



## All About Tomato

Long championed by Alain Ducasse, the humble tomato will take centre stage at his London restaurant Rivea this summer, with a new menu dedicated to this oft-overlooked fruit. Testament to his passion, Ducasse regularly features tomatoes on his menus across the globe - with a dedicated kitchen garden at *Las Bastide de Moustiers* boasting thirty two varieties of the versatile ingredient.

Launching on 1st July, the four course menu will feature a range of classic Alain Ducasse offerings, alongside new dishes created exclusively for the restaurant by his protegee - Rivea's Executive Chef, Alexandre Nicolas.

The first of two starters, *All About Tomato* is an iconic Ducasse dish, first served at Bar et Boeuf in Monte Carlo sixteen years ago and available on the menu to this day at his restaurant's in Tokyo and St Petersburg. Combining different elements, the dish plays with textures to create a cohesive sensory experience. A fresh and sweet tomato royale salad - sliced, cubed and layered on a creamy base - comes served with a refreshing and cleansing tomato sorbet and a spicy Bloody Mary shot on the side.

The second starter is a fun and quirky take on the classic British breakfast, and sees Ducasse's love of this humble ingredient once again come to the fore. Another signature dish - which originated at his Hong Kong restaurant *Spoon* - a soft boiled egg is served alongside tomato marmalade and tomato petals, both sun dried and raw. An exploration of the varied flavours and textures of different tomato varieties, the dish features a selection of heritage tomatoes - including xxxx [Rivea to confirm variety if known] grown on the side of Mount Vesuvius, and organic Geronimo tomatoes [Rivea to confirm provenance - are any from Britain?].

Main courses consist of *Herb-cruste cod, served with tomatoes and girolles* - a light and healthy summer dish - or *Roasted corn-fed chicken breast, with panisse fries and spicy tomato marmalade*. Replacing the gaufrette potatoes traditionally served with this dish, Nicolas has chosen to instead serve it with slender crispy panisse fries, made with chickpea flour - a Provençal take on chicken and chips.

Often regarded as a savoury ingredient, dessert showcases the naturally sweet flavours of this fruit, with *Strawberry and datterino tomato duo served with black pepper ice cream*. Chosen for their sweetness, red and yellow datterino tomatoes are served with fragrant strawberries and brunoise lemons. Thin, caramelised sourdough toast lends a textural crunch, while Java long black pepper ice cream uses this complex ingredient to provide a contrasting fragrant kick.

Ducasse's love of tomatoes is well documented. He notes: "*I...look forward to my tomatoes. When I'm home and when it is the season, I eat a tomato at the end of each day, after it has soaked up the sun. I slice it and add sea salt, which to me is perfection.*"

Exploring the versatility and varied flavours of the simple ingredient, the four course menu will be available at Rivea throughout the summer and priced at £48, including an accompanying glass of rosé.



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NOTES TO EDITORS:

### **Bulgari Hotel, London**

The Bulgari Hotel, London is located in the heart of Knightsbridge and is the perfect expression of the Bulgari aesthetic of timeless glamour. Designed by Antonio Citterio Patricia Viel and Partners, the hotel pays tribute to Bulgari's silversmith origins with silver forming the underlying theme. 85 elegant rooms and suites complement exceptional facilities, which include the stunning Bulgari Spa, set across two floors with a 25m swimming pool; a ballroom hosting up to 140 for dinner; Il Bar and The Edward Sahakian Cigar Shop and Sampling Lounge.

### **Bulgari**

Today part of the LVMH Group, Bulgari was founded in Rome in 1884 as a single jewellery shop and progressively imposed itself with its magnificent jewellery creations, emblems of the Italian excellence. The international success made the Company evolve into the current dimension of a global and diversified player in the luxury market, with a store network in the most exclusive shopping areas worldwide and a portfolio of product and services ranging from jewels and watches to accessories, perfumes and hotels.

### **Rivea London**

Opened in May 2014, Rivea London offers French and Italian cuisine inspired by the many years Alain Ducasse spent visiting the vibrant food markets in Italy and Provence. Protégé of Alain Ducasse and Executive Chef Alexandre Nicolas' menu showcases the vivid flavours of the Riviera within the chic, convivial and relaxed setting of Rivea London.