

# news release

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## **MANDARIN ORIENTAL, BARCELONA INTRODUCES BISTREAU BY CHEF ÁNGEL LEÓN**

*The celebrated Spanish ‘Chef of the Sea’ brings an exciting new restaurant concept to Barcelona’s vibrant food scene*

**Hong Kong, 6 November 2014** – [Mandarin Oriental, Barcelona](#) is delighted to announce a new dining concept with the opening of [BistrEau](#), its new restaurant directed by Chef Ángel León. This exciting collaboration with Ángel León, together with the hotel’s multi Michelin starred fine dining restaurant [Moments](#), directed by Carme Ruscalleda and her son Ràul Balam, places Mandarin Oriental, Barcelona firmly on the culinary map as one of the city’s exceptional dining destinations.

At BistrEau, guests can enjoy Chef León’s innovative culinary creations, many of which have been inspired by the sea, with dishes such as: rice with plankton, cold cuts of “Iberian fish, marine cheeses and scallops *bourguignonne*, as well as dishes to share such as octopues pancetta, “pescaito frito” or “patatas bravas” with langoustines and kimichi. There are also selected meat options available, such as steak tartar, ember-grilled neck fillet of beef and shoulder of lamb.

For diners looking for an exclusive BistrEau culinary experience, Ángel León’s Chef’s Table will offer an unrivalled gastronomic immersion in the cuisine of the *Chef of the Sea* for a maximum of 12 guests who can experience some of Chef León’s most innovative creations and his passion for all things maritime.

“We are extremely pleased to introduce such an innovative and exciting food concept to Barcelona with Chef Ángel León. His culinary expertise, using the finest ingredients combined with a modern flair perfectly complements Mandarin Oriental’s commitment to providing our guests with world- class dining experiences” commented Gérard Sintès, General Manager of Mandarin Oriental, Barcelona.

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Ismael Alonso, a talented chef who trained with Ángel León has been appointed Executive Chef, and supervises the operations of [BistrEau](#) together with the rest of the hotel's food and beverage operations, with the exception of [Moments](#) restaurant that is managed by Carme Rusalleda and her son Raül Balam.

### **About Ángel León**

Ángel León is considered as one of the best chefs in Spain. His passion for saltwater fishing and his interest in the marine world is lovingly reflected in his creative cuisine. Ángel's culinary expertise and flair for questioning existing conventions have made him a young chef with an outstanding talent for experimentation.

With close ties to Andalusia, Ángel León studied at the Taberna del Alabardero Cooking School in Seville and worked in restaurants such as *Chapeau Farm Restaurant* (Bordeaux) and *La Casa del Temple* in Toledo, where he studied Sephardic cooking. In 2007, he opened his own restaurant, *Aponiente*, in El Puerto de Santa María (Andalusia), which he still runs today and which has held its one Michelin star status since 2010. He was also voted *Chef d'Avenir* by the International Academy of Gastronomy 2011 and the winner of the National Gastronomy award in 2013

### **Mandarin Oriental, Barcelona**

[Mandarin Oriental Barcelona](#) is an exclusive hotel situated right on Barcelona's Paseo de Gracia. The property has 120 bedrooms and suites with an exquisite and elegant interior design by Patricia Urquiola. Its carefully considered gastronomic offering currently consists of two restaurants: the new [BistrEau](#) and the signature restaurant [Moments](#), providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin star chef Carme Rusalleda. Mandarin Oriental Barcelona wants to appeal as a meeting point both for its guests and for the city's local residents and therefore offers enticing spaces such as

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the [Mimosa](#) garden, the [Terrat](#) with exceptional panoramic views over the city and the [Banker's Bar](#), with its mouth-watering cocktail menu.

### **About Mandarin Oriental Hotel Group**

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences. Having grown from a well-respected Asian hotel company into a global brand, the Group now operates, or has under development, 45 hotels representing close to 11,000 rooms in 25 countries, with 20 hotels in Asia, ten in The Americas and 15 in Europe, Middle East and North Africa. In addition, the Group operates or has under development, 14 Residences at Mandarin Oriental connected to its properties.

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