

THE FIRST *TASTE*

The Milanese beat us at our own game with the heavenly tearoom and patisserie Marchesi 1824 opening in London this May.

We're pretty good at the tea and cake thing in the UK, but there's no denying the Milanese can teach us a thing or two about refined style. Arriving in London from Italy, Pasticceria Marchesi 1824 opens on Mount Street this summer with immaculate cakes and confectioneries in an intimate, opulent setting.

High fashion's relationship with the sensory power of food is intensely romantic — whether it's Kate Moss nibbling a melting Magnum while she slinks down the catwalk, or a Molly Goddard presentation staged around a joyous dinner party

— so it makes perfect sense that the oldest and most prestigious patisserie in Milan was acquired by the Prada Group in 2014.

The first location outside of the Italian fashion capital, the Mount Street space riffs on the three stores in Milan, with cherry wood blending with original wooden features, and lanterns illuminating black and yellow Siena marble underfoot. Mount Street offers morning coffees and evening cocktails, as well as having a dedicated tearoom, just like the original store on the Via Santa Maria alla Porta

has since the early 1900s.

To eat, there will be luxury chocolates and biscuits across a range of classic flavours (think marmalade, coffee and praline) as well as small pastries, miniature cakes and the pinnacle of Italian patisserie, the iconic Marchesi Panettone. The yeast leavened cake is made using 100% Italian wheat flour, naturally processed "six-crown" grapes, candied Sicilian oranges, Madagascan Bourbon vanilla and honey from the Berici hills.

Time to relinquish the Brit crown for tea and cake? We think so — make it a Prada headband.



10 coolest things to do in London this week

From Royal Academy of Arts Summer Exhibition 2019 to 100 years of the Negroni, this is how you should be spending your week and weekend...

BY ANNA GORDON 1 day ago



5. Prada Marchesi 1824

Prada does pastry at the new café and store recently opened on Mayfair's Mount Street. Paying homage to one of Milan's finest patisseries, London can now enjoy its fineries from chocolates to pastries and the iconic panettone in beautifully traditional and opulent surroundings.

117 Mount Street, London W1. pasticceriamarchesi.com

<https://www.gq-magazine.co.uk/gallery/things-to-do-in-london-this-week>¹

¹ GRAN BRETAGNA-GQ-MAGAZINE.CO.UK-PRADA-MARCHESI-11.06.19

TWINFACTORY.CO.UK

Prada's Pasticceria Marchesi opens in London

29.05.2019 | [BLOG](#) , [FASHION](#) | BY: JORDAN ANDERSON



Yesterday Italian fashion house Prada opened the doors to their Marchesi 1824 store in Central London. The pastry shop, the first of its kind outside of Milan, replicates the scenery of its Italian location. The Pasticceria Marchesi, founded in 1824, has overtime become one of Milan's signature spots, known for its fine patisseries, chocolates and traditional Milanese panettone. This vision of traditional elegance was channelled in its London location with elegant cherry furnishings and carefully restored tiling provided for the convenience of the enjoyment of the store's wide selection of traditional Italian confectionery. The Pasticceria Marchesi is currently opened to the public and sits along Mount Street in Mayfair.



<http://www.twinfactory.co.uk/pradas-pasticceria-marchesi-opens-in-london/>¹

¹ GRAN BRETAGNA-TWINFACTORY.CO.UK-MARCHESI-06.06.19

VOGUE

ÉDITION PARIS ▼

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MAGAZINES & ABONNEMENT



VOYAGES

5 nouveaux restaurants à connaître absolument à Londres

PAR JADE SIMON

6 JUIN 2019

Une pâtisserie comme en Italie, un comptoir nippon designé par Kengo Kuma, un dîner futuriste... Alors que la Fashion Week homme printemps-été 2020 y débute aujourd'hui, plein phare sur les restaurants du moment où déjeuner et dîner à Londres.





Une pâtisserie italienne : Marchesi 1824

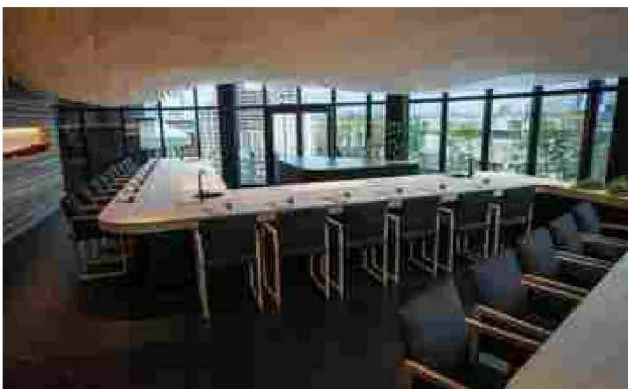
Véritable institution à Milan, **Marchesi 1824** débarque ce printemps à Londres. Installée dans le quartier de Mayfair, entre les murs d'une ancienne boucherie, cette pâtisserie a été entièrement redécorée par l'équipe d'architectes de **Prada** (propriétaire de la maison depuis 2014). Comme ses aînées milanaises, on y retrouve du mobilier en acajou, des tables en marbres ou encore des fauteuils en velours vert. Sans oublier le menu, presque inchangé, qui propose un café 100% arabica toréfié par le barista expert de la Galleria Vittorio Emanuele II, des brioches fondantes, des sandwichs *tramezzini* ou encore une myriade de chocolats et de pâtes fruitées.

117 Mount St, Mayfair, London W1K 3LA, Royaume-Uni, Tel.+44 20 8075 5380

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REJOIGNEZ LE CLUB



Un omakase de haut vol : Endo at Rotunda

Tout juste ouvert, **Endo at Rotunda** bénéficie déjà de critiques dithyrambiques. Pas si étonnant, quand on sait que ce nouveau restaurant japonais mené par le chef **Endo Kazutoshi** (passé par la case Zuma) initie aux

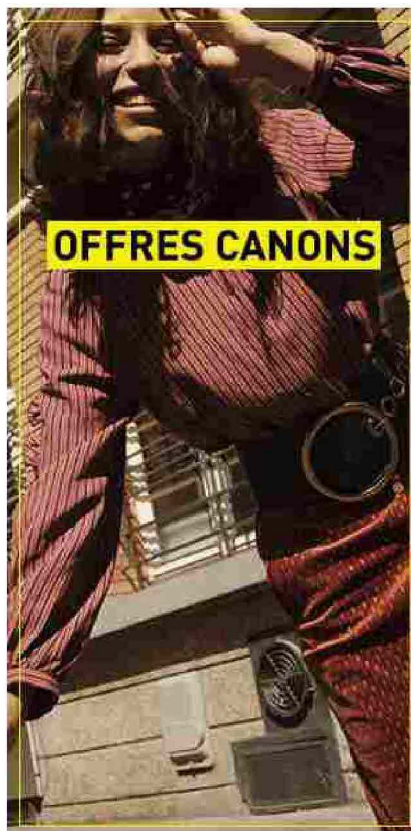
joies de la cuisine omakase. Accoudé au bar en bois d'Hinoki, vieux de 20 ans, on découvre, au gré des envies du chef, des sushis, des sashimis, du poisson grillés...

Plus fin que les uns que les autres. Des petites assiettes délicieuses à déguster en prime dans un décor épuré signé **Kengo Kuma**.

Television Centre, 8th Floor, The Helios, 101 Wood Ln,

London W12 7FR, Tel.+44 20 3972 9000

<https://www.endoatrotunda.com/>



Une brasserie à la française : Soutine

Avec aux commandes l'équipe du **Wolseley**, **Soutine** vient d'ouvrir ses portes dans le quartier de St John's Wood à Londres. Un brin nostalgique, le lieu réplique à s'y méprendre le décor d'une brasserie du début du siècle, avec ses boiseries sombres, ses portraits naturalistes et ses banquettes en cuir cognac. A la carte? Les grands classiques de la cuisine française à toutes les sauces: Hûîtres fraîches, soupe à l'oignon, avocat-vinaigrette; croque-monsieur, salade niçoise, confit de canard, mousse au chocolat... On oublierait presque qu'on se trouve à Londres.

60 St John's Wood High St, St John's Wood, London

NW8 7SH, Royaume-Uni, Tel. +44 20 3926 8448

<https://www.soutine.co.uk/>



Un dinner futuriste: Bob Bob Cité

Après avoir imaginé **Bob Bob Ricard** en 2008, **Leonid Shutov** dévoile, cette année, **Bob Bob Cité**. Au cœur du Leadenhall Building, ce nouveau restaurant mise sur une décoration futuriste délirante signée **Brady Williams** dans laquelle on ne sait plus bien si on se trouve dans le dinner d'un vaisseau spatial, dans un paquebot aux murs laqués ou encore dans un bar tokyoïte où défile des chiffres digitalisés. Tandis qu'à la table c'est le chef étoilé **Eric Chavot** qui mène la danse avec un menu twisté d'influences françaises.

Level 3, 122 Leadenhall St, London EC3V 4AB,
Royaume-Uni, Tel.+44 20 3928 6600

<https://www.bobbobcite.com/>



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Une table tournée vers la Sicile: Circolo

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Après **Gloria** dans le quartier de Shoreditch, fréquenté par **Alexa Chung** ou encore **Mick Jagger**, le groupe italien poursuit son extension londonienne du côté de Soho. En plein cœur de la capitale britannique c'est là qu'on retrouvera, en juin prochain, leur nouvelle table tournée vers la Sicile. Nommée **Circolo**, cette nouvelle adresse de 857m2 comprendra en prime, une belle terrasse. Avec le chef **Salvatore Moscato** et son équipe de choc en cuisine, le menu rassemblera un florilège de grillades à la sicilienne (des brochettes de calamar au citron, de porc de Cinta Senese...), des pizzas napolitaines géantes, proposées au mètre, mais aussi un sundae plaisir coupable d'un litre saupoudré de morceaux de cookies et des granités aux agrumes comme à Palerme. Le rendez-vous est pris.

Rathbone square - Fitzrovia

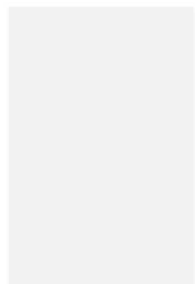
Ouverture 28 juin 2019

LONDRES

RESTAURANTS

HOTEL

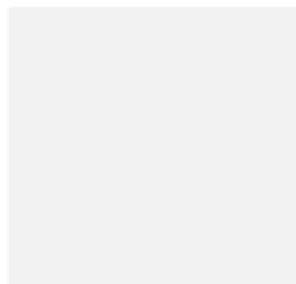
Vogue Recommande



LA SAGA DES
DIAMANTS

Les diamants
les plus
spectaculaires,
épisode 1 : Le
sorry gift

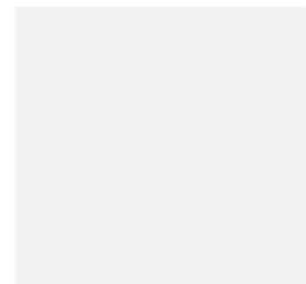
PAR
JÉRÔME
HANOVER
18 MARS 2019



ROYAL BABY

Pourquoi Meghan Markle
et le prince Harry ne
poseront pas devant
l'hôpital avec leur bébé ?

PAR ALEXANDRE MARAIN
12 AVRIL 2019



INSPIRATION

Happy birthday Barbie:
How the 60-year-old doll
is staying relevant

PAR EMILY CHAN
9 MARS 2019

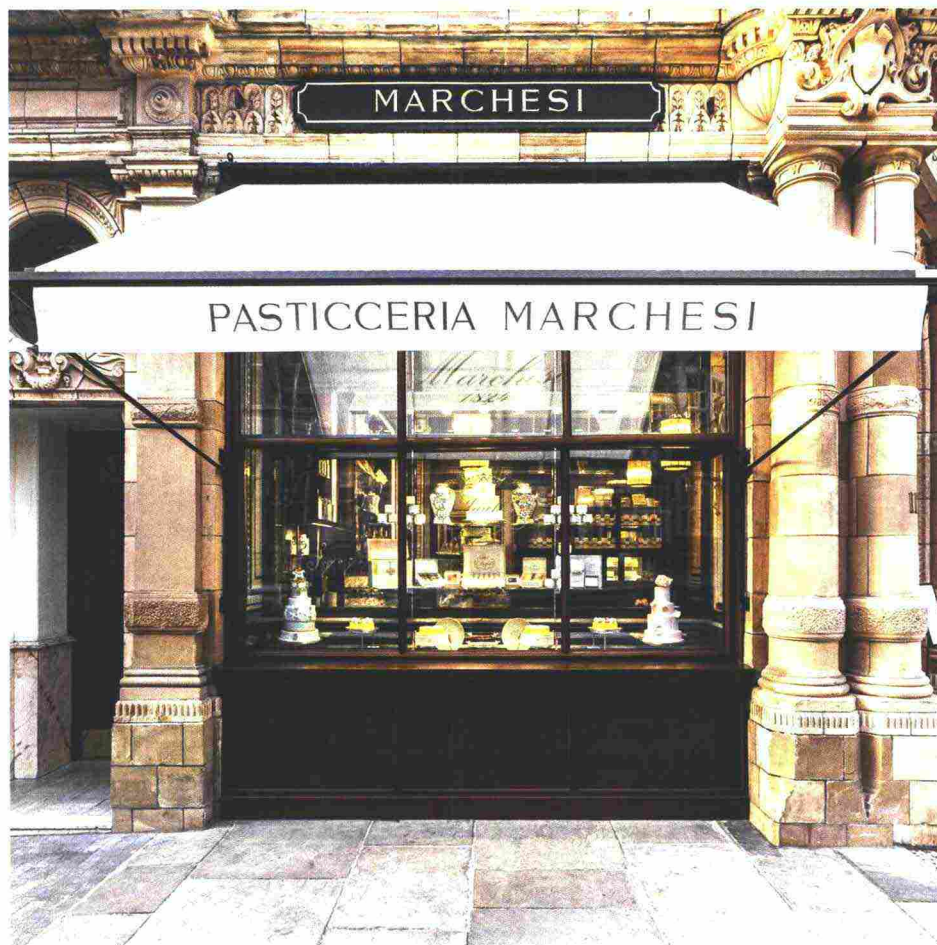
ÉDITION

PARIS ▾

ELLE DECOR LIKES

[5]

Doghe in legno, lanterne sul soffitto e marmi preziosi per i pavimenti. L'estetica d'altri tempi di Marchesi 1824 sbarca a Londra, primo store estero della pasticceria meneghina nota per la produzione artigianale del panettone. Settanta metri quadrati da scoprire nel prestigioso quartiere di Mayfair. pasticceriamarchesi.com



Caramelle, bonbon e caffè. I dolci dei milanesi arrivano a Londra

di Murielle Bortolotto

La pasticceria italiana nella capitale britannica. Meta preferita di un'elegante clientela cosmopolita, Marchesi vola oltre La Manica. Simbolo dello stile milanese dal 1824, a partire dalla sede storica in via Santa Maria alla Porta e, dopo l'acquisizione del marchio da parte di Prada nel 2014, con le aperture in Galleria Vittorio Emanuele II e in via Montenapoleone, arriva nel cuore della City con una nuova boutique al n. 117 di Mount Street. Ad affiancare la caffetteria e i tradizionali dolci italiani ci sono caramelle, bonbon, cioccolatini, praline e un'accogliente saletta dedicata alla degustazione della più classica bevanda british, il tè, con una varietà di scelta per ogni momento della giornata. Il menù, creato appositamente, è servito su fini porcellane Rosenthal con posate d'argento Sambonet. Tutti i dessert vengono preparati in loco e presentati in ricercati packaging per garantire l'altissima qualità gastronomica che da quasi due secoli è sinonimo di Marchesi 1824. All'interno, il locale conserva le decorazioni originali ottocentesche alle pareti, mentre gli arredi, in legno di ciliegio, sono liberamente ispirati agli store di Milano. Preziosi pavimenti, in marmo nero e venato giallo Siena, ne accentuano l'allure. Per una pausa di dolcezza in ogni momento della giornata. -

35 ELLE DECOR

40 COOK

LE NUOVE APERTURE

COOK.CORRIERE.IT

VENEZIA



Lungomare
Marconi 41,
Lido di Venezia
Sito:
*Hotelexcelsior
venezia.com*

BISTROT DEL MARE BY CERA

Dal primo di giugno ha aperto sulla Terrazza Tropicana dell'Hotel Excelsior Venice Lido Resort questo *pop up restaurant* estivo firmato dallo chef veneto bistellato Lionello Cera. In carta classici piatti di mare e di terra della tradizione veneziana riletti in chiave contemporanea e creativa

MILANO



Via Comune
Antico, 15
Milano
Sito:
Altatto.com

ALTATTO

Un bistrot di design che propone alta cucina vegetariana — dall'aperitivo alla cena —, creato fra le mura di una storica panetteria milanese da tre giovani professionisti: Cinzia, Sara e Giulia, conosciutesi lavorando a fianco dello chef Pietro Leemann, del ristorante stellato «Joia»

LONDRA



117 Mount St,
London, Londra
Sito:
*Pasticceria
marchesi.com*

MARCHESI 1824

Questa è la prima pasticceria all'estero dall'antico marchio milanese. Qui, nel quartiere Mayfair, propone i suoi celebri panettoni, ma anche praline, torte, bignè, cioccolatini e monoporzioni da portare via in eleganti scatole o degustare insieme a un tè seduti a un tavolino



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AN ITALIAN GEM

Ristorante Da Ivo doesn't only owe its fashionable reputation to its famous patrons but also to its charm as a traditional Venetian trattoria with great character and class. Owner Giovanni resembles a friendly bear and may hug you or crush your hand in an effort to make you feel undoubtedly welcome.

Inside, you'll notice paintings by locals as well as the quirky but extremely precious sketches, drawn spontaneously on napkins, by the likes of George Clooney, Elton John and even the revered artist Damien Hirst.

The small restaurant has hidden, private corners where you can remain incognito. I had no idea that Bono and his wife were sitting a few yards away from me, and his bodyguard right next to us, until my friend dropped it into the conversation, and I nearly choked on my sea bass.

Located adjacent to the canal you can arrive directly by gondola, or like Clooney did for his bachelor's (but with a lot less fanfare) through the porta d'acqua.

In the kitchen, Luciano and Marcella's passion for cooking centres around natural flavours, fresh seafood from the Rialto market and the best meat. Tall, muscular Rachid will explain whatever you need to know. The portions are hearty and beautifully presented, the emphasis on quality rather than hooking passing tourists. As usual in Venice, fish is a speciality, with starters like misto crudo (a sort of Venetian sushi, with marinated raw fish) and tortellini di ricotta e spinaci con salsa di basilico (pasta with ricotta, spinach and basil sauce) designed to prepare you for the superb baked turbot with potatoes, olives and cherry tomatoes. ristorantedaivo.it



A NEW ERA FOR QUAY

One reviewer has described the fare at Quay as 'complex, daring, inventive, gorgeous, playful and assured. Close to perfection.' Of its location, another has said 'the dining room juts out like an eyrie overlooking Sydney Harbour, with full views (not glimpses) of the Opera House and bridge'. Voted Nr 1 in the country by *Gourmet Traveller* in 2019, Quay is, indeed, one of Australia's most celebrated restaurants and represents an organic space reflective of executive chef Peter Gilmore's inspired cuisine. Gilmore is known for working closely with farmers, fishermen and artisans who cultivate bespoke produce exclusively for Quay. quay.com.au



HUB OF SWEET EXCELLENCE

Since opening its doors in 1824, Pasticceria Marchesi has evolved from being a much-loved patisserie offering traditional specialities, made the old-fashioned way, to a landmark venue doing, well... pretty much the same, albeit with a contemporary twist. The original shop, which became a busy and popular café in the early 1900s, has retained the style of the times with coffered ceilings, vintage mirrors and art-deco lighting. Settle in for the panettone, renowned in Milan, and cup of simply delicious coffee during your next visit. pradagroup.com

SCROLLING



PASTICCERIA MARCHESI APERTURA NUEVA TIENDA EN LONDRES

Marchesi 1824 —pastelería milanesa tradicional perteneciente al Grupo Prada— abre un nuevo espacio en Mount Street, una de las calles más prestigiosas de Mayfair en el corazón de Londres, por lo que es la primera tienda fuera de Milán, Italia.

Fundada en 1824, Pasticceria Marchesi es una de las más antiguas y finas pastelerías de Milán, reconocida por excelencia en la gama de pasteles, chocolates y por el tradicional panettone que produce.

Desde hace casi dos siglos, Marchesi 1824 destaca por sus finas pastas, sus suaves croissants y su selección de chocolates. La tienda londinense combina esta tradicional gama de confitería italiana con una amplia selección de caramelos, bombones, chocolates, pralines y dulces, rodeados de elegantes muebles de cerezo y originales azulejos cuidadosamente restaurados como elementos decorativos.

