

# news release

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## **RESTAURANT BLANC RE-LAUNCHED AS CHEF CARME RUSCALLEDA TAKES OVER ALL CULINARY OPERATIONS AT MANDARIN ORIENTAL, BARCELONA**

**Hong Kong, 5 May 2017** – Chef [Carme Ruscalle](#) is taking over responsibility for running all culinary operations at [Mandarin Oriental, Barcelona](#) in her new role as Gastronomic Consultant. BistrEau restaurant, which had been successfully led by Chef Ángel León, known as the Chef of the Sea, for the past three years, will return to Barcelona's vibrant food scene under its original name, Blanc, from 2 May. A brand new gastronomic offering designed by the seven Michelin star Chef, Carme Ruscalle, will be available at Blanc.

The food concept at Blanc will be local, fresh, seasonal produce, including truffle, caviar, game and fresh fish, used to create simple, traditional Catalan dishes, such as *Canelones gratinados*, *Picanton en escabeche*, *Gazpacho* and *rices*. In keeping with Mandarin Oriental's heritage, Asian influenced cuisine will be offered too. Also, delicious tapas will be served at Blanc, [Banker's Bar](#) and in [Mimosa garden](#).

Located in the heart of the famous Paseo de Gracia, Blanc's new gastronomic offering will be prepared by sous chef, Alberto Castiñeiras, and Chef Ismael Alonso.

Carme Ruscalle and her son, Raül Balam, have successfully run two Michelin star fine dining restaurant, [Moments](#), at Mandarin Oriental, Barcelona since 2009. In addition to the artistic gastronomy of Moments and simple, traditional fare of Blanc, Chef Ruscalle will be responsible for all of the hotel's other culinary operations, from breakfast and room service to menus for [Banker's Bar](#) and [Mimosa garden](#).

Guests can also enjoy other new culinary offerings at Mandarin Oriental, Barcelona. Chef Gastón Acurio has returned to deliver his delicious brand of authentic Peruvian cuisine at [Terrat](#), the hotel's rooftop terrace with panoramic views of Barcelona, until October 2017.

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Greg Liddell, General Manager at Mandarin Oriental, Barcelona, said: “We are thrilled to start this new gastronomic chapter with Chef Carme Ruscallela, especially following the success of Moments. The cuisine of Carme will certainly continue to position Mandarin Oriental, Barcelona as the most unique *Gastronomic Hub* in Barcelona’s vibrant dining scene”.

Carme Ruscallela commented: “I am very excited with this new step in my relationship with Mandarin Oriental, Barcelona. I am also extremely proud to be able to further develop young in-house talent, who will become future ambassadors offering our guests a wonderful new dining experience combining traditional, polished, natural and modern flavours”.

### **About Carme Ruscallela**

Carme Ruscallela is the only woman in the world to be awarded seven Michelin stars. Self-taught, she opened her first restaurant, Sant Pau, in the Catalan seaside town of Sant Pol de Mar with her husband, Toni Balam, in 1988. The restaurant has held three Michelin stars since 2005. Ruscallela opened an outpost of her Sant Pau restaurant in Tokyo in 2004, and this has subsequently been awarded two Michelin stars. Ruscallela has overseen two Michelin starred restaurant, Moments, at Mandarin Oriental, Barcelona with her son, Raül Balam, since 2009. The growing cooperation between Mandarin Oriental, Barcelona and Carme Ruscallela is an exciting phenomenon on Barcelona’s culinary scene, which is renowned as one of the most inspired in the world.

### **About Mandarin Oriental, Barcelona**

[Mandarin Oriental Barcelona](#) is an exclusive hotel situated right on Barcelona’s Passeig de Gràcia. 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: [Blanc](#) restaurant and the signature restaurant [Moments](#), providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscallela. Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the [Mimosa garden](#), the [Terrat](#) with

exceptional panoramic views over the Mandarin Oriental, Barcelona also has a 1,000 m<sup>2</sup> [Spa](#) where guests can enjoy an innovative range of holistic treatments. Facilities include a 12 metre long, heated swimming pool, eight treatment rooms and steam baths infused with essential essences.

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

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and eight residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel opening planned in Doha. Mandarin Oriental is a member of the Jardine Matheson Group.

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