



swissôtel **KRASNYE HOLMY**
MOSCOW

A PASSION FOR PERFECTION

NOT TO BE MISSED...

Dear friends,

Another 'gastronomy' month is coming to an end. March will conclude with a visit of a Michelin star Chef Daniel Chambon. Passionate about French cooking, he will present his interpretations of the Provençal dishes at our Kai restaurant.

City Space will welcome Andy Pearson who ranked 25th on the top 100 list of people to have shaped the UK bar industry, as voted for by readers of Theme Magazine, being described as "The Jamie Oliver of Drink".

We're looking forward to seeing you soon.



MICHELIN STAR CHEF DANIEL CHAMBON AT KAI RESTAURANT & LOUNGE MARCH 22 - 26, 2010

Join us for lunch or dinner and try the new original menu filled with fresh aromas of spring from the South of France from the French Michelin star chef **Daniel Chambon**.

The famous French Michelin star chef and the owner of three toques by Gault et Millau guide was named one of the twelve "Great Chefs of Tomorrow" in 1995 and "Master Chef of France" for his signature dishes



French Michelin star chef Daniel Chambon.

with foie gras and truffles.

With one Michelin star to his name, he is the proud owner of the Le Pont de l'Ouyse, a small and charming one-star Michelin restaurant located in the south of France, Souillac, a region where the local produce is famed worldwide for its outstanding quality.



Pont de l'Ouyse, a charming one-star Michelin restaurant

Chef Chambon's motto is "Le plus difficile est de faire simple" (The most difficult part is keeping things simple) and no great chef can achieve that without simple raw materials which are the best of their kind. Selecting the best of the best of raw ingredients and allowing them to express their natural flavours is the essence of Chef Chambon's cuisine.



Chef Chambon's motto is "The most difficult part is keeping things simple"

Price of the business lunch – 1,650 RUB per person, including choice of two starters, main dishes and desserts as well as tea or coffee.

Dinner à la carte

For further information and to book a table at Kai Restaurant & Lounge, please call: +7 495 221 5358



**ANDY PEARSON
AT CITY SPACE BAR & LOUNGE
MARCH 22 – 27, 2010**

Andy Pearson, the owner of the Intoxicology, a company dedicated to turning bartending experience into valuable advice for a variety of people from Bar & Restaurant Owners to Brand Managers, Bartenders and of course consumers themselves.



Andy Pearson

Andy is the Champion of the United Kingdom Bartenders Guild National Cocktail Competition 2007 and the resident drink expert for the BBC television show "Something for the Weekend". Andy is the veteran of numerous cocktail competitions at national and international level; and is

now a well respected judge. In Moscow he will introduce some of his world-famous creations, like "Spirit-57"

Prices of cocktails start from 700 RUB.

Free parking is provided for the guests of the bar.

For further information and to book a table at City Space Bar & Lounge, please call: +7 495 221 5357



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