

# information

Mandarin Oriental Hyde Park, London  
66 Knightsbridge, London SW1X 7LA  
Telephone 44 (0) 20 7235 2000 Facsimile 44 (0) 20 7235 2001  
mandarinoriental.com



## **BAR BOULUD, LONDON AT MANDARIN ORIENTAL HYDE PARK, LONDON**

Chef Daniel Boulud's first UK restaurant, [Bar Boulud, London](#) opened its doors in May 2010 at [Mandarin Oriental Hyde Park, London](#).

This lively, French-inspired bistro and wine bar is directly accessible from Knightsbridge and follows the successful format of *Bar Boulud* in New York, which has achieved significant acclaim.

The *Adam D. Tihany* designed interior seats 169 in two large connecting rooms, the first with an impressive zinc topped bar and the second with a sleek open kitchen. Classic materials such as wood, leather and cork add a contemporary touch and an aesthetic inspired by the craft of wine making, including walled wine stains from Chef Boulud's favourite vintages and photography of various renowned Lyon bistros and brasseries. Guests can also watch the chefs at work at the charcuterie bar running along the edge of the open kitchen or dine in one of the two interconnecting private dining rooms, both seating 20 people each.

A full bistro menu is based on seasonal, rustic French cooking and includes an array of charcuterie, house-made terrines, pâtés, hams, saucissons, boudins and more, specially prepared onsite under the direction of acclaimed charcutier Gilles Verot. Also featured are Boulud's popular American transplants, the "Yankee" and "Piggie" burgers, as well as signature "BB" Burger unique to London. A £20 two or £24 three course '*set lunch and pre-theatre menu*', changing daily, is available until 6.30pm, and an excellent dining option for those in a hurry.

With a focus on Burgundy and the Rhône Valley, an impressive selection of wines, by the glass and by the bottle, and occasionally from Magnums, Jeroboams and Rehoboams, feature old world wines as well as new world selections made in the Rhône or Burgundy spirit. A full

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range of rare draught and bottled beers is also available from small, artisanal producers and continental microbreweries with specially designed glassware for tasting portions.

Trained in France by legendary chefs Roger Vergé, Georges Blanc and Michel Guérard, Boulud opened his first restaurant *Daniel* in New York in 1993, which last year received the prestigious Two Michelin Star status and more recently was honoured with the much-coveted James Beard Award for the best restaurant in North America 2010. *Daniel* was shortly followed by *Café Boulud*, *Bar Boulud*, *DB Bistro Moderne* and, most recently, *DBGB Kitchen and Bar*, on the Bowery. His culinary roots can be traced back to his family farm near Lyon, France where he developed a love of home cooking using fresh seasonal produce.

[Bar Boulud, London](#) is open from 12pm to 11.30pm Sunday to Wednesday, and from 12pm to 11pm Thursday to Saturday. Reservations can be made on + 44 (0) 20 7201 3899 or at [www.danielnyc.com/barbouludLondon.html](http://www.danielnyc.com/barbouludLondon.html). For further information please visit <http://www.mandarinoriental.com/london/dining/>.

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**For further information, please contact:**

*Mandarin Oriental Hyde Park, London*

Aysem Monaco ([amonaco@mohg.com](mailto:amonaco@mohg.com))

Director of Marketing Communications

Tel: +44 (0) 20 7201 3814

Ines Ratliff ([iratliff@mohg.com](mailto:iratliff@mohg.com))

Communications Executive

Tel: +44 (0) 20 7201 3700

[mandarinoriental.com/london](http://www.mandarinoriental.com/london)