



THE CONNAUGHT

Hélène Darroze AT THE *Connaught*



Hélène Darroze at The Connaught reopens with Three Michelin Stars

Tuesday 18th May heralds the anticipated reopening of Hélène Darroze at The Connaught. After what has been an exceptionally challenging year for global hospitality, Hélène and her London team have emerged stronger than ever and are eagerly looking forward to welcoming guests back to the restaurant. Although 2021 began unpromisingly with ongoing closures in Britain and France, January proved an excellent month for the acclaimed chef. Not only was her Paris flagship, Marsan by Hélène Darroze, awarded two stars by the Le Guide Michelin France 2021, but just one week later in London, her landmark Hélène Darroze at The Connaught was crowned the ultimate three stars by The Michelin Guide Great Britain/Ireland 2021.

Commenting, Hélène said, "It has been a challenging time for us all, but it's testament to the daily commitment of the whole team that Michelin recognised us in this way. We are delighted to finally reopen the doors at The Connaught and welcome guests back to the restaurant for the first time

with this new accolade. With the support of our producers, suppliers and partners, we are returning with renewed energy and enthusiasm."

Awards and accolades aside, H el ene thrives on moving forward, continually evolving and pushing boundaries, pouring her heart into each dish and never putting technique before flavour. In the main dining room, the 'Taste of the Season' menu will comprise of 5 or 7 courses at  140 and  165 respectively, with dishes regularly changing, as each ingredient comes into its prime. Opening menu items include new dishes such as *Les Landes white asparagus, gurnard, whelks, royal bottarga and lilliput caper* or her *Signature Baba, Armagnac Darroze, strawberry, long pepper*. A shorter "Weekday Lunch" menu comprising a choice of 3 courses will also be available for those pushed by time and include dishes such as another H el ene signature, *Brown and spider crabs, pomelo, lampong pepper, "txangurro"*. This will ensure guests can still indulge in a true taste of H el ene Darroze At The Connaught, but in just 1 hour and 15 minutes, and at  65 also proves the best value at 3 starred Michelin level in the UK.

Many of the staff, both kitchen and front of house, have been with H el ene in London for over five years, and service remains at its consistently understated and elegant best. Chefs are at the helm of the stunning 10-seat Chef's Table, located under the main dining room and overlooking H el ene's show kitchen. Menus here differ from upstairs and focus on a more tailored experience, offering guests informal interaction with the chefs as they present the dishes. The sommelier team return with their famous wine list, including some of the finest labels in the world, boasting a collection of over 3000 bins and more than 20,000 bottles. For a greater wine-focused experience, the exclusive Sommelier's Table is also available to reserve: a discreet, private room temptingly set amidst the historic, limestone wine cellar, where a bespoke menu will be created specifically to match your chosen wines. The sommelier team will also be on hand to advise on another signature feature of the restaurant - the dedicated 'Armagnac Room.' H el ene's family have been devoted to Armagnac for three generations and the cellars are managed by her brother Marc. The Darroze cellars now hold over 250 different Armagnacs from 30 estates covering 50 vintages.

For reservations in the main dining room, The Chef's Table or The Sommelier's Table, please contact +44 020 3147 7200 or [book online here](#).

Ends

Notes to the Editor

For further information on H el ene Darroze at the Connaught and H el ene Darroze herself contact Ivan Crispo: T: +44 20 77515812 or E: office@lotusinternational.net

HELENE DARROZE PRESS KIT [HERE](#)

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[WEBSITE](#)

H el ene Darroze Instagram: [@helenedarroze](#)

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