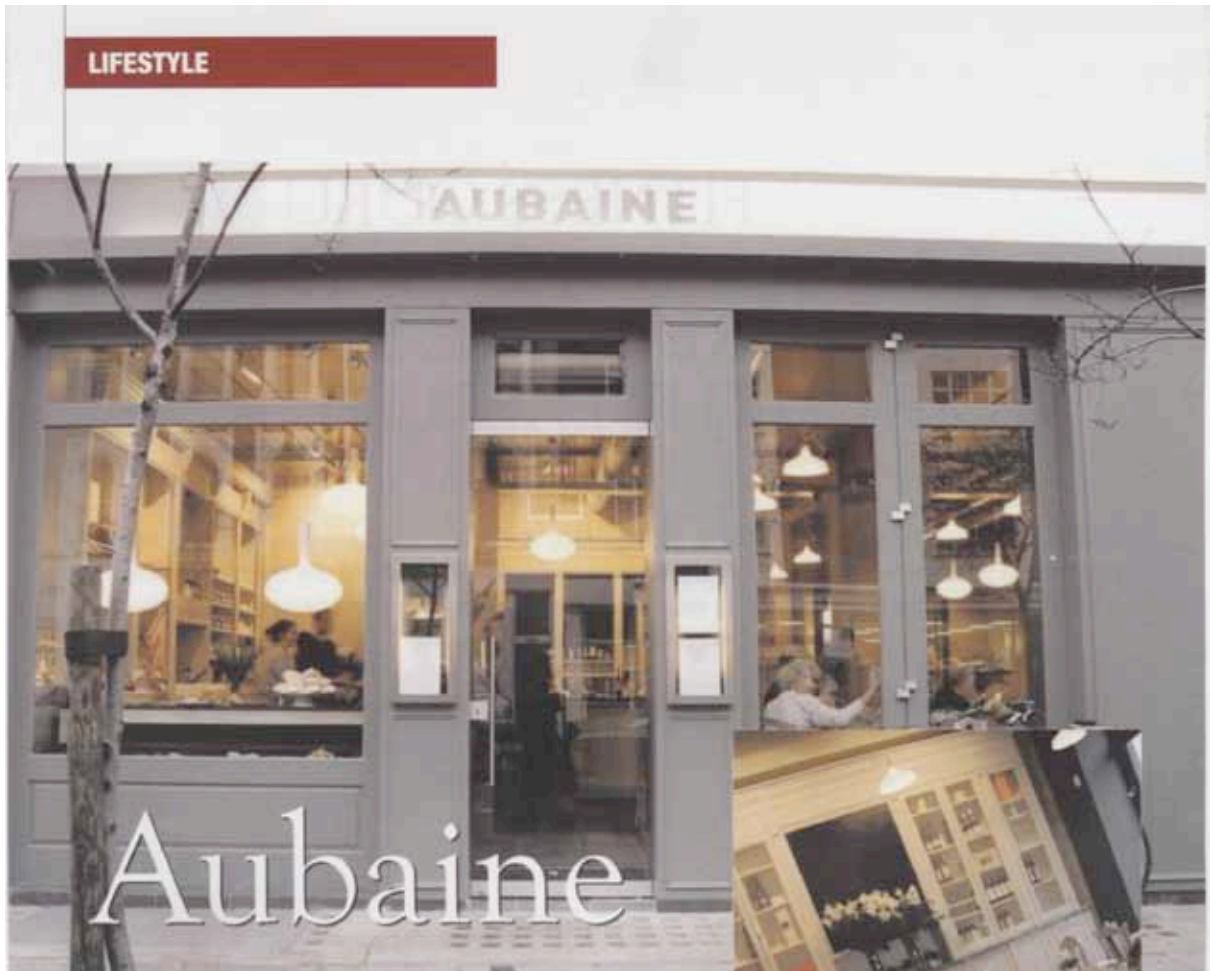


PRESS CUTS

Your opinion matters to us, so please email us any comments at :
feedback@aubaine.co.uk



ELIXIR

March
2007

Aubaine

Eating out can sometimes be challenging when you are looking for the healthy option. But not at Aubaine in London's Kensington district.

As you would expect it is a French restaurant with a great menu of fresh produce including fish such as tuna, monkfish and seabass, so you are spoiled for choice.

There are some amazing salads too, all of which are available as a starter or a main course – our favorites are Salade Niçoise and Salade Langoustines. There is also plenty of choice for vegetarians with delicious Gratin de chou-fleur (baked cauliflower and gruyere cheese) or a fresh pasta roulade filled with provençal vegetables as well as side dishes such as Dauphinoise potatoes. There are coffees and herb tea. It is a non-smoking restaurant. To check out Aubaine, 260 Brompton Road, London SW3 call +44 (0)20 7052 0100



Restaurant rejuvenation... In Manhattan

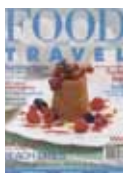
THE PAPILLON BAR AND BISTRO is midtown Manhattan's newest culinary-destination. Located at 22 East 54th Street, between Madison and Fifth Avenues, Papillon is in the epicenter of Manhattan's most sophisticated shopping and hospitality destinations.

The stunning bistro features elegant decor with rustic Provençal elements. Menu is French meets American ethnic. Papillon's is so popular with celebs and VIPs that they have their own entrance!

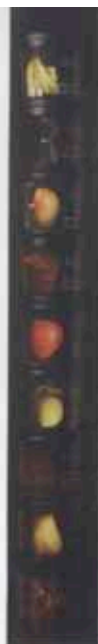
For more info go to www.papillonbistro.com or reservations_info@papillonbistro.com

T: 212 754 9006





FOOD & TRAVEL

July
2007**Iced dreams**

Those masterful people at Paul's have done it again. Anticipating record temperatures in the UK this summer, the London-based patisserie is launching a range of decadent ice-creams and sorbets. Exotic flavours such as Mangue Vanille (mango and vanilla) and classics such as Chocolat Noir (dark chocolate) have been created under the guidance of French, award-winning ice-cream maker David Wismail. The range has nothing artificial and focuses only on the best ingredients. Available in-store or in 250ml or 500ml tubs to take away, priced from £2. For more details and a list of stores, visit paul-uk.com.

Bare fruit

Few things are as refreshing on a sultry sunny day as a real fruit juice,



especially the more creative combinations. Try Belvoir's new Good Stuff fruit juices in tangy apple and blueberry or zingy rhubarb and ginger flavours (275ml, £1.50).

**Pack up a picnic**

Summertime and the living is easy – easier still if you get a ready-prepared hamper for those outdoor occasions. Here are three that make the grade:

Paxton and Whitfield prepares bespoke cheese hampers with biscuits, pickles, chutneys and wine, from £50. Order online (paxtonandwhitfield.co.uk).

Top chef Theo Randall has put together Italian specialities, including poached langoustine with Sicilian lemons. You can choose five dishes, including dessert, from £66 for two, or splash out on the whole menu and bottle of Billecart Salmon champagne for four people (020 7318 8747).

Carluccio's has a choice of three Italian picnic boxes that include some of its favourite dishes, sweets and wines. Prices range from £30 to £60. Call 020 7580 3060 or visit carluccios.com.

epicures' treats

Melanie Leyshon raises a glass to Le Gavroche and seeks out the best summer buys, while Chris Howat samples French ice-cream.

**A good egg**

Chef Jamie Oliver and Mark Hix wax lyrical about the rich flavour of eggs from rare-breed hens from Cotswolds producer Clarence Court, and once you taste them you'll understand

why. They even look better – the yolks are a deep yellow and the whites are whiter than white. You'll have to shell out a little more for these prize specimens, as the outdoor-grazing hens only lay two to three eggs a week. Pick up a four-pack for £1.49 at Waitrose, then visit clarencecourt.co.uk for Mark Hix's recipes. To see the hens in action, watch the hen webcam at clarencecourt.co.uk/hencam, or follow their goings-on on a live broadcast shown in Harrods Food Hall.

**Let us eat cake**

Upgrade the afternoon tea tray with some scrumptious sweet treats. New from Aubaine, which has just opened its second London restaurant, boulangerie and patisserie

on Heddon Street, comes this luscious lemon loaf cake (£6.75; aubaine.co.uk), while trendy Notting Hill bakery Lola's Kitchen is introducing new flavours to its cutesy hand-crafted iced cupcake range. Look out for lemon meringue, toffee towers, and choc 'n' cherry; priced £1.20 each (buy at lolas-kitchen.co.uk or at raoulsgourmet.com).



Foodnews



GQ

Restaurant Guide
2008

• **The house speciality**

A real neighbourhood find. If you're local, why aren't you eating there every day?

• **Expect to pay** £15
24 Kendal Street, London
W2. 020-7262 9122,
www.stuzzico.co.uk

7 **Automat**

Heralded as the first quality American diner in London, this Mayfair staple has put its stamp on Dover Street by offering three dining areas (the front-of-house café, railway-style booth in the centre and noisy dining room at the back, with zinc-topped chef's table for communal eating) and surprisingly reasonable prices for the area. After

winning plaudits for its burgers and macaroni cheese, Automat threw down the gauntlet to other restaurants last year by offering its own take on the power breakfast.

• **The house speciality**
Classic American wake-up calls, including waffles, pancakes and a country ham muffin.

• **Expect to pay** £25
33 Dover Street, London
W1. 020-7499 3033,
www.automat-london.com

8 **Canteen**

If you're by the Thames in the morning you could do a lot worse than

Canteen at the Royal Festival Hall. Open 8am weekdays and 9pm on weekends, this is traditional British breakfasting, but done with a high degree of flair. Try bacon and eggs with bubble and squeak, a stacked sausage and roast onion sandwich or even a hot-buttered Arbroath smokie (it's smoked Scottish trout, if you're wondering). The ingredients tick all the 2007 boxes (Canteen has a seasonal menu of nationally sourced produce and additive-free meat), so you can enjoy a guilt-free breakfast.

• **The house speciality**

If you're not south of the river, Canteen has a sister restaurant in Spitalfields.

• **Expect to pay** £21
Royal Festival Hall,
Belvedere Road, London
SE1. 0845 686 1122,
www.canteen.co.uk

9 **1 Lombard Street**

There may be a cold wind blowing through the City at the moment, but old hands in the Square Mile know where to warm up of a morning: the former banqueting house next door to the Bank of England. As befits a Grade II-listed building, this is the place to find the pinstriped fraternity tucking in to favourites such as grilled kippers, lamb's

kidneys and smoked haddock. And if those don't grab you, there's eggs every which way and a Continental breakfast for £9.50.

• **The house speciality**
One of the prettiest rooms in London, you'll breakfast beneath Pietro Agostini's domed skylight in the perfectly restored neo-classical interior.

• **Expect to pay** £21
1 Lombard Street, London
EC3. 020-7929 6611,
www.1lombardstreet.com

10 **Aubaine**

The story goes that Aubaine's founder came to London, discovered our toasters were full of sliced cotton wool, and so had no choice but to create

a *boulangerie* worthy of Paris. While the interior is a mix of French and English – rustic painted furniture, beamed ceilings and low-slung lighting – the menu couldn't be more French. It's all croissants, *pain au raisin*, baguettes with jam, hot chocolate and vats of milky coffee. Gallic reticence about English cuisine is something else you'll notice. As it notes, "English pastry is one thing. Delicate French patisserie is something rather different." Ooh la la.

• **The house speciality**
Pick up gift-wrapped macarons or a *tarte au citron* to take home.

• **Expect to pay** £25
260-262 Brompton Road,
London SW3. 020-7052
0100, www.aubaine.co.uk
Bill Prince





GULFMAG

June (1/2)
2008

Food & Drink

Most people, if they couldn't find the particular bread they liked, would settle for second best, or just go with a croissant. Not Hani Nakkash. When he couldn't find a decent bakery in London he set up his own, Aubaine (French for "windfall" or "godsend") opened in 2004 just down the road from Harrods in South Kensington. It's a Parisian-style brasserie that's also a boulangerie and patisserie – which is to say, it majors in bread and cakes. But to call it a bakery is like calling Louis Vuitton a bag shop. The pastries and breadbasket, served from 8am, are as beautifully presented as Aubaine's catwalk-friendly clientele, most of whom tend to look like fashion mag cover stars.

"Kylie Minogue was in yesterday morning," says Nakkash. We are talking over breakfast at the other branch of Aubaine, an almost rustic space just off London's elegant Regent Street which opened a little over a year ago. (Appropriately enough, the UK offices of Condé Nast, publishers of *Vogue*, are just around the corner.) Nakkash doesn't look so shabby himself, with his shaven head, rugged stubble and grey sleeveless pullover and a white cotton shirt. The look is Left Bank chic and Nakkash speaks in French-inflected English.

He was born and brought up in Beirut. His father was an engineer and, as a child, the family travelled widely to London, to Paris and around the Middle East. His interest in good food was nurtured at the family table. "We all loved food. My mother was always cooking. On our daily menu there was always Lebanese, Middle Eastern and Turkish, all mixed together, but there'd also be international dishes like lasagne or beef stroganoff. We'd have Lebanese bread but at the same time there would be a baguette on the side."

At the age of 18, Nakkash applied to study hotel management in Switzerland but "for personal reasons" he ended up staying in Beirut and studying business marketing and management at the Lebanese American University. He left Lebanon in 1998 to work in contracting and construction in the Gulf before deciding to follow his passion to Europe and explore opportunities in the food business.



He became one of a group of investors, whose original idea was to establish an import business for bespoke foodstuffs. Then came Nakkash's personal eureka moment: where do you buy good bread in London?

"In France, I read, you have 39,000 bakeries, and in the UK? Just 900, because everybody buys their bread at the supermarket. I'm not against supermarkets but I think sometimes people like food that has a little heart and soul."

The bread is baked fresh each morning on the South Kensington premises. It's not just baguettes but bread with olives, with walnuts, with mozzarella... There's a different bread of the day, every day. "We even have bread with chocolate," says Nakkash. "Not *pain au chocolat* but real bread with chocolate." Each Aubaine was to have its own bakery but, as it turned out, there

Bread, says Hani Nakkash, is one of the "basics of life" but at Aubaine it's turned into something more like an art form

Aubaine South Kensington
262 Brompton Road, London
SW3, +44 20 7052 0100,
www.aubaine.co.uk

Aubaine West End
4 Heddon Street, London W1,
+44 20 7440 2510,
www.aubaine.co.uk

L'Atelier de Joël Robuchon
13-15 West Street, London WC2,
+44 20 7010 8600,
www.joel-robuchon.com

يقول هاني نكاش الخبز هو أحد «الأساسيات» الأولية في الحياة ولكن في أوبين تحولت إلى شيء أكثر من مجرد خبز





GULFMAG

June (2/2)
2008



لنعم تجرّبنا في بلدنا العربي صوراً
لنكون نكتة بالمشاكل العربية، قبل أن نكتة
It's not unknown for customers
to take photographs of their cakes
before eating them.



was no room at the new premises. The basement kitchen, however, does produce its own impressive cakes and pastries, courtesy of a chef lured over from Paris. Japanese customers have been known to take photographs before eating them.

Aubaine's success has resulted in offers to expand and, notably, to follow in the footsteps of just about every other gastronomeur – to the Gulf. "A lot of people have been to talk to us," says Nakkash, "from Dubai, from Qatar, from Saudi. There is a boom over there and it's fantastic but we're not looking to sell the franchise to some big corporation, it's got to be a good partner who has the same passion for food we do."

Prospective partners should note the bar is set high. Nakkash's only other current partner is Joël Robuchon, named "chef of the century" by French restaurant guide Gault Millau in 1989. Nakkash and his fellow investors put up around US\$10m to launch L'Atelier de Joël Robuchon in London two years ago. "My business partner and I were at L'Atelier in Paris and we thought 'This restaurant should be in London.' We spoke to Joël and he was excited because he believes London is the culinary city of the world." Nakkash helped find a suitable site and outfit the restaurant. He remains "100 percent" involved in the day-to-day running but stops short of the food: "I can't add anything to Joël's style. Everybody thinks that French cooking is very fussy, you know five or six flavours, so you don't know what you're eating. But with Joël it's very simple. If you have a carrot it should taste like a carrot, not like an apple. This is Joël's approach to food. He's really a genius." ■

وفي سن الثامنة عشرة، ذهب هاني لدراسة إدارة الفنادق في سويسرا ولكن لأسباب شخصية، انتهى به المقام في بيروت، حيث درس إدارة الأعمال والتسويق في الجامعة الأمريكية ببلناتن. وغادر لبنان عام 1998 ليعمل في مجال المقاولات والإنشاءات في دول الخليج قبل أن يقرر متابعة شغفه بالمطبخ منتقلاً إلى أوروبا ليكتشف فرص العمل في عالم المطاعم هناك.

انضمت إلى هاني نقاش مجموعة من المستثمرين، الذين كانت فكرتهم الأصلية إنشاء شركة لاستيراد المواد الغذائية المعدة حسب الطلب. وفجأة خطر ببال هاني السؤال «أين يمكنك شراء خبز جيد في لندن؟»

يقول «قرأت أنه يوجد في فرنسا 39 ألف مخبز، وفي بريطانيا 900 فقط، لأن الجميع هنا يشترون الخبز من محلات السوبرماركت الكبرى. لست ضد السوبر ماركت، ولكن أعتقد أن الناس أحياناً يحبون الطعام الذي يحمل نبض قلب وروح». يخبز الخبز كل صباح بفرع المخبز بحي ساوث كنسنتون. وهو ليس مجرد خبز الباغيت الفرنسي التقليدي، فهناك خبز بالزيتون، أو الجوز، أو جبن الموزاريلا... ونوع مختلف من الخبز لكل يوم من الأسبوع. ويضيف هاني «نصنع أيضاً خبزاً بالشوكولا، وهو يختلف عن الباتيه بالشوكولا، فهو خبز حقيقي بالشوكولا». وكان مقرراً أن يكون لكل فرع من أوبين فرقه الخاص، ولكن لم تتوافر مساحة كافية بالمقر الجديد. ولكن المطبخ الموجود في الأسفل يقدم بالفعل كعكاً ومخبوزات ذات مظهر رائع وطعم شهيق، وذلك بفضل الطاهي الباريسي المتخصص. وقد اعتاد الزبائن اليابانيون أخذ صور فوتوغرافية لهم مع هذه الأصناف الرائعة قبل تناولها.

وإدى نجاح المشروع إلى تلقي هاني عدة عروض للتوسع خارج البلاد، وبصفة خاصة في الخليج، حيث توجهت كل المطاعم الناجحة تقريباً. يقول هاني «تحدث معنا الكثيرون من دبي، ومن قطر، ومن السعودية. فهناك ازدهار في صناعة المطاعم هناك، وهي فكرة عظيمة دون شك، ولكن يجب أن تتوافر أولاً المكونات الصحيحة، والموقع الصحيح، والأهم توافر الموظفين المناسبين. ولنا نتطلع لبيع امتيازنا لإحدى الشركات الكبيرة، فالمهم أن يكون شريكنا جيداً ولديه نفس شغفنا بالطعام وجودته».

وعلى أي شركاء محتملين أن يعلموا أن الشروط صعبة. فالشريك الآخر الوحيد لهاني حالياً هو جويل ريبوكون، الحاصل على لقب «طاهي القرن» من دليل المطاعم الفرنسية عولت ميلو عام 1989. دفع هاني والمستثمرون العاملون معه قرابة 10 ملايين دولار أمريكي لإطلاق مشروع «لاتيليه دو جويل ريبوكون» بلندن قبل عامين. يقول هاني «كنت وشريكه في العمل في باريس في مطعم لاتيليه، وفكرنا هذا المطعم يجب أن يكون في لندن». وتحدثنا إلى جويل وأعجبته الفكرة لأنه يعتقد أن لندن هي مدينة المطابخ الأهم في العالم. وأهيم هاني بالعثور على المكان المناسب وتنفيذ الديكورات، وهو لا يزال مشغولاً 100% في الإدارة اليومية للمطعم، ولكن لا يتدخل في إعداد الطعام إطلاقاً، ويضيف «لا يمكنني إضافة أي شيء إلى أسلوب جويل الخاص. الجميع يعرفون أن فن الطهي الفرنسي التقليدي معقد جداً، فكل طبق يتضمن خمس أو ست نكهات، ولذا لا نعرف ما الذي تأكله حقيقة، ولكن بالنسبة لجويل، فالأمر بسيط جداً، فإن كانت لديك جزرة، يجب أن يكون مذاقها مذاق جزرة، وليس تفاحة. هذه هي طريقة جويل في إعداد الطعام. إنه عمقري فعلاً». ■



HARPER'S BAZAAR

Going Out Guide
2009

Mornings

These bright and breezy breakfast and brunch hotspots in London are the perfect places to start your day



AUBAINE, SOHO AND KNIGHTSBRIDGE

Perfect for... kick-starting the day with French carbs. Also lunch with the girls.

The lowdown Both branches are in prime shopping areas. Coffee and pastries are good – the French founder was inspired by *boulangerie*-specific homesickness – and you can take your time, reading Balzac, chatting with friends or just idling. As the day wears on, Aubaine remains very much about casual French café dining, with a menu of onion soup, salade niçoise and lean burgers. Between noon and 6pm you can order from a 'Tour de France' of tartines.

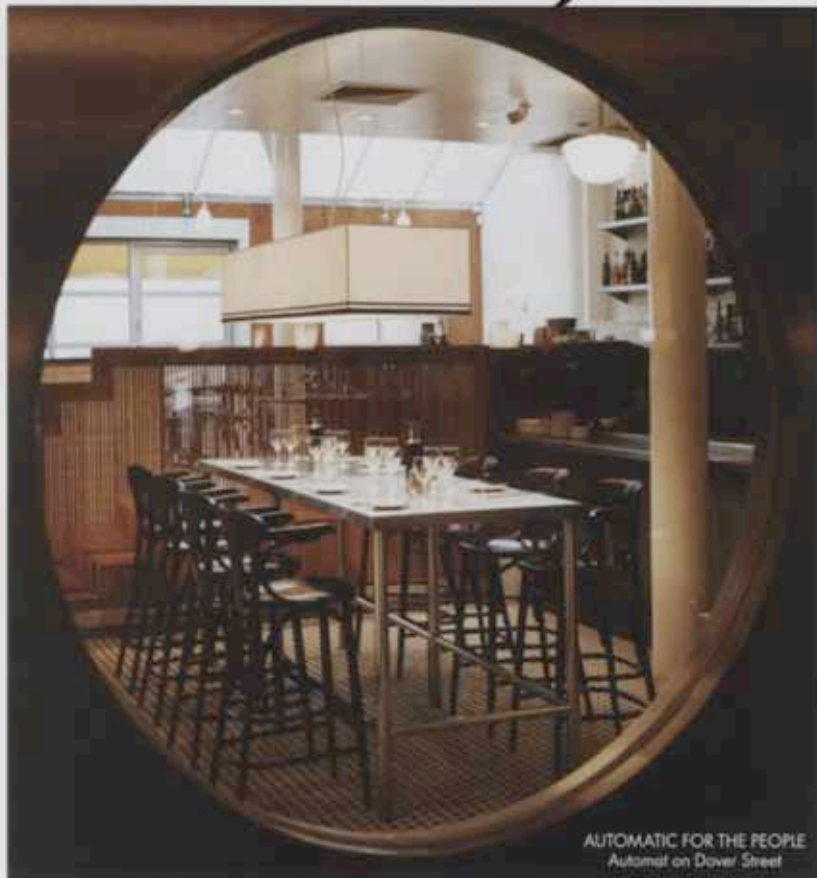
What to go for A double espresso and a glass of hot water with a slice of lemon. Only kidding – we're not really French! Proper hot chocolate, croissants and fluffy oeufs brouillés.

4 Hoddon Street, London W1 (020 7440 2510); and 260–262 Brompton Road, London SW3 (020 7052 0100). *Bread and jam*, £4.50. *Eggs Benedict*, £8.25.

AUTOMAT, MAYFAIR

Perfect for... business breakfast. Also lively lunch.

The lowdown Booths in the handsome wood-paneled 'railway' diner part of this



AUTOMATIC FOR THE PEOPLE
Automat on Dover Street

American brasserie are conducive to very long breakfasts, heavy on gossip and protein. The menu is concise (don't expect five different mueslis) and flexible, in typical American style: half a dozen egg dishes (eggs Benedict, steak and eggs); a handful of entrées (fry-up, waffles, French toast with streaky bacon); and all the

mix-and-match ingredients of a decent diner breakfast. You will need to jog up and down the stairs a few times at Dover Street Market to work it all off.

What to go for Buttermilk pancakes with maple syrup and blueberries.

33 Dover Street, London W1 (020 7499 3033). *Breakfast*, £8–£15.

BRUNELLO, KENSINGTON

Perfect for... hanging out with chic pals. Also cocktails.

The lowdown We suggest a walk through the park to get to this café inside Baglioni Hotel. You might forget where you are otherwise, the look is 1000 beautifully Italian. By night, it's a WAG-endorsed bar and lounge, but breakfast is more low-key.

What to go for Free-range eggs and smoked salmon.

Baglioni Hotel, 60 Hyde Park Gate, London SW7 (020 7368 5700).



'First off, my eggs have to be organic, and I prefer scrambled over anything else. They must be slightly runny, with coarse sea salt and fresh black pepper' – Tom Aikens



LIVING ETC

December
2007

Restaurantsetc

TEAROOMS

Nothing restores you after a bout of Christmas shopping quite like a cuppa at a quality tearoom

from Jacky Parker

AUBAINE

4 Heddon St, W1 (020 7440 2510 aubaine.co.uk)

Following the success of Aubaine on Brompton Road, this second branch off Regent Street offers shoppers a relaxing respite from the West End. In the calm, Left-Bank style setting of French grey walls and wooden chairs, pep yourself up with a cup of tea or a glass of champagne, and something decadent from the patisserie. If you need fuel on refuelling, there are baguettes and more substantial savouries of coq au vin or aubergine cassoulet.

SHIPP'S TEAROOMS

4 Park Street, Borough Market, SE1 (020 7407 2692)

Tucked away on a side street in Borough Market, Shipp's is an original tearoom with a twist. Walls are painted a pleasing soft pink, glamorous mirrors and parlour palms are dotted around – and pretty vintage tea cups hang from the ceiling. Alice in Wonderland-style. Traditional sandwiches made with organic ingredients, scones, Victoria sponge, lemon drizzle and other tasty cakes are served on delicate, bone-china tea sets placed on embroidered tablecloths. One visit will have you hooked.

THE CARAMEL ROOM

The Berkeley, Wilton Place, Knightsbridge, SW1
(020 7235 6000 the-berkeley.co.uk)

Buying Christmas treats for everyone else is the perfect excuse to treat yourself to the Pret-a-Portea, the fashionista's favourite afternoon tea party at The Berkeley. Sink back in The Caramel Room and nibble on cakes inspired by the latest collections, such as a mini Giles Deacon black forest chocolate swirl cone or a Missoni striped banana. All served on Paul Smith china for Thomas Goode. The perfect fashion moment, really.

THE HUMMINGBIRD BAKERY

47 Old Brompton Road, SW7 (020 7584 0055
hummingbirdbakery.com)

Fans of the Hummingbird Bakery on Portobello Road can rejoice at the opening of this bigger branch. Near shopping hot spots The Corran Shop and Bliss Spa,



this latest edition still serves the signature cupcakes and pecan and key-lime pies, but with the added bonus of lots of tables. Ideal for when you don't have time for the whole afternoon-tea affair and so much nicer than another visit to a high-street chain.

TEA

1 Paternoster Square, St Paul's Churchyard, EC4
(020 7248 6606 wearatea.com)

With its wooden floors and stainless-steel counters, this place looks more modern coffee bar than speciality tea shop, but it still has the personal touch. The variety of teas (40+) is eye-popping – choose from the dark Puerh Gold Tip and Monkey Picked Oolong to the more familiar English Breakfast or Earl Grey. Sandwiches, cakes, scones and jam make perfect accompaniments. Teas are available to buy in packets or ready brewed.

CLOCKWISE FROM TOP LEFT: Discover a thoroughly modern taste for afternoon tea at Tea in St Paul's. The archetypal English Apple gets the French treatment at Aubaine. The Caramel Room at The Berkeley, favourite hang-out for fashionistas and models. Alice in Wonderland-style surroundings at Shipp's.



SQUARE MEAL

Restaurant & Bars
2010

MAYFAIR & ST JAMES'S

MAYFAIR & ST JAMES'S

dishes might include half a dozen Colchester native oysters, crab Newburg bisque, Wheeler's classic fish pie, & steamed halibut à la sicilienne, with meat appearing in the guise of Barrisley chops & veal steaks. Lacklustre starters aside, we found the quality of food to be top-notch; service was less impressive. Following a makeover, the interior is now defined by red walls, although a large bar by the front entrance remains the centrepiece.

WILTONS

55 Jermyn Street SW1Y 6LX ☎ 020 7629 9955
Price £65 Wine £34 Champagne £97 Private Room 20
Mon-Fri 12N-2.30pm 6-10.30pm



Dating back to 1742, this most conservative of London restaurants is historic, beautiful & accustomed to an eminent clientele. Perhaps unexpectedly feminine, the Victorian dining rooms are plushly carpeted & hung with original artworks. Staff are friendly but unintrusive, & tend to be long-serving (the head oyster man has been shucking here since the 1960s), but there have been changes in the kitchen of late. Andrew Turner (ex-The Landau) moved in as we were going to press, but it seems that the old formula of traditional seafood & seasonal game will remain, backed by a carving trolley, old-fashioned savouries & equally traditional desserts. Prices are still 'a bit of a shock' for some, & there's precious little to drink under £40, but the regular clientele wouldn't change a thing – so what will they make of the new tasting menu at £80? Visit www.squaremeal.co.uk for a full review.

FRENCH

ALAIN DUCASSE AT THE DORCHESTER

The Dorchester, 53 Park Lane W1K 1QA ☎ 020 7629 8866
Price £14 Wine £35 Champagne £60 Private Room 6, 10, 24
Tue-Fri 12N-2pm Tue-Sat 6.30-10pm



Things are looking up at Alain Ducasse's lavish London outpost, which excited only a lukewarm response when it launched at The Dorchester in 2007. The ambience is noticeably more relaxed & service has quickened, but the high-end food has lost none of its pomp & ceremony. Canapés, bread & amuse-bouches lead the charge, before a 'constant supply' of delicate interventions between courses. A starter of buttery pasta with a black

never masked. Desserts are deliberately lavish confections, & highly recommended. Prices (including wine) are dangerously steep, although the lunch menu (£45 for three courses) throws down the gauntlet to nearby rival Le Gerroche. Table settings are exquisite, & the room's green-gold grandeur provides an impressive backdrop for purposeful business or celebration.

AUBAINE

4 Haddon Street W1B 4BS ☎ 020 7440 2510
Price £48 Wine £16.50 Champagne £38 Private Room 20
Mon-Sat 9am-11pm (Sat 11am-)



The easy-going French comfort food served at this rustically furnished two-floored branch of the South Ken original is undemanding: perfect for an informal bite. Editors from nearby Vogue & Harper's Bazaar come for breakfast meetings – real croissants, terrific coffee, scrambled eggs. Lunch regulars head for the daily changing set menu, which might feature chateaufort, seasonal salads or sardines with confit fennel. French onion soup, served in a classic white bowl with croûtons & Gruyère, is a big seller, & the not-particularly-French burger is a runaway hit. Staff include several authenticity-promoting expats, & many other French folk are among the local workers who call in to buy bread on their way home. Aubaine's pastries & desserts wouldn't shame the better bakers in Paris; the mixed selection is a superlative sweet-toothed sampler. The new, 60-seater terrace makes perfect sense, now that Haddon Street is a car-free gastro-mall.

BELLAMY'S

18-18a Bruton Place W1J 6LJ ☎ 020 7491 2727
Price £67 Wine £25 Champagne £25
Mon-Fri 12N-2.15pm Mon-Sat 7-10.15pm



When the Francophile founder of this swish 'shub without a sub' came to fit out his ideal deli/brasserie – a former stables on Bruton Place – he took the architect to Paris to see how it was done. Hence, the brass rails & banquettes are exactly *comme il faut*. The civilised bustle & bourgeois menu are spot-on, too. You might start with duck rillettes, leeks vinaigrette or Bellamy's fish fingers, before poached cod, langoustine brochette, calf's liver or sliced beef entrecôte served with classic dressings & understated accompaniments. Well-

glories wholeheartedly in reds from Bordeaux & whites from Burgundy. The tiled deli at the front can accommodate a few oyster gullets, & sells quality groceries from both sides of the Channel.

BORD'EAUX

Grosvenor House Hotel, Park Lane W1K 7TH ☎ 020 7399 8460
Price £45 Wine £22.50 Champagne £45 Private Room 14
Mon-Sat 7am-10.30pm (Fri-Sat 11pm)



An ample terrace on Park Lane augurs well for this eminently flexible brasserie within the Grosvenor House Hotel. Talented head chef Ollie Couillard, a native of Poitiers, began his tenure by delivering a cracking menu of regional dishes from his home patch, but he has augmented this of late with a more populist international repertoire. French onion soup, steak tartare & grilled Toulouse sausage & mash now sit alongside Caesar salad, spaghetti vongole & club sandwiches. That said, the southern French & Iberian flavours are still hanging in there – witness a huge half of Landaise chicken, crisp sea bream with olive oil mash, red pepper relish & balsamic or cannelloni of prawn & chorizo with an intense tomato salsa. Details such as great bread & butter, magnificent Tatin & an impressive French wine list back up the generally excellent cooking, helped along by enthusiastic service. Breakfast & brunch are also good calls.

BRASSERIE ST JACQUES

33 St James's Street SW1A 1HD ☎ 020 7839 1007
Price £48 Wine £19.50 Champagne £43 Private Room 20
Mon-Sat 9am-11pm (Sat 10am-) Sun 10am-10pm



The sheer enthusiasm of its new owners, chef Laurence Guyot & sommelier Richard Weiss, has brought authentic warmth to Brasserie St Jacques, & the ersatz Francophile interior has been tweaked towards a lighter, less formal feel. You'll now find tea-lights in Perrier-Jouët glasses on the tables, & vintage posters on the yellow-washed walls. The good-value menu is just right for a West End 'brasserie', offering refined but tradition-respecting snails, salade de volailles & a most entertaining (& premium-quality) steak tartare, concocted theatrically at table with Cognac & Espelette pepper. Daily specials include regional dishes such as choucroute, cassoulet & garlicky bourride. The must-have dessert is the clafoutis with blueberries.



THE SUNDAY TIMES

March (Style Guide)
2006

style



Warm milk

It has been more than a year since I've been allowed to consume the froth on my cappuccino: screams of rage ensue if my two-year-old is not allowed to skim it all off with a spoon. Thankfully, Costa has stepped into the breach. Following research in its 400 UK stores, which showed that 92% of its junior customers wanted to drink the same thing as their parents, it has launched a "babyccino" (frothed warm milk, topped with chocolate and served with a side order of marshmallow, 50p) — unless it's the caffeine my daughter's after?



Take 3 ingredients

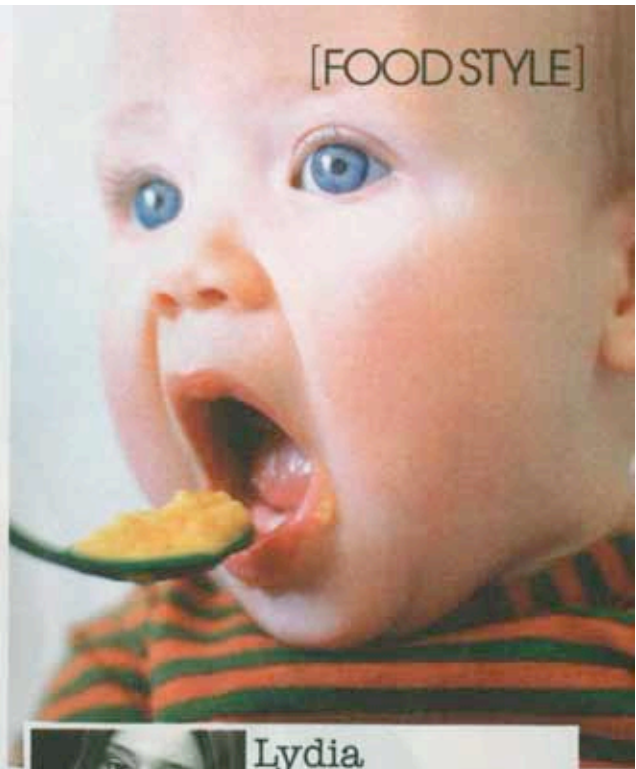
Sébastien Charrier, pastry chef at Aubaine, suggests coconut cakes as a simple, scrumptious treat that kids and parents can make together. Makes 8 cakes

- 150g icing sugar
- 375g coconut powder
- 4 egg whites, whisked until they form stiff peaks

Mix the icing sugar and coconut powder. Add the whisked eggs and continue to whisk for roughly 1 minute. Place 8 small spoonfuls on a greased baking tray. Cook for 8-10 minutes at 200C/400F/Gas Mark 6. The cakes should be light brown in colour and crispy on the outside, but soft in the centre.
Aubaine, 260 Brompton Road, SW3: 020 7052 0100



SPOTTED Smitten bar staff ogling as "charming" mum about town Kate Moss knocked back margaritas and Mexican snacks at the Green & Red bar in Shoreditch



[FOOD STYLE]



Lydia Slater
TRULY
SCRUMPTIOUS

Yummy, mummy

Unique, prohibitively expensive and with a waiting list of up to nine months — no wonder an adorable, gurgling infant is the ultimate accessory for any hip girl about town. But although a baby has style cachet, feeding it has, until recently, required its parents to dip a reluctant toe into chaviness.

Thankfully, the food industry has responded, and no longer does one's fridge need to be filled with lurid, cartoon-splattered plastic packages. From six months on, the junior gourmet can feast on Daylesford Organic's delicious new organic banana, carrot, pea, butternut squash and apple purées (£1.60, 150g; 0800 083 1233, www.daylesfordorganic.com). Smart mothers' larders are stocked with Plum Baby's elegantly packed "superfoods", such as spinach, parsnip and basil mash (£1.99 for 200g; selected Sainsbury's, www.plumbabysuperfoods.com). These contain quinoa, a gluten-free Bolivian grain that is a good source of protein, minerals, essential fatty acids and vitamin E. For pudding, give them a yoghurt from Mums4, the only brand sweetened with organic fruit purée (£1.89 per pack; Tesco, Waitrose, www.mums4.com). None, naturally, contains salt, sugar or additives. Purists insist that there's no substitute for sweating over the organic veg yourself; but if you want to be a true yummy mummy, you need some time to get your hair and nails done, too.





THE TIMES

July (The Knowledge Summer Special) 2008

TOP FIVE EVENTS

by **Clare Durrant**



1 FISH MOTORS NATIONAL SHOW

An event with a variety of cars on display, including supercars, classics, and vintage cars. Interactive displays and music. ExCel, Gateway, Royal Dock, E16. fishmotorsshow.co.uk (05588), from Wed. 13.

2 FESTIVAL OF HISTORY
A series of history events and exhibitions set around a variety of historical eras at the weekend. The Guildhall, Northampton. glsh-heritage.org.uk (01183), Sat & Sun.

3 WHITSTABLE OYSTER FESTIVAL

Traditional pageantry alongside a programme of arts, culture and festival food. Various venues, Whitstable, Kent (www.whitstableoysterfestival.co.uk), until Jul 27.

4 LAMBETH COUNTRY SHOW

Family entertainment with horticultural displays, music and crafts along with trade stands and farmyard animals. Brockwell Park, Dulwich Road, SE24 (www.lambeth.gov.uk 01366 728552), Sat & Sun.

5 FULO FESTIVAL

Local music and performance festival – something of a wild card but hey, support your local music festival because there's always room for more! Braintree, Manningtree, Essex (myspace.com/fulofestival 01295 870304), Sat & Sun.

For more events, visit timesonline.co.uk/events



Top spots for breakfast

Ditch the cereal and start the day in style with Square Meal's guide to breakfast in the South East

EE AUBAINE
262 Brompton Road, SW3 (020-7052 0100), open Mon-Sat 8am-10.30pm; Sun 9am-10pm

It's hard to decide which is the most handsome element at this bakery, patisserie and restaurant: is it the interiors, the staff or the customers? The genial staff serve up Gallic classics, including what it calls "simple pleasures", such as butter croissants, pain au chocolat, baguettes with home-made jams and country butter, all washed down with tea, coffee or a mug of unctuous chocolate.

EEEC CECCONI'S
5a Burlington Gardens, W1 (020-7434 1500), open Mon-Fri 7am-midnight; Sat-Sun 8am-midnight (Sun -11pm)

It's the buzzy ambience that keeps the crowds packing the tables of this bright outpost of the Soho House empire. For that all-important 7am breakfast meeting, choose Brit or continental: a bacon sandwich or smoked salmon with scrambled eggs versus prosciutto and fontina croissant or crêpes with berries. If you can't choose, try their twist on the full English: eggs any style with Tuscan sausages, streaky bacon, mushrooms, tomatoes and toast.

THE BIG EAT

The Botanist

EE 7 Sloane Square, SW1 (020-7730 0077), open Mon-Fri 8am-11.30pm; Sat-Sun 9am-11.30pm
Occupying a prime spot on the corner of Sloane Square, this former boozier has been reborn as a casually elegant dining room and bar.

Named in honour of the adventuring botanist Sir Hans Sloane, the neutral decor is lifted by wall-hangings inspired by

Victorian journals, pressed flowers and pinned insects. At breakfast there's a huge choice to suit all appetites, from fresh fruit and pastries to omelettes, waffles and grilled kippers, not to mention a fearsome full English that comes complete with hash browns and black pudding. For those with that morning-after-the-night-before feeling, wash it down with buck's fizz or a bloody Mary.

THE DINER

EE 2 Jamestown Road, NW1 (020-7485 5223), open Mon-Fri 8am-midnight; Sat-Sun 9am-midnight

This Camden Town newcomer brings a hearty dose of Americana to the area. Much like its Soho and Shoreditch siblings, it's styled like a funky Stateside diner, serving up an all-day breakfast menu to satisfy the most rampant of appetites. Choose from pancakes, waffles, a morning grill, or huevos rancheros – in which your eggs come with re-fried beans, salsa, tortilla and guacamole.

EAST BEACH CAFE

EE Littlehampton, West Sussex (01903 731903), open Mon-Fri 10am-5pm, 6.30-9.30pm; Sat 9am-9.30pm; Sun 9am-5pm

This breezy café-style operation brings a continental holiday feel to the stunning Thomas Heatherwick building on East Beach. It's open for coffee and snacks every day with bacon, sausage or field mushroom baguettes from 10am to noon during the week, while at the weekend the menu expands to take in smoked salmon and scrambled eggs and fry-ups.

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Της Νταϊάνας Σαλεβουράκη
ΛΟΝΔΙΝΟ

» ΓΕΥΣΗ

ΑΠΟ ΤΗ ΓΑΛΛΙΑ
ΜΕ ΓΟΥΣΤΟ

Ξεκινήστε για πρωινό με croissants, brioches και pain au chocolat (ψωμί με σοκολάτα) και συνεχίστε για brunch ή μεσημεριανό με σάντουιτς με γέμιση καπνιστού σολομού.

Όσο για κανονικό γεύμα ή βραδινό, προτιμήστε ένα από τα κλασικά γαλλικά πιάτα όπως το steak béarnaise ή το coq au vin. Το Aubaine, σε έναν υπέροχα διακοσμημένο χώρο συνδυάζει γαλλικό φούρνο, pâtisserie με τα καλύτερα γαλλικά γλυκά αλλά και γαλλικό εστιατόριο.

Και όλα αυτά στην καρδιά του Chelsea, στο Brompton Cross με τα καταστήματα της Walton Street, του Conran, του Joseph και της Chanel δίπλα σας.

**Aubaine Restaurant
Boulangerie and Patisserie:**
260-262 Brompton Road, Λονδίνο
SW3 2AS, τηλ.: 0044-02070520100.
Website: www.aubaine.co.uk.



ΕΚΘΕΣΗ

Η Margot Fonteyn.

Ο ΦΩΤΟΓΡΑΦΟΣ ΤΩΝ ΣΤΑΡ

Η πρώτη ανδρομική έκθεση του διάσημου Βρετανού φωτογράφου Angus McBean (1904-1990) περιλαμβάνει 100 εγχρωμες και ασπρόμαυρες φωτογραφίες γνωστών ηθοποιών του κινηματογράφου και του θεάτρου, από τις σουρεαλιστικές απεικονίσεις της Dorothy Dickson τη δεκαετία των '30s έως τα πορτρέτα των Marlene Dietrich, Mae West, Katharine Hepburn, Vivienne Leigh και Laurence Olivier τις δεκαετίες των '50s και '60s καθώς και την πασιγνώστη φωτογραφία των Beatles που χρησιμοποιήθηκε για το εξώφυλλο του δίσκου «Please Please Me» τη δεκαετία των '60s και του δίσκου «The Beatles 1967-1970». Ανάμεσα στα πιο σύγχρονα πορτρέτα θα δείτε αυτά των σχεδιαστών Vivienne Westwood και Jean Paul Gaultier και της ηθοποιού Tilda Swinton.

Angus McBean - Portraits: Έκθεση στο the National Portrait Gallery, Λονδίνο, τηλ.: 0044-02073060055. Website: www.npg.org.uk. Διάρκεια: 5 Ιουλίου - 22 Οκτωβρίου.

Chic
steps

ΜΟΔΑ

Το μεγαλύτερο μυστικό των Βρετανίδων είναι το νέο κατάστημα γυναικείων παπουτσιών του Βραζιλιάνου αρχιτέκτονα Mauro Slomp. Με χειροποίητα παπούτσια κατασκευασμένα στη Βραζιλία, σε πολύ προσιτές τιμές (από 170-350 €), δεν πρέπει να μας εντυπωσιάζει που ανάμεσα στις πολλές πελάτισσές του ήδη βρίσκονται οι Courtney Love, Scarlett Johansson, Geri Halliwell, Katie Holmes, Paris Hilton κ.ά. Για το φετινό καλοκαίρι προτείνει σανδάλια διακοσμημένα με κρύσταλλα και αγκράφες σε έντονα χρώματα όπως το πορτοκαλί ή το κόκκινο της φωτιάς, ψηλατόκοννα ή τελείως flat, πάντα καλοσχεδιασμένα και ιδιαίτερα sexy.

Mauro Slomp London: 284 Portobello Road, Notting Hill, Λονδίνο W10 3TE, τηλ.: 0044-02089681220. Website: www.mauroslomp.co.uk. ✕

