

## PRESS RELEASE

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December, 2019

« The Okura Tokyo »  
Nouvelle Epoque & Paris Le Gabriel  
Special Feast: The World of “Nouvelle Classique”

In spring 2020, Nouvelle Epoque, the French fine dining venue at The Okura Tokyo, will organize

a collaborative event with Le Gabriel, a two-Michelin- starred restaurant in Paris.

Tetsujiro Takahashi, head chef of Nouvelle Epoque, who imbues sensitive and free inspiration into his cuisine, will meet with Jérôme Bancetel, head chef of Le Gabriel, who is renowned for his elaborated and audacious culinary style. With “Nouvelle Classique” as their common theme, the two Grand Chefs will concoct a single course featuring both of their unique sensibilities and points of views.

For this occasion, Thomas Fefan, the maître d’hôtel of Le Gabriel, who has just obtained the M. O. F. title (Best Craftsman of France, section of *Service et les Arts de la table*) in 2019 will accompany them to bring even further gracefulness to this gastronomic scene with his excellent technique.

Special Feast  
The World of “Nouvelle Classique”



Dates: March 6 (Fri.), 7 (Sat.), and 8 (Sun.), 2020

Venue: Nouvelle Epoque

Menu: Special Course Menu

Lunch: 20,000 yen\* / Dinner:50,000 yen\* (tax and service fee not included)

\*Drink fees not included (wine pairing menu also available).

\* Lunch served on March 8 (Sun.), 2020 only.

Today, we share information that goes beyond genres or frontiers, and that shows a wide variety of perspectives and values. The Okura Tokyo believes in the great and eternal presence of all that is “Classic.” Nouvelle Epoque was born with The Okura Tokyo inauguration, as it succeeded the former French restaurant La Belle Epoque, and followed its tradition of excellence. Extremely respectful of the basics of French cuisine—from the choice of ingredients, dishes, presentation, and table art to the interior decoration—Okura’s new French restaurant expresses this through modern lightness and a stylish Japanese sensibility.

La Réserve Paris is a residence-like hotel which offers an escape from the hustle and bustle of the Champs-Élysées. Its main dining venue, Le Gabriel, oozes with Parisian culture and aesthetics, providing a marriage of classicism and modernity in its playful cuisine along with graceful and qualified services.

This event will showcase the collaboration of two Grand Chefs on a single course inspired by their shared theme of “Classic in the New Era,” combining both of their personalities and styles. We would very much appreciate it if you could introduce this story of harmony born from a combination of ingredients selected by Japanese and French chefs—a story that will bring on a new era.

#### ■Profile of Chefs

##### Jérôme Banctel

Born in Rennes in 1972, he started his career in French cuisine at the age of 16. He played an active role at many renowned Michelin-starred restaurants such as Jules Verne, Les Ambassadeurs de l’Hôtel de Crillon in Paris, L’Ambroisie, and Lucas Carton. In 2015, he started working as head chef of Le Gabriel at Hôtel Réserve Paris, and has obtained two stars at once. He has also published the recipe book *Jérôme Banctel La Réserve de Paris* in November 2019.

##### Tetsujiro Takahashi

Born in 1974, he started his career in Tokyo at the age of 22. He left for France in 2003 and worked at many respected establishments, including Le Charlemagne and Maison Lameloise in Bourgogne. After returning to Japan, he entered Hotel Okura Tokyo via Mandarin Oriental Tokyo. He played active part at banquet and fine dining venue, La Belle Epoque, and has been head chef of Nouvelle Epoque since day one.

Le Gabriel, LA RÉSERVE DE PARIS - HOTEL AND SPA  
42 avenue Gabriel 75008 Paris [www.lareserve-paris.com](http://www.lareserve-paris.com)

#### ■French Fine Dining Nouvelle Epoque

Started with The Okura Tokyo as its fine Dining which succeeds Okura’s legacy. Courses made with ingredients from various regions of Japan by Japanese traditional cookery present new classic style today in the refined space designed by Yoshio Taniguchi.

The Okura Tokyo The Okura Heritage Wing 5F  
2-10-4, Toranomon, Minato-ku, Tokyo  
TEL : (03)3505-6073  
11:30~14:30 / 17:30~21:30 56 seats, 1 private room  
[https://theokuratokyo.jp/dining/list/nouvelle\\_epoque/](https://theokuratokyo.jp/dining/list/nouvelle_epoque/)



■For inquiries about The Okura Tokyo, please contact Hotel Okura Tokyo /PR. \_\_\_\_\_  
Matsumoto / Oguri Tel. 03-3224-6731 Fax.03-3224-6727 E-mail: pr@tokyo.hotelokura.co.jp

■For inquiries about this press release, please contact Vision A. \_\_\_\_\_  
Ichikawa/ Suenaga Tel.03-3402-5574 Fax. 03-3402-5452  
E-mail:mari@vision-a.com/yoko@vision-a.com