



Grand Hotel Kempinski Geneva The Grill: deceptive simplicity all round...

Last touch to Grand Hotel Kempinski Geneva's food and beverages offering, The Grill has just opened. Located on the first floor of the Hotel, its motto is: quality and simplicity. Both what is on the plate and around it have been thought through down to the smallest details, with top quality as a benchmark at each step.

The tasty and the tasteful

Conceived by interior decorator Tarek Hegazy, of A.B. Living Design, The Grill reflects first and foremost a state of mind. One doesn't come here to gobble a snack, but to enjoy simple yet first-rate fare. The colour scheme is dominated by red and black: the colours of emotion. The Grill mirrors the minimalism of the rest of the building, while using classical materials.

The Grill is entered through a spacious welcome area with a bar, where it is possible to sip one's aperitif comfortably ensconced in an armchair. Here, wood is ebony, set off with gold-leaf gilding. On the floor, black Brazilian granite smoothes the visual transition between the bar area and the dining room, the floor of which is made of old walnut, brought from England.

Surfaces have received exclusive treatments. Here, 10 cm by 10 cm copper sheets made of burnished strips, assembled by hand in Chicago. There, a wall is covered in mother of pearl which, applied on a chocolate brown background, seems to shimmer in the distance.

The tables are decked with red table runners and red roses, and the pelmets above the floor-length windows are also red, thus breaking with the colour code prevailing in the rest of the hotel.

Revisited culinary tradition

The kitchen, with its 1.4 m grill and 1.8 m spit, is open onto the dining room and two large walk-in fridges with glass windows reveal, to those interested, the various cuts of meat and fish waiting to be prepared.

The menu, devised by Chefs Olivier Villette and Rodolphe Collet, is based on traditional French cuisine, but aims to reinterpret traditional dishes. The best illustration of the implementation of this concept is the "pâté pantin". One of the great classics of French cuisine, at The Grill it is made only from veal and duck, with a centre of duck foie gras, and served with green tomato chutney, spiced up with ginger and lime. Also to be mentioned is the "tarte Tatin" with its double cream from Gruyère – a Swiss speciality – and apple sorbet, invented by pastry Chef Jean-Marc Guillot, whose creations and skills have earned him several prestigious cooking awards.

All preparations are carried out entirely by the Grill brigade. This is so, for instance, in the case of the smoked salmon, which is seasoned and smoked on the premises.

Simple but expressive fare

It is precisely the dishes' simplicity that makes them so complicated to prepare. Since the products are just grilled or roasted, the raw material needs to be impeccable. To ensure the best quality deliveries on a constant basis, the Chefs consulted all meat and fish suppliers before finalising the menu. Beef comes as Simmental (from Switzerland), Charolais (from Burgundy), US or Wagyu Kobe (from Australia); lamb is from Scotland, from Limousin or Adret (both in France); duckling from Challans (in Brittany) and chicken from Bresse (in Burgundy). Fish lovers will have a choice between Scottish salmon, blue lobster from Brittany or sea bass. This selection will vary according to the seasons and fishing periods.

The meat and fish will be mostly just spiced up with salt, pepper or oil. But not any old ones! Besides the traditional salt from Gu erande, you will be able to choose between pink salt and black salt from Hawaii, with its hint of volcanic sulphur. Pepper comes in colours: black, white, green, pink-red. As to oil, it flirts with chilli and leeks.

The Grill also offers exceptional dishes, upon reservation, such as whole truffle in puff pastry, foie gras in brioche, roasted Bresse chicken, leg of baby lamb from the Pyrenees or knuckle of veal.

Wines for pleasure

On the initiative of the hotel's F&B manager, Marc Duverneuil, the wine list is geared to offering guests maximum pleasure, free from the straitjacket of conventions. Therefore it is organised according to flavours, rather than following the regions of origin. The whites will be "fresh and fruity" or "fine and elegant"; the reds will be "fruity and light", "intense and generous" or "structured and heady". In each category, there will be a choice between Swiss wines, well-known French ones and New World discoveries. A selection of vintage and rare wines will cater to the needs of the more enlightened aficionados.

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To book or for further information visit
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Bookings The Grill: tel. +41 22 908 92 20
During the week, 3-course menu @ CHF 68 or main course + dessert @ CHF 48.

FOR FURTHER INFORMATION, CONTACT:

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