



Montreux, April 17th 2019

**Fouquet's brasserie opens its doors on the Swiss Riviera
at Casino Barrière Montreux**

On Friday 26th April, the 8th (and all new) Fouquet's brasserie will be opening its doors at Casino Barrière Montreux. For the first time, the legendary Champs-Élysées brasserie will have a presence in Switzerland, where it will reveal a menu created in conjunction with Pierre Gagnaire.

Well-known for its links to the worlds of art and culture, Fouquet's has been the *place to go* for Parisian food lovers in search of top quality brasserie-style classics, and a chance to be a part of the establishment's history for more than a century. Since rolled out from Paris to Cannes, Toulouse, Marrakech, La Baule, Enghien-les-Bains and Courchevel, the legendary brasserie is now adding Montreux to its collection, as part of a development strategy designed to really make it shine both in France and abroad.

The "Saxo" restaurant has been entirely transformed by interior designer Didier Rey, drawing inspiration from the intimate and melodic ambiance of the casino to create a light-filled Fouquet's, which boasts unique lake and mountain views from its large terraces.

At the heart of this new Fouquet's, you'll find everything that gives the famous brasserie its distinctive ambiance, from elegant wood panelling to glittering chandeliers, not forgetting the unmistakable studded red leather armchairs... an elegant décor that skillfully combines modernity with authenticity. Fouquet's Montreux also showcases its eternal link with the Arts and Cinema, displaying portraits and instruments of the greatest international stars; a nod to the rich musical past for which Montreux and its casino are best known.

Even more important than the cinematic and musical setting is the authentic and traditional cuisine, faithful to its French heritage. Created in conjunction with Chef Pierre Gagnaire, the menu at Fouquet's Montreux honours seasonal and local produce, skillfully combining wonderful Swiss dishes with timeless French classics. Recently voted Best Chef in the World by his peers, the 3-star Michelin chef has come up with an imaginative menu that includes Swiss specialities, as well as unmissable brasserie-style classics, such as the famous Tartare Fouquet's, braised veal loin with carrots, polenta with golden raisins and green peppercorn sauce, as well as milk-poached turbot.

From its beginnings in Paris, the legendary Fouquet's is now taking its first steps into Switzerland, along with its philosophy for authentic and traditional French cuisine, given a modern twist by celebrity Chef Pierre Gagnaire. Nestling within the Casino Barrière Montreux, the 8th Fouquet's promises shared gourmet experiences in a sociable welcoming atmosphere, in true Parisian brasserie style.

ABOUT BARRIÈRE AND FOUQUET'S BRASSERIES

Founded in 1912 by François André and subsequently developed and managed by Lucien Barrière, Diane Barrière-Desseigne and Dominique Desseigne, the Barrière group has gone through many eras to become market leader in French casinos, a benchmark in the luxury hotel industry and a global player in the world of leisure and entertainment. The Group has developed an unrivalled offering in the top of the range leisure market, founded with the view to providing operational excellence, a quality of service that is second to none and French art de vivre. Today it owns 33 Barrière Casinos, 18 Barrière Hotels* (mainly 5 stars) and more than 120 bars and restaurants, one of which is the renowned Fouquet's in Paris (with subsidiaries in Cannes,

Marrakesh, Toulouse, La Baule, Courchevel and Enghien-les-Bains) and organises more than 3,000 shows and events every year.

Intimately linked to the world of cinema, the traditional Fouquet's brasserie has embodied the "upmarket Parisian brasserie" feel since 1899. Set on the corner of Avenue George V and the Champs-Élysées, the Parisian meeting place par excellence has welcomed the worlds of cinema, art and culture for more than a century. Classic French dishes, such as Merlan Colbert (whiting fried in breadcrumbs with parsley butter) have contributed to this legendary restaurant's reputation.

Barrière has developed the Fouquet's brand by opening 6 brasseries of the same name in Cannes, Toulouse, Marrakech, La Baule, Courchevel and Enghien, all sharing the same philosophy and placing the same importance on authentic and traditional French cuisine with a menu that incorporates seasonal and local produce...

ABOUT PIERRE GAGNAIRE:

Pierre Gagnaire was born on April 9th 1950 in the village of Apinac, 60 km from St-Etienne, into a family of restaurateurs (his grandmother and his father each ran a restaurant). He would later embark on his apprenticeship with two internships in 1964 and 1965, the first in pastry making with Mr Duchamps, who had previously worked for Bernachon Chocolate, and the second at Paul Bocuse. Following on from these, he ventured into traditional French cuisine in Lyon, taking classes with Jean Vignard and Tante Alice, before being voted top apprentice from the Rhône Valley in 1968. After a year spent at the casino in Charbonnières-les-Bains, he was called up for military service in 1970 where he worked as admiral/chef aboard the Surcouf for the navy. When this came to an end, he temporarily took over the family restaurant, Le 'Clos Fleuri' in St-Priest-en-Jarez, near St Etienne, where his father had worked since 1956 and was rated 17/20 by Gault et Millau in 1980. In 1981, he earned his independence, opening his first restaurant in St-Etienne. He maintained his rating of 17/20 in the Gault et Millau guide and was awarded his Michelin star in 1982. In 1986, he received a second Michelin star, as well as a rating of 19/20 in the Gault & Millau guide. In 1990, he fell in love with a 1930's property on Rue de la Richelandière in St-Etienne, opening a new establishment there in 1992, which was awarded three Michelin stars and 19.5/20 by Gault et Millau. In 1993, he was voted Chef of the Year by his peers. Declared bankrupt in 1996, it didn't take him long to bounce back, and by November of the same year he opened his Parisian restaurant on Rue Balzac in the 8th *arrondissement*. In 1997, he was awarded two Michelin stars again and reclaimed a third in March 1998. Today, with 15 restaurants around the world and all of the Fouquet's brasseries, he has amassed a total of 14 Michelin stars. With his culinary approach and discernment now conveyed around the world, Pierre Gagnaire's aim is for both his team and his guests to experience the emotions evoked through the food that he creates.

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