



TUESDAY 4<sup>TH</sup> FEBRUARY 2020

## CLAUDE BOSI

### BIBENDUM

Michelin House, 81 Fulham Road  
 Chelsea, London W1K 7EH  
 +44 (0) 20 7581 5817  
 enquiries@bibendum.co.uk  
 www.bibendum.co.uk



7.30pm for 8.00pm  
 Louis Roederer Brut Premier and canapé reception  
 Five-course signature menu  
 £150 per person  
 Wines to complement every dish are carefully selected by Craig Bancroft and the wine team  
 Please enquire for exclusive wine package price



of French gastronomy.

A visit to Japan in 2008 galvanised Bosi's commitment to using only the finest produce which appears on his menus in the form of hand-dived scallops, French white asparagus, Cornish turbot, Brittany rabbit and much else besides.

*His unique culinary vision has won two Michelin stars for Bibendum, the iconic London restaurant*

Although Bosi has completely reimagined the restaurant from its origins as a (very) upscale French bistro to a bastion of fine dining, he has retained one dish that has been a signature of Bibendum since it opened in 1987 Roast Chicken de Bresse that's served as a sharing dish for or two people.

Bosi also celebrates the spirit of the original Bibendum in the restaurant's ground

floor oyster bar where the order of the day is generous platters of oysters and fruit de mer, a classic salad Niçoise and grilled native lobster with tarragon butter.

Bosi worked for legendary French chefs Alain Ducasse and Alain Passard, two major influences on his career and cooking, before relocating to the UK in the late 90's. He won his first Michelin star as head chef of Overton Grange in the Shropshire town of Ludlow, where he went on to open his own restaurant Hibiscus in 2000. He won two Michelin stars in 2004 before relocating the restaurant to London in 2007.

Bibendum scores nine out of 10 in the Good Food Guide and is one of only 17 restaurants in the country to be rated five rosettes by the AA Restaurant Guide, which named Bosi Chef's Chef of the Year in 2018. Bosi also won the Chef Award at The Catey Awards in 2018.

Claude Bosi is one of the most creative and adventurous chefs working today in the UK. His unique culinary vision has won two Michelin stars for Bibendum, the iconic London restaurant that's located, appropriately enough, in the landmark Michelin building on the Fulham Road in Chelsea.

A cathedral of gastronomy, M Bibendum (or the Michelin Man as he's more commonly known) looks down on the dining room from three beautiful stained-glass windows that make the restaurant space as distinctive as the food served within it.

There are painstakingly intricate creations such as the famous duck jelly starter that layers onion puree, crystal clear jellied duck consommé, smoked sturgeon and caviar, but also more robust dishes like My Mum's Tripe and Cuttlefish Gratin with Pig's Ear and Ham Cake, that are inspired by Bosi's childhood in Lyon, the epicentre

