



TUESDAY 2<sup>ND</sup> FEBRUARY 2016

## ARNAUD BIGNON

### THE GREENHOUSE

27a Hay's Mews

Mayfair, London W1J 5NY

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reservations@greenhouserestaurant.co.uk

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7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price

**A**rnaud Bignon is one of just 22 two Michelin-starred chefs currently working in the UK. He arrived in London in 2012 having begun his career in his native France at the tender age of 15, spending 13 years in Paris that included time working for the legendary Alain Ducasse and six formative years with three Michelin-starred Eric Fréchon at Le Bristol. Bignon moved to Athens in 2005 where he earned two Michelin stars for Spondi, one of the city's best addresses.

His restaurant, The Greenhouse feels like a secret London address. Hidden away between Hyde Park and Green Park in a tranquil, chic Mayfair mews on the ground floor of a block of mansion flats, you arrive at the restaurant via a boardwalk through gardens set with box hedges and bay trees. But gourmets have flocked here since it was opened in 1977 by hotelier David Levin and its kitchens have been graced by a succession of top flight chefs including Brian Turner and Gary Rhodes.



*'Bignon serves a modern, light version of haute cuisine based on classical French principles but with noticeable Asian influences'*



In the graceful slate, marble and wood dining room, Bignon serves a modern, light version of haute cuisine based on classical French principles but with noticeable Asian influences that sees him pair native lobster with watermelon, peanut, satay and lime; Welsh organic lamb with houmous, kombu seaweed and lemon or langoustine with avocado, lemongrass, yuzu and sake. The chef refers to this sort of inventive interplay between ingredients as 'jeu des produits' or 'playing with ingredients'.

Although there is an avant-garde aspect to

Bignon's sophisticated style of cooking, the origin of the chef's passion for food is far more down to earth – his grandfather's garden in France. It was there he first developed the respect for fresh, high quality seasonal ingredients that drives his creativity today.

It's not only Michelin who have been effusive with their praise for Bignon since his arrival at The Greenhouse. The AA awarded four out of five rosettes in their latest guide, saying that he 'cooks a refined, hyper-focused interpretation of the modern French idiom from the heart' while the Good Food Guide said that he 'achieves a distinct blend of creativity and fashion in his modern menus'. Bignon has said in interviews that he has ambitions to win a third Michelin star. Given his track record so far, it looks like his wish might come true sooner rather than later.

