



CLARIDGE'S



CLARIDGE'S UNVEILS ITS NEWEST CULINARY SPACE, L'EPICERIE *In the beating heart of Claridge's kitchen*

Claridge's, the legendary Mayfair hotel, has unveiled a new dining destination, and invites guests for the first time, into the new beating heart of the hotel to L'Epicerie, for front row seats to the culinary theatre of the hallowed kitchen. L'Epicerie plays a key role in the ongoing evolution of Claridge's, turning what would traditionally be 'back of house' areas into guest facing experiential spaces. The chef's table – the centrepiece of the space – will be home to private dining, masterclasses, wine dinners and interactive feasts, all led by Executive Chef Martyn Nail and his team.

With the backdrop of an army of bustling chefs, this space fuses both old and new elements of the hotel. Flanked by cast iron pillars from the original Victorian structure, the chef's table is a striking centrepiece crafted from American black walnut alongside buttery soft red leather chairs. A large block of Irish marble separates the table from the kitchens, and acts centre stage for chefs to finish, present and perfect dishes to L'Epicerie guests. The table seats up to 14, surrounded by shelves of Chef Nail's favourite ingredients from around the world including spices, olive oil and rosé from Chateau La Coste in Provence, to pink Himalayan salt and truffle honey, changing seasonally. Vintage copper pans and moulds are proudly displayed alongside original silver kitchenware that have seen so many years of history at Claridge's, including the much revered duck à la presse and fish kettle.

L'Épicerie will play host to intimate and private feasts - spanning breakfast, lunch and supper – including exceptional wine dinners all created by Claridge's team of chefs, pâtissiers and sommeliers. Every menu is bespoke for each occasion, served on delicate china designed by artist Louise Bourgeois. Claridge's Masterclasses – a perennial favourite – will cover everything from afternoon tea cakes, to secrets of the iconic Lobster Wellington, Claridge's signature cocktails and canapés.



Private dining menus are available from £150 per guest, and interactive experiences at £350 per guest.

<https://www.claridges.co.uk/restaurants-bars/lepicerie/>

ABOUT CLARIDGE'S

At the centre of London's Mayfair, Claridge's, part of Maybourne Hotel Group, embodies grand English style, timeless glamour and impeccable, intuitive and highly tailored service. It is London's art deco jewel, and home to elegant rooms and suites. From London's finest afternoon tea in the Foyer, Michelin star dining from Daniel Humm at Davies and Brook to vintage champagnes and cocktails at Claridge's Bar, all are part of the hotel's unique splendour and charm.

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