

## **New autumn menu at the Josefin Restaurant, created by its new Head Chef, Cyril Chevalier**

**[Paris, 18 October 2013]** Josefin, the restaurant at the 4-star Hotel Banke, on Rue La Fayette in Paris, which belongs to the Catalan Derby Hotels Collection group, presents its new autumn menu, created by the restaurant's new Head Chef, Cyril Chevalier.

Cyril Chevalier was chosen to take charge of the Josefin's kitchens after previously having worked in the Le Copenhagen Restaurant at the Maison du Danemark on the Champs Elysées. The sunshine of Catalonia being just a short hop away from the cool spray of the North Sea, Cyril Chevalier was delighted to swap his Nordic recipes for contemporary Mediterranean cuisine, which is part of the Josefin Restaurant's DNA.

'The magnificent setting of the Hotel Banke makes you want to create beautiful things', explains Cyril Chevalier enthusiastically. 'Here, I am working for a family who celebrate colour, vivacity, beauty and originality in their establishments: this new autumn menu aims to reflect the chic, joyous, inventive and generous atmosphere of the Josefin Restaurant'.



From Valencian paella to sophisticated contemporary Basque Country *pintxos*, according to Cyril Chevalier, 'Iberian cuisine is instantly recognisable and exudes lots of flavours, irrespective of whether the presentation is homely or more elaborate'. 'To this culinary heritage, I add raw vegetables, flowers, herbs and sprouted seeds, which are my trademark I suppose, in order to provide a contrast of textures as well as a colourful addition of vitamins'.



A 'trademark' clearly recognisable in the 'multi-coloured mixed seasonal vegetables, Parmesan sablé & gazpacho vinaigrette' or the 'creamy "bomba" rice cooked in lobster jus with griddled prawns', where crunchy and creamy textures make a delightful pairing. Other highlights of this autumnal menu include: 'duck foie gras, orange jelly & crystallised kumquats', 'sautéed baby squid with seasonal mushrooms', 'turbot fillet, mashed butternut squash & chanterelle mushrooms' and 'Iberian pork loin, black pudding spring roll & baby apples'.

Josefin's regulars will also find some of the mainstays that created Josefin's reputation, 'lobster carpaccio & nori' and 'Iberian pork belly fillet', not to mention the wine list, with a strong Spanish influence of course, and notably featuring the sublime Rioja Tobelos aged in the wine cellar belonging to Jordi Clos, Chairman of Derby Hotels Collection.

Under the leadership of its new Head Chef, the Josefin Restaurant will be producing a brand new menu for every season of the year.

**About Deby Hotels Collection:**

Founded in 1968, Derby Hotels Collection is one of the most prestigious hotel companies in Spain. Its hotels are unique and original, combining art, culture and luxury. Each hotel contains a unique collection of ancient and modern works of art. They are all different and unrepeatabe, providing a new and surprising experience. At present the company has 20 luxury hotels in Barcelona, Madrid, London and Paris.

A lover of hotels, art, culture and Barcelona, Jordi Clos is the Chairman of Derby Hotels Collection and Joaquim Clos is the chain's Managing Director. The Clos family's style and identity can be seen in every corner of their hotels and apartments.

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