

# Mövenpick Hotels & Resorts brings the best of French “Bistronomie” to its restaurants around the world

## Hospitality group’s talented chefs take inspiration from global culinary movement to create seven exclusive dishes for latest food promotion

Baar, Switzerland, 4 October, 2017: Mövenpick Hotels & Resorts is bringing the best of “bistro” and “gastronomy” to its restaurants around the world in its latest “Bistronomie” food promotion, which runs from October 20 to November 20, 2017.



Taking inspiration from a trend that started in France two decades ago and has now become a global culinary movement, the hospitality group’s talented chefs have created seven exclusive “Bistronomie” dishes.

The “Bistronomie” concept was conceived in the 1990s when young French chefs with haute cuisine training re-interpreted classic dishes and served them in a new breed of casual, less stuffy, “bistro”-style restaurants.

Today, “Bistronomie” is synonymous with high-quality French cuisine with a twist and Mövenpick, which is renowned for its culinary expertise, has mastered it.

Made from the best quality ingredients and prepared to perfection, the seven dishes on its new “Bistronomie” menu include “Salade Niçoise”, “Plateau de Fruits de Mer” (Seafood platter), “Moules Marinières” (Mussels with garlic and sweet cream butter), “Cabillaud à la Bordelaise” (Cod fillet), “Pot au Feu à la Bourgeoise” (Beef topside hot pot) and “Cordon-bleu au Comté” (Veal rump steak).

In line with the company’s commitment to offering personalised experiences, the individual preferences and tastes of guests have been taken into consideration, with vegetarian options available – “Pot au Feu Végétarien” (Vegetable hot pot) - for example. In addition, some dishes such as the seafood platter are customisable to include specific ingredients selected by diners.

Guests with a sweet tooth are also in for a treat with Mövenpick’s version of “Café Gourmand” – a French take on the British “afternoon tea”. The “Bistronomie” “Café Gourmand” combines aromatic Mövenpick coffee with “Reine de Saba” (“Queen of Sheba”), an irresistible chocolate cake baked with Mövenpick’s very own 72% cocoa Swiss chocolate.

“When it comes to gastronomy, Mövenpick is a pioneer, known for its culinary innovation and ability to create classic dishes with a twist, which is very much akin to the “Bistronomie” movement,” said Olivier Chavy, President and CEO of Mövenpick Hotels & Resorts.

Thomas Hollenstein, Director of Food & Beverage Europe, Mövenpick Hotels & Resorts, who has led the team of chefs developing the “Bistronomie” dishes, added: “We have encapsulated the essence of French cuisine, but in a fresh and exciting form and importantly, acknowledging the personal tastes of our discerning diners and guests around the world.”

More information: <https://www.movenpick.com/en/restaurants/bistronomie/>

Download link film: <http://bit.ly/2hdclff>

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For further information, please contact:

Laura Perez Diaz  
VP Communications Corporate  
Shatha Tower Floor 39, Office 3903  
Dubai, United Arab Emirates  
[laura.perez@movenpick.com](mailto:laura.perez@movenpick.com)

Tina Seiler  
PR & Communication Manager Corporate  
Oberneuhofstrasse 12 | 6340  
Baar, Switzerland  
Phone +41 41 759 19 28  
[tina.seiler@movenpick.com](mailto:tina.seiler@movenpick.com)

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