

LA MÔME London



LA MÔME LONDON TO OPEN AT THE BERKELEY

Legendary Cannes restaurant comes to the capital

Friday 7th February will see highly respected French restaurateurs, Ugo and Antoine Lecorché, bring the time immemorial glamour of the French Riviera to The Berkeley, with an iteration of their sophisticated restaurant [La Môme](#). Here, they will channel the convivial energy and timeless elegance of their sought-after group, which features excellent, yet unpretentious restaurants and bars located minutes from the legendary Promenade de la Croisette in Cannes.

La Môme London will be the fourth venture from the Lecorché brothers, having opened La Môme Plage (2018) and La Môme Monte Carlo in 2022.

La Môme is a must go when visiting Cannes, loved as much by movie stars and dignitaries as it is by tourists and locals alike. Renowned for its fun, stylish yet relaxed atmosphere, serving quintessential dishes hailing from Provence to Sicily, to Portofino, the highly anticipated La Môme London will feature many La Môme Cannes signature classics. Guests can expect culinary expertise in dishes from

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King Crab and Avocado and Tarama with blinis, samphire, and trout roe as starters, to *Sea Bass Ceviche*, truffle and passion fruit marinade and *Tuna Tartare* in the *Crudo & Fritos* section. Hand-made pastas such as *Truffle Macaroni* and *Parmigiana Risotto* will be joined by highlights from the menu, including *Tender Black Angus Tagliata*, *Octopus alla Luciana*, and *Veal Milanese*. Desserts will feature the indulgent *Fondant au Chocolat*, rich vanilla molten heart, and the elegant *Soufflé au Grand Marnier*, a light and aromatic classic.

The name La Môme was inspired by the eccentric Suzanne Vreurick, known as "La Môme Moineau," an iconic Parisian flower seller in louche 1920's nightclubs, who often doubled as a late night singer. She later married a billionaire and resided the rest of her hedonistic days in Cannes, leading a luxurious lifestyle throughout the 1960's. Reflecting its namesake, La Môme is delightful, the London outpost offering discerning interior design by Cannes-based and award-winning interior architect Samy Chams. Like the restaurants in both Cannes and Monte Carlo, La Môme London will be imbued with the same rich, seductive material and colour palette. Framed Slim Aarons' photographs of sixties Riviera life will also line the walls, an ode to the American photographer whose work remains forever a style inspiration for the brothers. "We want to bring part of the elegance of the French Riviera of the 60s and 70s to Belgravia," says Ugo.

"As in Cannes, La Môme London will exude the same upbeat, elegant vibe," says Antoine. "We are trying to bring to The Berkeley an experience that is about all the senses: not only about the food, but about the welcome, the service, the music, the energy, where something interesting is happening every day."

Expect plenty of high-style theatre too. Dishes will be prepared in front of guests, from the snipping of thyme into olive oil to deboning a whole wild fish of the day, flame grilled to perfection and ready to be shared. Cocktails and digestifs promise to arrive with a flourish of drama, shrouded in a cloud of dry ice until released from underneath a glass cloche.

Commenting on the arrival of La Môme to The Berkeley, General Manager Kostas Sfaltos said, "We are excited to bring La Môme, a true Cannes legend to London, and believe their cosmopolitan energy and joie de vivre will bring something new to the capital."

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There will be a 10-seater bar serving hors d'oeuvres and cocktails; and a main restaurant will seat 170 inside and 28 outside on a newly created terrace. Both will open seven days a week for lunch and dinner. Evenings will be accompanied by live music – including a DJ, chanteur and pianist.

For more information on La Môme London at The Berkeley, please visit <https://www.the-berkeley.co.uk/la-mome-london>

For media enquiries, please email zzpressoffice@maybourne.com

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ABOUT THE BERKELEY

Nestled between leafy Belgravia and bustling Knightsbridge, The Berkeley, which is operated by Maybourne is the essence of contemporary chic and innovative luxury. With stunning rooms and suites, a rooftop pool with views over Hyde Park, as well as cocktails in the Blue Bar and Bryan O’Sullivan-designed The Berkeley Bar and Terrace, The Berkeley provides the ultimate urban retreat in the heart of London. Guests can also step up to the Chef’s Counter of world-renowned pastry chef Cédric Grolet – his first home outside Paris – selling his signature colourful patisserie creations.

www.the-berkeley.co.uk

ABOUT UGO AND ANTOINE LECORCHÉ

Twin brothers Ugo and Antoine, born and raised in Lyon, moved to Cannes in their mid-20s, originally to work for a summer season but never left. For the first decade, they poured their knowledge of running bars and clubs in their hometown into working their way up from waiters, then head waiters before managing renowned Cannes restaurants and private beach clubs like Le Baoli. In 2015, they opened La Môme in just one small restaurant with 86 seats inside and 20 outside. Slowly, they began to take over the other properties in the street; today, La Môme stretches the entirety of the pedestrianised rue Florian. In 2018, they also opened La Môme Plage, a 250-seat restaurant and bar; Mido Cannes opened the same year and a revamped La Môka (with interiors by hip Parisian interior designer Laura Gonzalez) was opened in 2022. Today, it is like a “La Môme village,” jokes Antoine.