

# GALVIN



GALVIN  
*Bistrot de Luxe*

*La Chapelle*

GALVIN at  
WINDOWS

GALVIN  
DEMOISELLE

We hope that this Press Kit will give you all the information you will need on our Restaurants, our key team members are available for interviews and should you wish to organise this, or indeed require Images or any further information please contact the Press Office (details below).

## CONTENTS

*Please click titles to direct you straight to pages.*

<a href="#">GALVIN RESTAURANTS</a>	2
<a href="#">BISTROT DE LUXE</a>	4
<a href="#">LA CHAPELLE</a>	5
<a href="#">CAFE A VIN</a>	6
<a href="#">GALVIN AT WINDOWS</a>	7
<a href="#">GALVIN DEMOISELLE</a>	8

## PRESS OFFICE

Sara Galvin

t +44(0)20 7299 0446

m +44 (0)7763 166 951

sara@galvinrestaurants.com

# GALVIN

## Presenting Galvin Restaurants

Galvin Restaurants is a family run collection of French restaurants founded in 2005 by Michelin-starred chef brothers Chris and Jeff Galvin. Each of the four restaurants is unique, but they all share a common theme; the desire to offer high quality French cuisine, served in luxurious surroundings by warm, hospitable and professional front of house. The Galvin USP is 'Family' and the presence of Chris and Jeff in their own restaurants. The brothers aim to ensure a warmth of welcome and top service alongside exceptional food. Since the opening of La Chapelle and Café a Vin, Galvin Restaurants' serves in excess of 25,000 customers per month. In the recent Restaurant Magazine Top 100 National Restaurants Awards, three Galvin establishments featured in the top 60, with over 50 years experience between them, the majority of which has been in London, Chris and Jeff are well known for their culinary expertise and respect of seasonal ingredients as well as operating restaurants at the highest level. In 2010 Chris and Jeff received the prestigious caterer & hotelkeeper 'Catey' award for independent restaurateurs of the year, and they are listed at number 37 of the top 100 most influential people in hospitality and number 9 in the top 10 most influential chefs in the UK.

### - Chris Galvin -

Chris Galvin's career has spanned thirty years working in some of the finest restaurants and hotels on both sides of the Atlantic.

Originally inspired by the cooking of his grandmother, Chris started out more than 30 years ago in a small neighbourhood restaurant as a pot washer for Antony Worrall-Thompson, before joining the brigade at The Ritz hotel in London as a young commis under the direction of Michael Quinn.

His talent, enthusiasm and dedication was soon spotted by acclaimed Chef, Paul Gayler, who first brought him into his kitchen brigade at Inigo Jones before recruiting him again many years later at The Lanesborough hotel, as Executive Sous Chef. He was also to team up again with Worrall-Thompson in New York as Head Chef at Ménagement à Trois.

In 1997 Chris joined Conran Restaurants where he worked directly with Sir Terence Conran for ten years; opening restaurants Mezzo, Bluebird and as co-founder of Almeida. The launch of Orrery, where he worked for many years, saw him achieve a coveted Michelin star in 2000.

In 2003 Chris was appointed by Jeremy King and Chris Corbin to open the much acclaimed, Wolseley restaurant where he established, amongst other things, the now famous Wolseley breakfast. The restaurant went on to earn numerous accolades including Time Out Restaurant of the Year, AA London Restaurant of the Year and inclusion in Restaurant Magazine's '50 Best Restaurants in the World' for two consecutive years.

Chris teamed up with his brother Jeff in 2005 to open their first solo venture the eponymous Galvin Bistrot de Luxe in Baker Street which became an overnight success and achieved many accolades including Best French Restaurant for two years running and Best Wine list in 2009.

In May 2006, Chris and Jeff launched Galvin at Windows, on the 28th floor of the London Hilton on Park Lane, with André Garrett (ex-Orrery) as their Head Chef. In 2010 Galvin at Windows gained its first Michelin Star.

In November 2009 Chris and Jeff opened their first restaurants in the City; La Chapelle and Café A Vin, once again to much critical acclaim achieving several top awards including the coveted award of Tatler Restaurant of the Year and AA London Restaurant of the Year. Galvin La Chapelle gained a michelin star in the 2011 Red Guide with Café à Vin awarded a michelin Bib Gourmand.

Chris and Jeff were awarded the prestigious Catey Award for Independent Restaurateurs of the Year 2010. They were also named AA Chefs' Chef of the Year 2011.

# GALVIN

## - Jeff Galvin -

Inspired by his older brother, Chris, Jeff started his career at the same, small neighbourhood restaurant, where Chris once washed the pots for Anthony Worrall Thompson. After completing catering college, Jeff joined the Savoy Hotel, as a young commis under the direction of Anton Edelman, before progressing to the role of junior sous chef at David Levin's Michelin starred Capital Hotel working for renowned chef, Philip Britten.

In 1994 he was appointed by Nico Ladenis at Chez Nico at 90 Park Lane as Sous Chef and was part of the kitchen brigade that achieved the elusive third Michelin star.

He joined Chris for the opening of Orrery in Marylebone in 1997 before being reunited with David Levin as Head Chef at The Greenhouse restaurant in Mayfair.

His Michelin-starred experience led to his appointment at Marco Pierre White's three Michelin-starred Oak Room, where he was Head Chef under the direction of Robert Reid, and in May 2000 Marco appointed him as Executive Chef at L'Escargot which held a Michelin star for five years.

In September 2005 he teamed up with Chris to launch their own venture, Galvin Bistrot de Luxe which immediately became a firm favourite with both foodies and journalists alike, and has won numerous awards including Best French Restaurant 2008 and Best French Wine list.

In May 2006 the brothers launched Galvin at Windows, on the 28th floor of the London Hilton on Park Lane, with André Garrett (ex-Orrery) as their Head Chef. In 2010 Windows was awarded it's first Michelin Star.

In November 2009 Chris and Jeff opened their first restaurants in the City. La Chapelle and Café A Vin opened to much critical acclaim quickly achieving the coveted award of Restaurant of the Year at the Tatler Restaurant awards, as well as AA London Restaurant of the Year, Top Newcomer at the Zagat Restaurant Guide awards and best New Restaurant at the Craft Guild of Chefs Awards.

Chris and Jeff were awarded the prestigious Catey Award for Independent Restaurateurs of the Year 2010. They were also named AA Chefs' Chef of the Year 2011.

## - Sara Galvin -

Sara Galvin has studied fine art and photography and has a career background of over 15 years working in 5\* hotels in London including The Ritz, The Savoy and the Lanesborough. Sara joined Galvin Restaurants in 2005 for the launch of Galvin Bistrot de Luxe and was also instrumental in the launch of La Chapelle, which achieved 10 awards in its first year including both Tatler and AA Restaurant of the year. Sara Galvin, wife to Chris, is Patron of Galvin Demoiselle in Harrods, having spearheaded the concept and design for the new bistro-style restaurant.

# GALVIN

## GALVIN

— Bistrot de Luxe —

## **Galvin Bistrot de Luxe**

### **-Presentation-**

**The original bistrot;** vibrant, relaxed and informal. Situated in Baker Street, Galvin Bistrot de Luxe is typical of the traditional 'Bistrot Modernes' of Paris with globe lighting, banquette seating and "Thonet-style" Bentwood chairs set amongst intimately spaced tables covered with crisp white napery. Chef Patron Chris Galvin together with Head Chef, Luigi Vespero offer a seasonally inspired Classic French menu comprising many bistrot classics. Service is very relaxed and unobtrusive.

**Le Bar,** at the Bistrot is a private and intimate 'club-like' bar tucked away below the restaurant which can be hired exclusively for up to 22 people seating and 30 for drinks. The Bar is also available for pre lunch and dinner drinks.

### **- Facts & Figures -**

**Prices :** A la carte average spend - £30 Lunch & £45 Dinner

Prix Fixe Menu - £19.50 three courses Lunch

- £21.50 three courses Dinner

**Our Wines :** from £19.75/ bottle, an average price of £28-£38, 24 wines by the glass and 250ml and 475ml pot Lyonnais

**Number of covers the restaurant holds :** 106

**Opening Hours :** Lunch: Monday to Saturday 12pm – 2:30pm (last orders) & Sunday 12pm – 3pm (last orders)

Dinner: Monday to Wednesday 6pm - 10:30pm; Thursday to Saturday 6pm - 11pm & Sunday 6pm - 9:30pm

**Address:** 66 Baker Street,

W1U 7DJ

United Kingdom

T: 020 7935 4007

F: 020 7486 1735

### **- Chef & Management -**

Chef Patron : Chris Galvin

Head Chef : Luigi Vespero

General Manager : Alessandro Piombino

Restaurant Manager: Cecile Contreras

Sommelier : Ram Chhetri

### **- Signature dishes-**

Steak Tartare

L' Escargot à la bourguignonne

Lasagne of Dorset Crab, bisque and shellfish oil

Tagine of lamb, cous-cous, root vegetables & harissa

### **- Awards -**

AA Notable wine list - 2011

Voted in London's top 3 favorite restaurants - 2011 Harden's London Restaurant Guide

Awarded 'top 10 favourite' and 'top 10 best for business' - 2010 & 2011 Harden's London Restaurant Guide

Top French bistro in London – Zagat Guide 2010

Harpers Drinking Out Excellence Awards – French Wine Restaurant of the Year 2009

London Restaurant Awards 2008 - French Restaurant of the Year

The Good Food Guide 2007 London Commended

The Arena 02 Men of the Year Awards 2007 (Chris and Jeff Galvin jointly awarded Chef of the Year)

AA Awards London Restaurant of Year 2007

Catey Award 2006 – Newcomer of The Year

Charles Champion's The London Restaurant Guide – Best Newcomer 2006

BMW Square Meal Best Newcomer 2006

Tatler's Best Newcomer 2006

# GALVIN

GALVIN

*La Chapelle*

## **Galvin La Chapelle**

### **-Presentation-**

Located in the increasingly popular and artisan neighbourhood of Spitalfields Galvin La Chapelle has been lauded as one of London's most awe-inspiring locations, with its 30 metre high vaulted ceiling, and award winning design and lighting this grade II listed Victorian school chapel is indeed a grand setting. Chef Patron Jeff Galvin consistently provides a menu of modern French cuisine gaining a Michelin star in the 2011 Red Guide an impressive one year after the restaurant opened. The service under the direction of Alessandro Piombino and his team effortlessly combines warm, friendly and attentive hospitality with a fine sense of tradition and decorum in keeping with the grandeur of the building. The restaurant also boasts an exceptional wine list with a vertical list of Hermitage La Chapelle wines.

### **- Facts & Figures -**

**Prices :** A la carte average spend- £46 Lunch & £65 Dinner

Prix Fixe Menu - £26.50 three courses Lunch

- £29.50 three courses Dinner

**Our Wines :** From £19/ bottle and an average price of £30/£40

**Number of covers the restaurant holds :** Winter 110 / Summer 145

**Opening Hours :** Lunch: Monday to Sunday 12pm – 2:30pm (last orders)

Dinner: Monday to Saturday 6pm – 10:30pm (last orders) & Sunday 6pm – 9:30pm (last orders)

**Address:** 35 Spital Square,

London, E1 6DY

T: 020 7299 0400

F: 020 7299 0401

### **- Chef & Management -**

Chef Patron : Jeff Galvin

Hear Chef : Zac Whittle

General Manager : Alessandro Piombino

Restaurant Manager : Antonio d'Agostino

Sommelier : Andrea Briccarello

### **- Signature dishes-**

Lasagne of Dorset crab & beurre nantaise

Tagine of Bresse pigeon, cous cous, aubergine purée & harissa sauce

### **- Awards -**

1 Star Michelin – 2011 for La Chapelle

Tatler Restaurant Guide – Restaurant of the Year 2010

AA Restaurant Guide – Best London Restaurant 2010

Craft Guild of Chefs – Best Newcomer 2010 for Jeff Galvin at La Chapelle

Restaurant & Bar Design Awards – Best Design La Chapelle

Zagat Guide - Top Newcomer 2010

Voted 10th place - London Restaurant Awards Top 100

Awarded 5th place in Top 10 Best for Business in 2011 Hardens Guide

# GALVIN



## **Galvin Café à Vin**

### **-Presentation-**

Described by a top food critic as a hidden gem this popular, tiny Cafe offers a buzzy, friendly and relaxed atmosphere as well as an ever-changing and innovative menu combining Italian and French influences and awarded a Bib Gourmand in the 2011 Michelin Red Guide. The Cafe boasts a smart interior with a mix of natural and reclaimed materials and a magnificent 6 metre pewter bar designed by Sir Terence Conran. There are several dining options including at-the-bar and outdoor dining in the front-facing terrace overlooking Bishops Square as well as the heated and covered rear garden. Lunch is served from 11.30am - 3pm when a late-lunch menu is available throughout the afternoon. There is a special emphasis on natural and bio-dynamic wines.

### **- Facts & Figures -**

**Prices :** A la carte average spend - £25 Lunch & £40 Dinner

Prix Fixe Menu - £14.95 two courses Lunch & Dinner

**Our Wines :** From £18 / bottle and an average price of £20/£30

**Number of covers the restaurant holds :** Winter 45 / Summer 150

**Opening Hours :** Lunch: Monday to Sunday 11.30am - 3pm / Late Lunch: Monday to Sunday 3pm - 6pm

Aperitivo: Monday to Sunday 4pm - 7pm

Dinner: Monday to Saturday 6pm - 10.30pm (last orders) & Sunday 6pm - 9:30pm (last orders)

**Address :** 35 Spital Square, (Entrance on Bishops Sq)

London, E1 6DY

United Kingdom

T: 020 7299 0404

F: 020 7299 0401

### **- Chef & Management -**

Chef Patron : Jeff Galvin

General Manager : Alessandro Piombino

Restaurant Manager : Tatiana Tholtova

### **- Signature dishes-**

Tarte Flambee from the wood-fired oven

Steak Tartare

### **- Awards -**

Bib Gourmand – Michelin Guide

AA Restaurant Guide – 2 rosettes

# GALVIN

## GALVIN at WINDOWS

### Galvin at Windows

#### -Presentation-

Now in its 5th year, Galvin at Windows is the ultimate destination restaurant. Located on the 28th floor of the London Hilton on Park Lane and enjoying superb views reaching out far across London the restaurant is both refined and elegant. Light floods in through the floor to ceiling windows which surround the restaurant and service is impeccable under the direction of general manager, Fred Sirieix - service maestro of BBC2's 'Service' series. The menu is modern French haute cuisine created by Chef Patron Chris Galvin and head chef Andre Garrett MCA and gained one Michelin star in the 2010 Red Guide.

#### - Facts & Figures -

**Prices :** A la carte average spend - £29 Lunch & £65 Dinner

Prix Fixe Menu - £25 two courses Lunch & £29 three courses Lunch

- £39 for a three course Menu du Chef (early Dinner) & 65/£85 for Menu Degustation

**Our Wines :** From £18 / bottle (we have 50 wines between £18 and £30) and an average price of £60/£70

**Number of covers the restaurant holds :** 120

**Opening Hours :** Lunch: Monday to Friday 12 pm - 2.30pm & Sunday 11.45am - 3.00pm

*Saturday - Closed*

Dinner: Monday to Wednesday 6pm - 10.30pm & Thursday to Saturday 6pm - 11pm

*Sunday - Closed*

**Address :** Galvin at Windows Restaurant

London Hilton on 22 Park Lane 28th Floor

London, W1K 1BE

United Kingdom

T: 020 7208 4021

#### - Chef & Management -

Chef Patron : Chris Galvin

Head Chef : André Garrett MCA

General Manager : Fred Sirieix

Sommelier : Ashraf Saleh

#### - Signature dishes-

Terrine of foie gras, orange purée, spiced salt & toasted brioche

Cured Loch Duart salmon, Cornish crab, avocado cream & fennel compote

South Coast John Dory, orange braised endive, cauliflower purée, curry oil & golden raisins

Poached Cotswold white chicken, foie gras tortellini, pea purée, asparagus, thyme & hazelnut jus

#### - Awards -

Fred Sirieix featured on BBC2 for Michel Roux's Service

André Garrett MCA featured on ITV's Great British Menu

1 star Michelin - 2010

Awarded 'top 10 for romance' in the 2010 & 2011 Harden's London Restaurant Guide

Michelin Rising Star January 2007 and 2008

Best Hotel Restaurant Team of the Year 2007

Tatler Best Front of House January 2007

Remy Martin Restaurant Award November 2006

# GALVIN



## Galvin Demoiselle

### -Presentation-

Galvin Demoiselle opened in March 2012, and is situated in Harrods striking fruit, vegetable and pantry food hall on the ground floor. This bijou bistro offers quality French cuisine combined with Galvin's warm, friendly hospitality in a unique, elevated location, overlooking the bustle of the food hall. Ideal for shoppers looking for light dishes and refreshments, Chris and Jeff Galvin have created a menu including Soupe du Jour, charcuterie, Cocottes, salads and light fish dishes, plus popular signature dishes of apple tarte tatin and confit of duck, and vegetarian options. The menu also offers a selection of cakes and the Demoiselle afternoon tea.

### - Facts & Figures -

**Prices :** From £9 to 19.50 for a main course

Average price for a 3 course meal: £35

**Our Wines :** From £25 / bottle to £40 / bottle

All wines by the glass and in 250ml carafes

**Number of covers the restaurant holds :** 55

**Opening Hours :** Monday to Saturday 11am-8pm

Sunday: 11.30am-6pm

**Address :** Ground Floor

Fruit, Vegetables and Pantry Food Hall

Harrods

87-135 Brompton Road

Knightsbridge

London, SW1X 7XL

### - Chef & Management -

Patron : Sara Galvin

Chef : Gavin Cubitt

General Manager : Marco Bertacchi

### - Signature dishes-

Endive salad with roquefort, walnuts & chives

Baked Lobster Fishcake, Warm Vinaigrette of Fresh Ginger and Chives

Crisp Duck Leg Confit, Country Salad

Apple Tarte Tatin, Creme Normande

Demoiselle Afternoon Tea with a glass of Demoiselle Grande Cuvée Rosé NV