



		<b>RIVEA</b>		

LONDON

PRESS KIT



— **Rivea London** is the restaurant from chef and restaurateur Alain Ducasse, who has chosen the Bulgari Hotel, London as the setting for his informal restaurant inspired by the vibrant food markets in Italy and Provence.

At the 82-seat restaurant, Ducasse is championing the talents of his protégé **Alexandre Nicolas**, who has worked with him for more than ten years and who shares his passion for the Riviera's fresh and healthy cuisine.

— Alexandre is at the helm in the kitchen and has developed a menu that expresses the flavours of the Mediterranean palate through the Ducasse culinary philosophy. The elegant yet laid-back dining room has been designed by noted Italian architect and designer **Antonio Citterio Patricia Viel and Partners**.

A display of produce, showcasing some of the chef's favourites, brings colour to the room. **Jars** filled with preserved lemons, artichokes and pasta sit next to fresh vegetables, grissini and breads whilst homemade chocolate and hazelnut biscuits wait to be gifted to the diners at the end of their meals.

*“Rivea London reveals the pleasure of simple things from the French and Italian Rivas,”*  
says Alain Ducasse

— The spirit at Rivea is relaxed and convivial. Informal yet impeccable service is overseen by experienced Restaurant Manager Huzefa Sawliwala, with staff echoing the restaurant's casual and chic nature.

*“Rivea London reveals the pleasure of simple things from the French and Italian Rivas”*  
says Alain Ducasse.

*“The restaurant encompasses the essence of my cuisine, interpreted by my passionate Chef Alexandre and inspired by the many artisan producers we have met in the Riviera”.*

*“Alexandre's passion for vegetables shines through in the dishes, where he focuses on the diversity of their flavours and textures.”*

# THE SPIRIT

*“The markets feed my curiosity, passion for produce, and give me joy. You must wander around, look, smell, touch. It’s a feast of the senses.”* says Alain Ducasse.

— For more than 25 years, **Alain Ducasse** has worked to express the myriad of flavours from the Mediterranean region, between inland Nice and Liguria by combining the regional traditions of that delicious land with gastronomic expertise and local produce, conveying a tangible sense of terroir and supporting local artisans. The Mediterranean is his core source of inspiration and his adopted homeland. The produce, climate and people embody the local ‘art de vivre’ so dear to Alain Ducasse who has spent much time discovering the culture of French and Italian Riviera cooking, exploring the lively markets, listening to conversations and finding inspiration for many of his recipes and his ways of doing things.



— **Alain Ducasse** has visited many markets around the world gaining inspiration, from Morocco to Colombia to San Sebastian. A favourite of his is the Cour Saleya Market in Nice where seasonal fruits and vegetables come in unique and rare varieties, local fish and cheeses are available all year round, and the popular street food socca is made. It is a thin crêpe made with chickpea flour, olive oil and water, fried until crispy. At **Rivea London**, Alexandre offers his own take on the socca, combined with another iconic recipe from Nice: he fills the socca with ingredients from a Niçoise salad - French green beans, tuna, fennel, baby gem, black olives, quail eggs, spring onions, tomatoes, parsley and basil-all seasoned with olive oil and lemon juice.

— **Alain Ducasse** and **Alexandre Nicolas** have enlisted the help of artisans and specialist farmers to create a menu of Riviera-style dishes using the best of both British and Mediterranean produce, bringing an expression of this essential cuisine.

# THE CHEF



— Forty year old chef **Alexandre Nicolas** has worked for Alain Ducasse for the past decade at his restaurants in London and in Paris.

Alexandre's passion leads him to seeking out some unique varieties of ingredients. One of Alexandre's favourite vegetables is the tomato, which comes in a large and surprising range of colours, shapes, sizes and flavours: the very tasty **'andine cornue'**, the chunky **'beefsteak'** or the **'pineapple tomato'**. At Rivea London, Alexandre uses the **'datterino'** for the **'Provence-style vegetable caponata'** or the **'Sea bass carpaccio and pine nuts'**.

— His is *"a spontaneous seasonal cuisine, based on produce prepared the simplest way. I am more concerned with what we take away, rather than what we add"* he says.

— As he did when he worked in Paris, Alexandre looks to markets to inform his menus. *"I love to go to different markets because that's where I find my inspiration"* he says. *"I love to see that first green pea - or another produce or variety that is only around for two weeks. By going regularly to the market I can select the best produce to work with, while it's in its prime."*



— Whilst Alexandre is inspired by the traditional recipes of the French and Italian Riviéras, he places his own personal interpretation on the humble cuisine, using his skill to bring refinement and maximum flavour impact. One of his culinary trademarks is his fondness for creating pestos and condiments to accompany meat, fish or pasta dishes. To this end, diners will find that **pan-seared lamb chops are dotted with a Provençal herb pesto of rosemary and thyme**, giving a twist to the more usual naked herbs that accompany the meat. *"I like to use a lot of condiments in the kitchen"* he explains. *"It's a touch of flavour explosion."*

# THE FOOD



— Alongside seafood from Scotland, Irish lamb, local fruits and vegetables, specialist produce from the best suppliers are part of the experience.

— The charcuterie comes from the famous **Spigaroli brothers** - Italian artisans whose family have been making their cured meats for more than 100 years. Their much-prized **Culatello di Zibello** - a slowly cured boneless ham made from the upper hind legs of the pig was once a favourite of the famous composer **Giuseppe Verdi**. Their **Coppa and Salami**, presented together on a board are the perfect accompaniment to an aperitif.

— **Olive oil and Taggiasca olives** are sourced from **Terre Bormane** - Italian producers of fragrant, dainty and natural oil with a Ligurian tradition. In addition, homemade offerings such as breads change according to the seasons and **Pastry Chef Xavier Mertz's** inspirations, and include a light and delicate lemon bread and a homemade focaccia prepared with a deep savoury black olive paste.

— Amongst the signature dishes, the **tigelle**, a round Italian bread made with cream rather than butter, is filled with **cured ham or rocket salad and pesto**, and then **toasted like a Panini**. Further Rivea signature dishes include the **Riviera-style John Dory** or the **Seared beef fillet, crushed potatoes with olive oil**. A **Cookpot of vegetables 'from our farmers'** offers a **delectable taste of terroir and season**. During the spring, it is an earthy, **fondant-type base of roasted celeriac, turnip and mushrooms topped with a layer of fresh, al dente courgette, radish, green pea and beetroot, all cooked gently together in olive oil**.

— **Rivea's pasta recipes** offer some new takes on the old time classic. **Made fresh** by Alexandre and his team on a daily basis, they include cloud-like **raviolis stuffed with seasonal vegetables**. In spring and summer Alexandre's carefully **handcrafted herb pasta**, is served with **green asparagus and morels**. The chef presses leaves of **chervil, flat leaf parsley and tarragon** into the sheets of pasta whilst rolling it out, embedding them into the pasta.

— Pastry chef **Xavier Mertz's** dessert selection reflects the Riviera sensibility whilst incorporating a **British twist**. His **lemon shortbread with limoncello sorbet** celebrates the sweet, aromatic freshness of Amalfi lemon, whilst nodding to the iconic British treat of shortbread, topped with lemon marmalade, shrouded by a dome of creamy lemon curd and gems of French meringue. Chocoholics can opt for decadent **chocolate based creations made with Alain Ducasse's own chocolate** from his **'bean to bar' Manufacture in Paris**.

— For those preferring a cheese course to end their meal, a selection of the best **British goat cheeses** is on offer, keeping with the Provençal theme but drawing on the fine cheese making heritage of the British Isles.



# WINES AND APERITIFS

— The wine list, created by Alain Ducasse Wine Director **G rard Margeon** and Head Sommelier **Antonin Charlier**, features small, artisanal and up-coming producers alongside iconic winemakers.

— It is very much a reflection of the menu with a focus on wines from Provence, Corsica, the South of the Rh ne Valley and the French & Italian Riviera. The wines by the glass and carafe are available in different size formats including ros  from Provence exclusively by the Jeroboam.

— The list also incorporates fine wines from Bordeaux and Burgundy as well as Italian classics. Bottles of wine start at  25, while wines by the glass from the list range in price from  7 to  18.



— Bespoke Rivea cocktails and aperitifs are ideal to start a meal, along with a charcuterie board or the signature tigelles and socca. Based on Provence wines and the iconic anise-flavoured liqueur Pastis, the cocktails have been designed to reflect the art de vivre of the Riviera whilst incorporating a touch of creativity. Fruity, refreshing, and fragrant with Provençal herbs, they include a Pastis take on the mojito, with cucumber, mint and crushed ice, or white wine with orgeat syrup and thyme liquor.

# THE TABLEWARE



— **Alain Ducasse** is known for his attention to table and cookware, with crockery that reflects each individual restaurant's identity. Rivea's diverse collection of tableware brings colour and vibrancy and conveys a sense of accessibility. The collection allows the kitchen and front of house team to play, mix and match with the items according to the dishes and menus.

The artisans and design houses providing the sets have all been selected for their superb quality, heritage and working ethics, as part of Alain Ducasse's continuous support for French craftsmanship. The items include a range of rustically chic, simple ceramic plates and bowls by **Jar**, in soothing, neutral tones, and bespoke 'Rivea' plates by **Soins Graphiques for Pillivuyt**, which Ducasse has worked with before on the development of his **'Cookpot®'**.

— More quirky is the seaside inspired glassware by **Finish designer littala**, which also provides Bayadere style striped pieces to reflect the spirit of the Riviera. Charming, bespoke embroidered napkins sport vegetable designs that encapsulate Rivea's cuisine.





# THE DESIGN



— Renowned Italian architect and designer **Antonio Citterio Patricia Viel and Partners** has created a space of breezy, laid-back elegance which captures the beauty and relaxed nature of the Riviera. The restaurant retains a sense of light, space and a decidedly calming nautical character thanks to its soothing tones of blue and pearlescent cream. An undulating hanging curtain made from shimmering silk channels the gently lapping motion of the Mediterranean sea, while polished wooden floors, pillars and wall panels hint at yacht-chic.

— A mixture of tables and seating, from chairs to sofas and banquettes give the room an interesting and informal energy.

— A **private dining room** seats up to 12 under chandeliers of blue glass lotus leaves seemingly floating in the air.

The space offers privacy and gives guests the chance to experience Rivea's cuisine with a feast of dishes specially selected by the chef.





### EXECUTIVE CHEF: Alexandre Nicolas

— Having spent more than ten years under the tutelage of Alain Ducasse in London and Paris, French chef Alexandre Nicolas is the natural choice to head-up the Rivea kitchen. Drawing on his experience of working with the freshest garden, market and artisan produce, the chef is translating his personal passion for this honest, simple cuisine using the best of British and Mediterranean produce, with an emphasis on vegetables.

### RESTAURANT MANAGER : Huzefa Sawliwala

— Experienced restaurant manager Huzefa Sawliwala joins the Rivea London team with a strong background in front of house. Huzefa had previous extensive experiences in luxury properties in different cities, including Dubai, Doha and Mumbai, before moving to London and joining The Savoy Grill. Huzefa truly enjoys entertaining the guests and making their experience at Rivea London memorable.

## KEY MEMBERS OF STAFF

### HEAD SOMMELIER: Antonin Charlier

— Originally from Bourgogne, Antonin grew up in a family of restaurateurs who gave him the taste of French food and wine.

After few experiences in France, Antonin worked in some of London's finest restaurants before joining the Club Gascon for 5 years as a wine buyer.

Today, Antonin embraces the Ducasse vision as he takes the position of Head Sommelier at the Bulgari Hotel.

### PASTRY CHEF: Xavier Mertz

— Xavier Mertz started his career in the team of Pierre Marcolini in Brussels before joining Maison Wittamer. He then moved to South of France to work in luxury properties in Saint-Tropez and Monaco. Xavier also travelled the world on luxury cruises as a Pastry Chef with the Compagnie Du Ponant, where he visited amongst other fascinating places, Ushuaia and Antarctica. Before moving to London, Xavier was the pastry chef of Le Jules Verne in Paris, Alain Ducasse's restaurant on the Eiffel Tower. His style of pastry is a well balanced mix of tradition and modernity, inflected with influences from his travels and passion for Italian cuisine. The seasons and their bounty are at the heart of Xavier's pastry along with chocolate, one of his favorite ingredients to work with.

# FACT SHEET

## OPENING HOURS

### — MONDAY - SUNDAY:

Lunch: 12pm - 2:30pm

Dinner: 6.30pm - 10:30pm

## MENUS

### — A LA CARTE: Lunch & Dinner

Set lunch menus:

2-course £26 pp

3-course £32 pp

(include tea or coffee)

### — PRIVATE DINING MENUS:

**£55 - 4 courses**

(2 starters / 1 main course / 1 dessert)

**£65 - 5 courses**

(2 starters / 1 pasta / 1 main course / 1 dessert)

**£75 - 5 courses**

(2 starters / 1 fish / 1 meat / 1 dessert)

## RESERVATIONS

To make a reservation, please email

[reservations@rivealondon.com](mailto:reservations@rivealondon.com),

call +44 (0)207 151 1025

or visit [www.rivealondon.com](http://www.rivealondon.com)

## RIVEA LONDON

**Bulgari Hotel, London**

171 Knightsbridge

London SW7 1DW



## MEDIA ENQUIRIES UK

### **Bacchus PR**

Anna Pearson or Laura Urquhart

— [laurau@bacchus-pr.com](mailto:laurau@bacchus-pr.com)

+44 (0)20 8968 0202

## ALAIN DUCASSE ENTREPRISE

### **Public Relations Office**

— Emmanuelle Perrier +377 980 68 857

[presse@alain-ducasse.com](mailto:presse@alain-ducasse.com)

— Sarah Blanc +44 (0)7527 189449

[sarah.blanc@alain-ducasse.com](mailto:sarah.blanc@alain-ducasse.com)

## 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.