



LONDON



Rivea London Launches its Celebratory Chestnut Menu
A Taste of the Riviera's Autumn Festivities

This October, Alain Ducasse's Rivea London will once again celebrate the versatility of the unassuming chestnut – devoting its kitchen to the earthy ingredient's autumnal flavours. A tribute to the Riviera's annual 'Fête de la Châtaigne', chestnut festivals, the special menu will also signal the start of the French, Italian and British chestnut seasons.

Each autumn throughout the Riviera markets are to be found bursting with chestnuts following a bountiful harvest. Popular 'marrons chauds' are freshly roasted on the spot, while local producers sell delicacies such as chestnut 'crème' and 'marron glacés' (candied chestnuts). In celebration of their good fortune, villages and communities come together for the 'Fête de la Châtaigne', or 'Chestnut Festival', which sees public feasting, music and merriment last well into the night. In addition, local restaurants create special menus placing the humble chestnut centre stage, and it is in tribute to these that Alexandre Nicolas, Executive Chef and protégé of Alain Ducasse, has created Rivea London's dedicated offering.

Featuring innovative new dishes for 2016, the four-course menu – available for the second year running - will offer a delicate chestnut velouté with ricotta ravioli and a gravelax of Scottish salmon, tangy cream and chestnut blinis to start. The main course will feature a choice of roasted sea scallops with pumpkin, chestnut and watercress or slow-cooked boar shoulder with chestnut and seasonal vegetables, followed by a pear and chestnut vacherin for dessert. Paired with a glass of specially selected Chateau Unang Ventoux Blanc 2015 or bottle of Corsican chestnut beer Pietra, the menu will be available at Rivea London until the 13th of November.

Priced at £48 per person, the Chestnut Menu at Rivea London will be available between 1st October and 13th November 2016.

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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.