled waters in favour of mains-fed purified drinking water systems that provide a sustainable alternative.

The logic is too powerful to resist – no need to waste energy transporting water from distant sources; no need to create and then dispose of plastic and glass packaging waste; no need to provide refrigerated storage for drinking water.

The original and still the best Vivreau are the pioneers of the mains-fed industry. For the last 20 years they have invested significantly in research and development to create and then continually improve their Table Water Bottling System.

The latest version – the market leading V3 – is capable of dispensing unlimited quantities of chilled still or sparkling purified water. Almost miraculously Vivreau have succeeded in improving the Bottler's performance whilst making it 40% more energy efficient than competitors' mains-fed systems.

Keeping good company

Vivreau's all round commitment to sustainability and energy efficiency was instrumental in the company winning a contract to supply drinking water systems to the Environment Agency. The Environment Agency is in good company - 75% of the FTSE 100's leading companies are Vivreau clients as well as some of the biggest brands in the hospitality industry.



A touch of glass class

Along with the environmental benefits, clients choosing Vivreau's Bottler have been won over by the aesthetic beauty of Vivreau's exclusive glass Designer Bottle. Created to be an adornment to any table, the carafe-like glass bottles are made of translucent glass with a subtle hint of blue and come in two sizes, 750ml and 425ml.

Mini Bottler – maxi benefits

Vivreau clients choosing the company's newest system – the Mini Bottler – get to enjoy all of the environmental advantages of the V3 along with the aesthetic appeal of the Designer glass bottle. The Mini Bottler's is a table top system with eye catching good looks and is the perfect choice for clients who don't need the high volumes for which the V3 was designed.

A halo that will also please the CFO

A switch from pre-bottled water to Vivreau will be a real crowd pleaser. Your CFO will smile broadly when informed that Blue Chip corporate clients report impressive cost savings of between 70 and 80% compared with the cost of serving pre bottled waters.

Service that earns loyalty

Vivreau's clients are amongst the most successful and demanding in business. They expect and receive the highest possible standards of service. We don't let them down. Our standard response times are 24 hours with the majority attended the same day. This service ethic has earned Vivreau the loyalty of clients with 93% renewing their contracts.

For further information please contact Alex Slavin on: sales@vivreau.com or 020 8813 4897

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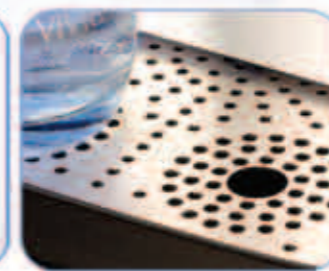
Vivreau's most technologically advanced Bottler system, the V3, is now available with our new exclusive Designer Bottle.

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Aesthetic excellence - the Designer Bottle is an adornment to any table

Reduced costs - a massive saving compared to pre-bottled water

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Roast Rib of French Veal, Creamed Morel Mushroom Sauce and Mashed Potatoes

Tournedos et Tranche de Foie Gras Poêlés, Gratin de Macaronis, Ragoût de Légumes au Thym
Scotch Fillet of Beef and Foie Gras, Port Sauce and Truffled Macaroni Cheese

Cochon de Lait Rôti, Jus Poivré aux Raisins Blonds et Marc d'Alsace (2 Pers)
Roast Suckling Pig with Crackling, Peppered Sauce with Golden Raisins and Confit Shallots

Ballotine de Pintade Fermière au Boudin Noir
Guinea Fowl Stuffed with Black Pudding, Confit Potatoes, Leeks and Wild Mushrooms

Le Lièvre à la Royale
Classic Braised Stuffed Saddle of Hare, Swiss Chard and Creamy Mash Potato



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Lamb's Lettuce Salad with Mature Mimolette Cheese and Walnut Oil

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A Selection of Home Made Ice Creams and Sorbets

Omelette Rothschild
Apricot and Cointreau Souffle

Soufflé aux Fruits de la Passion et Glace Ivoire
Hot Passion Fruit Souffle with White Chocolate Ice Cream

Le Palet au Chocolat Amer et Praliné Croustillant
Bitter Chocolate and Praline Indulgence with Pure Gold Leaf

L'Assiette du Chef
An Assortment of the Chef's favourite Desserts

Mille-Feuille aux Poires, Sauce Caramel au Beurre Salé et Pistaches
Pear and Puff Pastry Layers, Salted Butter Caramel Sauce and Pistachios

Oeufs à la Neige, Crème Vanille et Ananas
Soft Caramel covered Meringue, Vanilla Cream and Pineapple

Petite Tarte Tatin aux Pommes et Glace à la Vanille de Madagascar
Classic Upside Down Caramelised Apple Tart with Vanilla Ice Cream

Truffe Chocolat Amedei Parfumé au Rhum Brun, Sorbet et Pralines de Lyon
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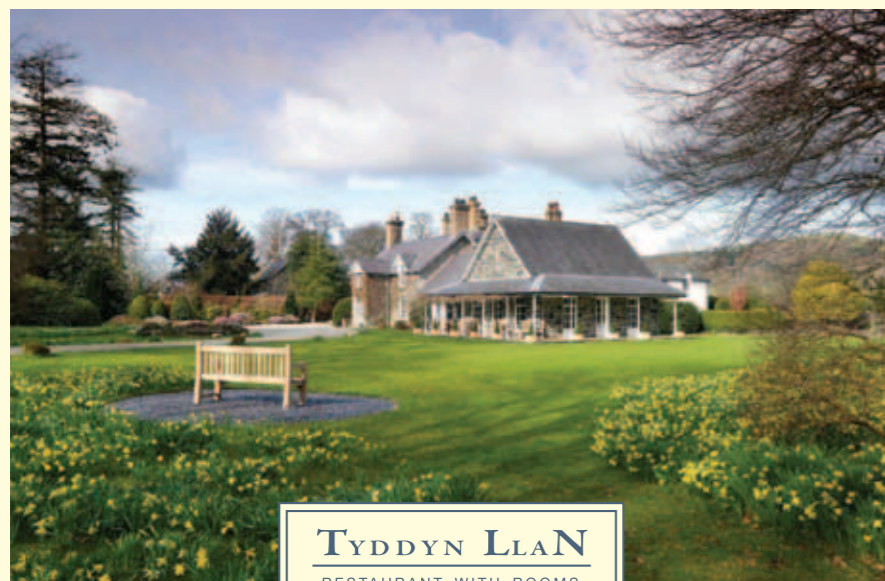
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- 1974 Received 1 Michelin Star
- 1977 Received 2 Michelin Stars
- 1982 Received the maximum 3 Michelin Stars (First Restaurant in Britain to be awarded this)
- 1987 Restaurant of the Year
- 1988 The Good Food Guide nominates Le Gavroche as the highest rated Restaurant of the Year
- 2000 The Carlton London Restaurant Awards – Laurent-Perrier Award of Excellence
- 2000 The Academy of Food and Wine Services
- 2000 The Catey Special Award to Silvano Giralдин
- 2000 Restaurateurs' Restaurant of the Year
- 2001 Moet & Chandon London Restaurant Awards – London Restaurant Academy Award of Excellence
- 2001 Moet & Chandon London Restaurant Awards – Outstanding Front of House
- 2001 French Restaurant of the Year in the Restaurateurs' Restaurant of the Year Awards
- 2004 French Restaurant of the year - Tio Pepe ITV London Restaurant Awards
- 2004 One of the '50 Best Restaurants in the World 2004' Restaurant Magazine Awards
- 2004 Silvano wins Outstanding Contribution to the Aperitif a la Francaise sponsored by Sopexa
- 2005 Tio Pepe ITV London Restaurant Awards – Outstanding Front of House
- 2006 The World's 50 Best Restaurants Awards – Outstanding Value
- 2006 Vin de Constance with Michel Roux Jr. named Best Book on Matching Food and Wine (English) in the Gourmand World Cookbook Awards
- 2007 Tatler Restaurant Awards - Most Consistently Excellent Restaurant
- 2007 S. Pellegrino World's 50 Best Restaurants, voted no.28
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Albert and Michel Roux

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It is impossible to imagine the restaurant scene in this country without the huge influence of Albert and Michel Roux. Since 1967, when they opened the original Le Gavroche near Sloane Square in London, their presence has been an inspiration to fellow chefs, customers and food writers.

Over so long a period, it is easy to lose sight of the scale of their achievement. They have developed their own, distinctive style of haute cuisine, classical yet in the lighter mode.

Other restaurants - notably The Waterside Inn, Bray-on-Thames, Berkshire - have opened, and, it must be said, some have been closed.

Numerous books, including a work on pâtisserie (largely the work of Michel) which is perhaps the best on the subject produced in this country, as well as television cookery programmes also feature high on the list of achievements.

It was the Roux energy behind the Roux Brothers/Diners Club Young Chefs Scholarship, which has provided the opportunity for winners to train for four months at three-star Michelin restaurants in France.

But, above all, Albert and Michel Roux have trained generations of chefs in their kitchens, and helped many of these to start their own. It is significant that Pierre Koffmann and Marco Pierre White, both winners of three coveted Michelin stars in this country, can quote the Roux Brothers in their CVs.

Peter Chandler, who runs Paris House, Woburn, was the first English-born chef to be set up in his own business by the Roux Brothers as chef patron.

Today, the format of the business is different. It is now divided so that Le Gavroche is Albert's and The Waterside, Michel's. The London Traiteur, House of Albert Roux, formerly the Boucherie Lamartine, stands as testimony to Albert's individual style. So does the quirky, gastronomic agony column in the London's *Evening Standard* - Cher Albert; and Bertie's, the English restaurant in Paris.

Michel, holder of the Meilleur Ouvrier de France title in pâtisserie, perhaps the highest culinary honour, has produced another book on pâtisserie, *Desserts - a Life-Long Passion*, this time under his name alone.

Yet the two brothers will forever be united in the eyes of the British public and the restaurant industry as the very embodiment of French cuisine in English life. These Frenchmen may have worked and made their home in England, but they come from the long tradition of French cooking that includes such great names as Carême and Escoffier.

And so it is to France that we must look for the forming influence on the brothers. Their father and grandfather were charcutiers in Charolles, and their mother was one of those great domestic cooks whose influence far exceeds her fame.

"We acquired our love and passion for good food and cooking from our mother," the brothers wrote in *French Country Cooking*, published in 1989.

Britain can claim a little of the credit for the Roux phenomenon, though. For it was in the British Embassy in Paris that both gained early experience, not only in cooking but in the difficult task of working with the British.



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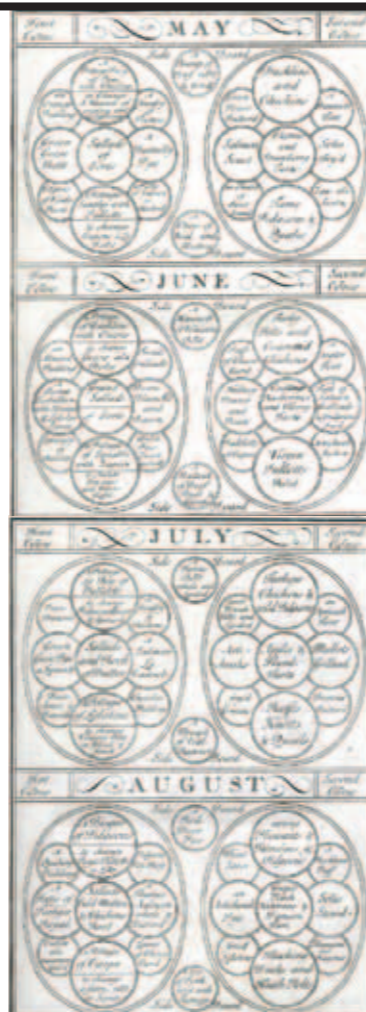
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A few words from Albert...

Albert Henri Roux was born on 8th October 1935 at Semur-en-Brionnais, in the region of Saone et Loire in France. At the age of 14 he began his life-long passion with the culinary arts as he commenced his career as an apprentices patissier.

As a callow youth of 18-years, he came to the UK to spend time as a commis de cuisine in the old hierarchical environment within Nancy Astor's country home at Clivedon. Moving up the culinary ladder, he spent one year at the French Embassy in London, followed by his first tenure as a chef at the home of Sir Charles Clore in Belgravia. He was then called on to serve his Military Service in Algeria during which time he was invited on occasion to cook for the Officer's Mess.

Upon leaving the Military, Albert took up a post as Sous Chef at the British Embassy in Paris where he spent 2 years before leaving for the UK once again. He was employed as chef to Maj by Peter Cazalet at the family estate at Fairlawne, Tonbridge in Kent. >>



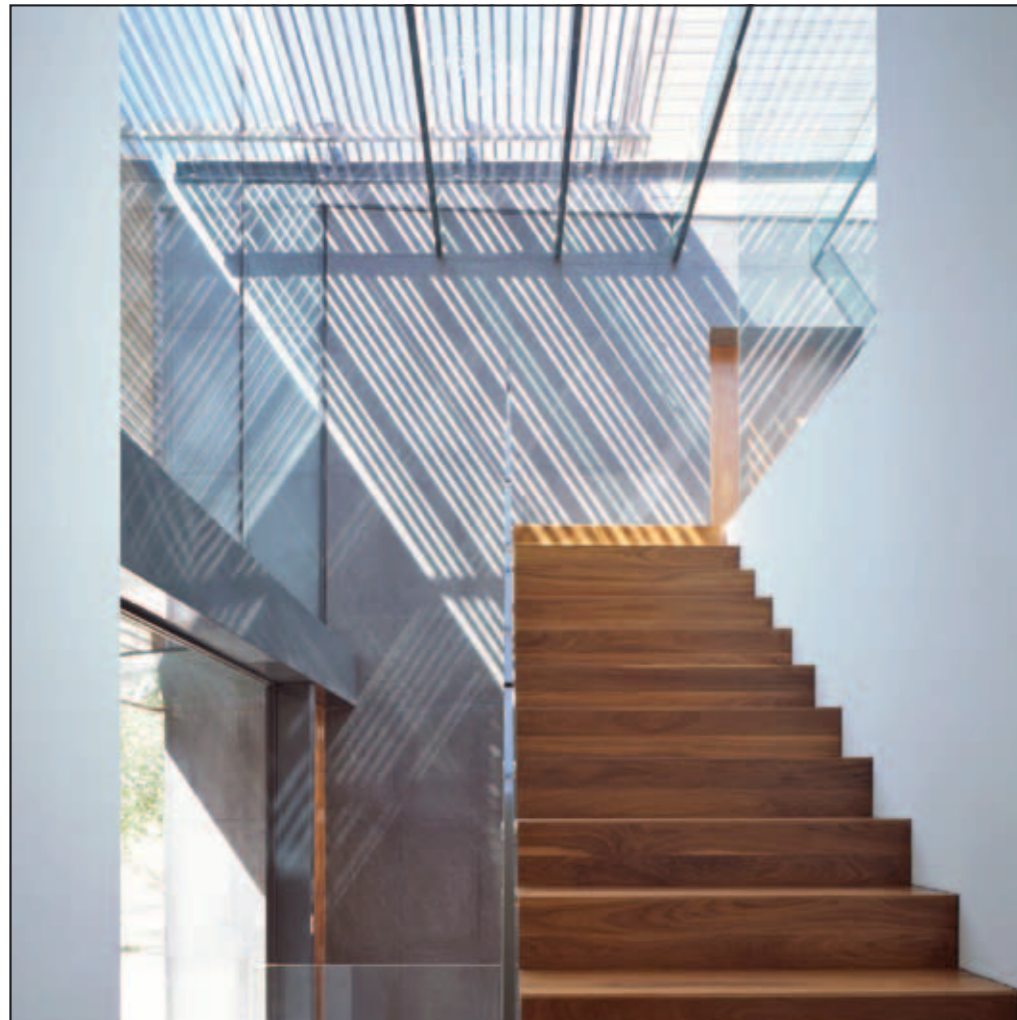
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Albert stayed with the Cazalet family for eight happy years. It was the Cazalet family and many of their friends who encouraged and financially helped Albert to open his own restaurant which finally, he did with his brother Michel in 1967.



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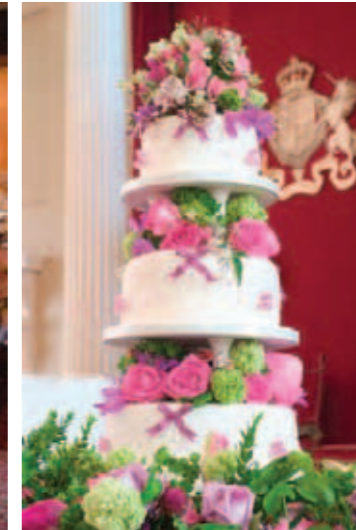
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Albert Roux Consultancy

Since the mid-eighties, Albert Roux has taken on both ad hoc and ongoing consultancy projects.

The Albert Roux Consultancy has grown consistently and organically from those early years.

Albert Roux's lifetime work as a restaurateur, hotelier, retailer and wholesale manufacturer of foods places him in the forefront of advisors in these fields and the list of reputable establishments, which have required Albert Roux assistance and skill, is extensive. Some have become faithful business partners and rely on Albert's expertise year after year.



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Albert openly describes himself as being "fanatical" about upholding quality in everything he does.

Albert Roux has enjoyed 40 successful years as a restaurateur and pioneered

change, much of which has shaped how we enjoy food today. To say his impact on the food industry has been huge; is quite frankly, an understatement. His first restaurant, Le Gavroche, which he opened with his brother in 1967, became the first restaurant in Britain to receive three Michelin stars, an accolade it was awarded in 1982.

Throughout his career, Albert has focused on quality, spending hours in the early days of setting up business scouring markets each day sourcing the very best ingredients, on the look-out for like-

minded individuals who he could rely on to supply his growing business. This

attention to quality has paid dividends and Albert openly describes himself as being "fanatical" about upholding quality in everything he does.

Today, he spends the majority of his time concentrating on The Roux Consultancy, which works with the likes of The Wallbrook Club in the City and both the London and Amsterdam operations of Accor Hotels, the world's second-largest hotel chain. Through Roux Fine Dining, another of his companies, he does a great deal of work with Compass Catering,

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"like music or ballet - it's no good if you haven't got an audience"

working with approximately 80% of the top "City" dining rooms. Albert is also involved

with four different venues in the US, so he remains very busy, leaving his first London restaurant, Le Gavroche, to now be run by his son, Michel Roux Jr.

Albert's love affair with British cuisine leads him to speak of the revival it has enjoyed over the past 15 years, which he believes has been led, amongst others, by Gary Rhodes, of whom he speaks very highly. "I love British food when it has been done nicely," he says. "I admire what Gary Rhodes has done, in particular, in revitalising great British cuisine, which has certainly come back to roost now. The sausage and cheese are at the heart of this revival, which is just wonderful. "Depending on the season, I love enjoying a Lancashire Hot Pot or an old-fashioned steak and kidney pudding that you can demould and watch the sauce burst all over your plate. In the summer, I tend to eat a lot of grilled sausage. The revival of the sausage in this country

has been a revolution. Before the war, every county used to sport its own sausages, which

are now back, with a vengeance: the Somerset sausage with apple and cider; the Welsh sausage with leek - just fantastic. It's the same with cheese. Cheese is enjoying a tremendous revival. What can be better than going to a good pub, enjoying a bit of cheese, some pie and half a bitter or mild - a simply great lunch," Albert says.

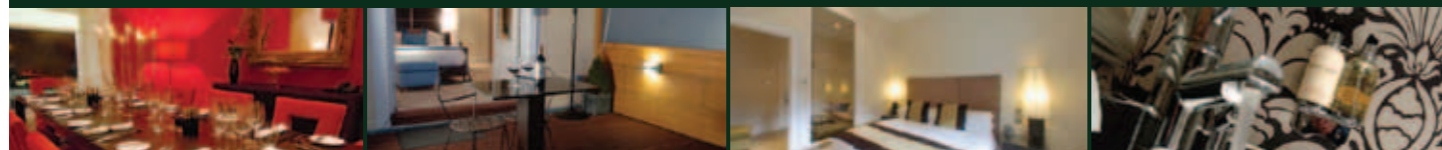
However, it is not just the food that has evolved. Albert points to a significant shift in the British consumer. He compares food to being "like music or ballet - it's no good if you haven't got an audience. Now, the people in this country have woken up and are a great audience to play to. They are listening and giving their opinion."

He adds: "In years gone by, they wouldn't complain, not wishing to 'make a scene' - but if you pay for >>

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"Pasta in this country used to be terrible, but it isn't anymore."

something, you should be confident to say if it's good, bad or pass comment on whether you judge to be

receiving value for money. People are now far less afraid to give their opinion, which is great."

Albert cites growth in the number of high-street restaurants and cheap travel as catalysts for this change. He remarks: "When cheap travel started, people began being exposed to new foods, enjoying affordable meals and different wines. They came back home and wanted the same. Pasta is a fine example of this. Pasta in this country used to be terrible, but it isn't anymore."

He also believes the supermarkets have been a big influence in leading this evolution. "One of the leaders has to be Marks & Spencer. The standard of supermarket-prepared meals is very good and this is at the forefront of the renaissance that we are experimenting with in this country," he says.

Adding: "The sandwich has also come along way. There are some fabulous operators on the high street, such as Pret a Manger, responsible for championing the revival of the sandwich. Years ago, it was looked

upon as a cheap item. However, now, whenever I'm on the move, hungry and wanting something to

munch quickly, I'll head for a 'Pret' as I know I'll be able to get a sandwich that is well-garnished, well-presented and with great ingredients."

Media exposure has given rise to celebrity status for a number of chefs, some of whom now enjoy almost film-star status. Albert believes this is both good and bad. He observes: "The draw-back of the 'celebrity-chef' phenomenon is the potential it has to bring in the wrong type of people into the industry, and for the wrong reasons – they would be better off going to RADA. On the other hand, it's good in the way that it gets people talking about food and understanding more about food; it's aired at peak times, therefore capturing a good audience. Is it my 'cup of tea'? No. But the fact is that however you look at it, it's good for the industry – it makes people interested in food – though my own personal view is that it has resulted in too many dishes becoming over-salted."

The net result of much of what today's 'celebrity chefs' conjure up influences the menus of gastropubs up-and-down the country. >>



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“The value goes on the plate, not on dressing the table - that's how it should be.”

'Gastro' is something that Albert believes has its place, but is not necessarily where today's biggest opportunities lie. "Gastro has been a

phenomenon, but in my view, certainly within the M25, it is over-priced. It has driven the standard of food up and you can now enjoy a good meal in the heart of England, with a drink, for under £20, which is on a par with what you can get in France. But when you go into a gastropub within the M25, it is not uncommon to start seeing individual main courses priced at £20 to £25. Compare this to what you can get in France, where you can go in to one of the country's 550, one-star Michelin restaurants and have a three-course lunch with half-a-bottle of wine for under £25."

He adds: "If the industry is not careful, there is a danger of blurring the consumer's understanding of where gastro ends and fine dining begins. Fine dining led to gastro, but now its here, there is an imbalance. If you take Le Gavroche for example, the lunchtime menu is £48 with wine, everything included. So it speaks for itself." "There are those who aspire to open a gastropub that create menus better suited to a fine-dining restaurant and have linen tablecloths,

candle light – this is where it becomes blurred. In France, you can widely eat at places where there is sawdust on the floor, paper napkins, no tablecloth and you can get three courses for £10 – now that's value! The value goes on the plate, not on dressing the table - that's how it should be.

"Personally, I can't see a great future in gastro, but can see a huge future in good food pubs. I believe there to be a huge market for good pub/bar food that delivers distinct, unparalleled value, especially within the boundaries of the M25. Truly great, affordable food is both the challenge and opportunity of the future – defining a model other than gastro."

Whatever the style of operation, educating those who work with you to understand exactly what it is you are trying to create and the message you are wishing to convey, is key. Albert explains: "In a non-branded food operation, you leave it to the individual chef to express himself and the danger there is that the chef will go over-board and change the vision that you originally had for the business."

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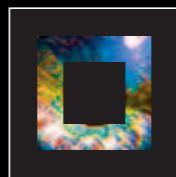


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"If you give me 100 donkeys, I will make you 90 racehorses."

It is of vital importance that the front-of-house and kitchen work in complete harmony. Albert draws

comparison with his love of opera. "If I go to the opera and there is a beautiful singer, but the orchestra is lousy, I'm not very happy. If I go to a restaurant and the food is fantastic and the service abominable, I'm unhappy also. The two have to work in harmony – they both complement each other. The first distributor of happiness when you enter a restaurant is the front-of-house – they should make you feel relaxed – "nice to see you sir, nice to see you madam, you look well", that type of thing. They should make you feel happy, relaxed. They should be able to describe the menu perfectly and not interrupt guests' conversations, constantly asking if they would like some more wine."

However, when it comes to employing the right people, Albert believes that virtually everybody has the potential to contribute to a successful venture. "It's up to you to give them the right message and shape them into what you want." He takes pride in saying: "If you give me 100 donkeys, I will make you

90 racehorses. There is always something good in people – there is always a positive way. Let's cultivate the positive

way and take time in teaching."

Albert is a lover of food and just fanatical about quality. He still embraces challenge with vigour and says: "Without challenge, you die." Adding: "Challenge and failure should bring the best out of you." As far as handing down advice to be INSPIRED readers, he says: "Have utter conviction and determination in what you are doing and don't abandon a project until you hit the wall. So very often, people do not give enough time to achieving the reward." Most importantly, he adds: "Don't let people tell you that you have the wrong recipe."

(Whether referring to food or financial success, Albert left me pondering his last point. You know, I think the flamboyant Roux meant both – aim high! Ed.)

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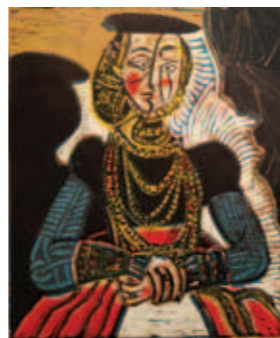
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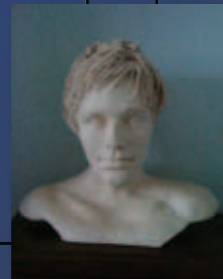
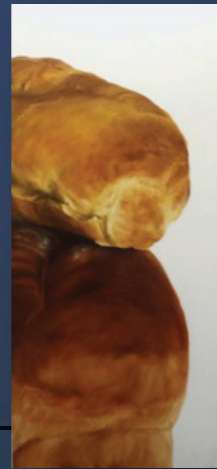
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*Albert Roux,
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In September 2005 the work of Albert Roux was recognised by the Government of France when he was appointed a Chevalier de Legion d'Honneur, the highest honour attainable by a citizen of France.

"I am truly honoured to have been invited to join the Legion d'Honneur and humbled that my work has been recognised as being important to France. It is hard to imagine, looking back to when my brother and I opened Le Gavroche, that Britain and London in particular can today boast some one of the finest restaurants in the world. I am very proud to have played a small part in helping to bring about this change. Long may it continue."



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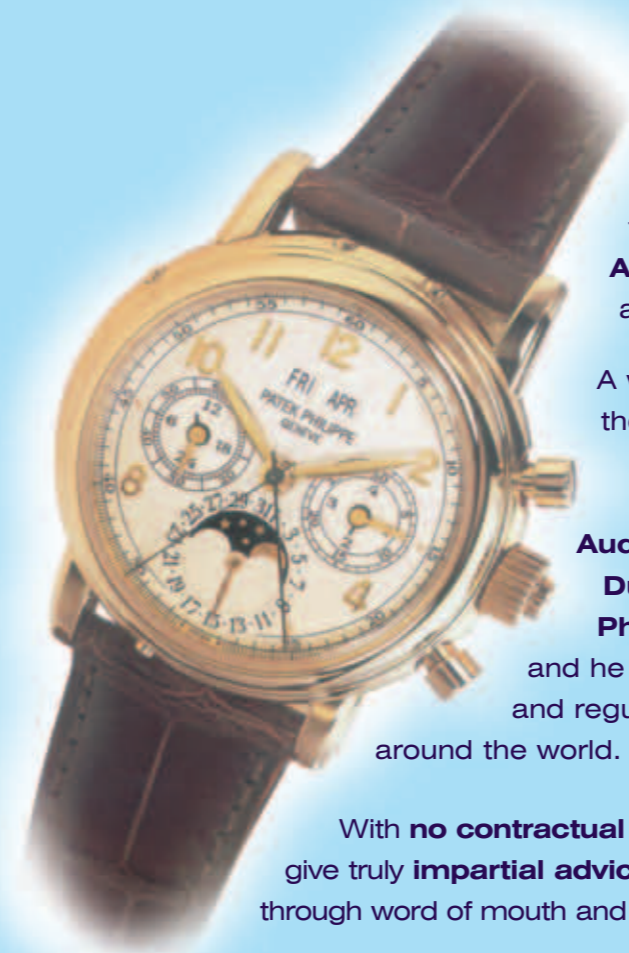
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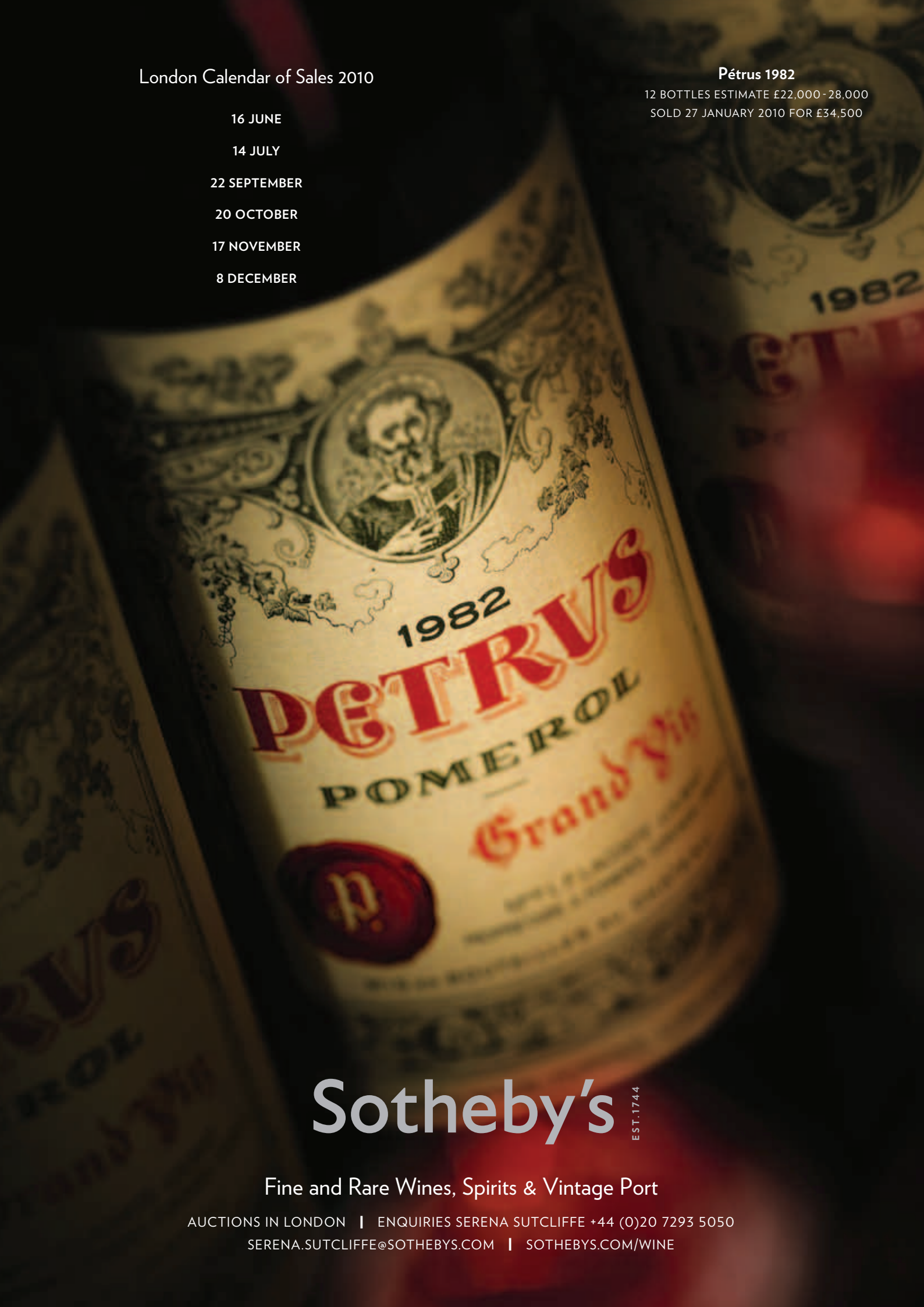
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