



INTERCONTINENTAL.
MARSEILLE – HOTEL DIEU



LIONEL LEVY :
STARRED LEADER OF THE NEW MEDITERRANEAN CUISINE

Rightfully seen as the leader of the new Mediterranean cuisine, Lionel Levy learned his trade from internationally acclaimed chefs such as Éric Fréchon and Alain Ducasse. Having moved to Marseille in 1999 the city has become his adopted home and it is here that he has gained mastery of the local cuisine-the result being a Michelin-star holder since 2005. Inventive, inquisitive and always eager to discover new recipes best sums up this chef. Above all his menus showcase local, in season produce with a selection of the best freshly-caught fish from the Vieux-Port, market garden vegetables grown locally by the best growers and meat from farmers who take pride in what they do. At the InterContinental Marseille – Hotel Dieu, Lionel Levy oversees all culinary matters throughout the hotel: the bar and the two restaurants that differ completely.



Le Capian : The Capian bar gets its name from the bowsprit of the “pointu” boat: small local fishing vessels with rounded contours and bright colours found in all the ports around the Mediterranean. The bar serves delightful cocktails and deliciously tasty food, either inside in an elegant setting where contemporary meets classic, or outside on the terrace overlooking the Vieux-Port.

Les Fenêtres : Towards the end of the 18th century, ships’ masts were used in the construction of the very typical Marseille buildings known as « 3 fenêtres », (three windows)with their 7-metre facades that housed three very tall apertures. Similar windows are found in the Fenêtres brasserie with its chic deco of warm tones. The cuisine here is inspired by all things Mediterranean and truly symbolized by Lionel Levy’s signature dish-the milk-shake de bouillabaisse- a dish that is totally emblematic of Marseille, but revisited by the chef himself. Other noteworthy dishes here are the sardine and anchovy pissaladière with onion marmalade flavoured with star anise, fillet of Mediterranean sea bass and Hôtel-Dieu tendercrisp profiteroles.

Alcyone : The gastronomic restaurant Alcyone earned its first Michelin in February 2014 and has become the elected rendezvous for the very best in Marseille cuisine, a mix of elegance and delicacy. Each dish that issues forth from Lionel Levy’s kitchens tells a culinary tale, inspired by Marseille, stimulated by exceptionally high quality, fresh, local produce and brought to life by the chef and his magnificent staff. Stimulus is largely provided by the local, natural resources offering a wealth of produce that makes for frequent new and creative menus, coinciding with the tides and seasons. Every day sees Lionel Levy happily experimenting with new savours and flavours to delight and surprise patrons of the restaurant. *Alcyone*, derived from Greek mythology, was the daughter of Aeolus, king of the winds. Here is what Lionel Levy has to say: “*Our wish is to offer your taste buds a gastronomic trip, crammed with emotion and overflowing with the savours and spices of the Mediterranean*”

LIONEL LEVY:
« CHALLENGE MOTIVATES ME »

Question: How did your culinary vocation come about?

Lionel Levy: Part of my childhood was spent living over a restaurant with the smell of cooking wafting up and kitchen sounds attracting me. I often called in to the restaurant which became a second home. I quickly realized that I wanted to be a chef. The owner, Alberte, was from Oran. While she had no formal training her cooking was absolutely delicious. The sounds, the spices and the atmosphere had a deep effect on me and I decided to study at the Ecole hôtelière in Toulouse.



Q :Where did you first learn your trade?

L.L. : My first job was with Gérard Garrigues, who now runs the *Moulin* restaurant in Caylus. He is more or less my mentor: it was he who sent me to Paris, where I worked with Yves Camdeborde, a leader in bistro cuisine. I then worked with Éric Fréchon, a three time starred chef with the *Bristol*. Then I learned that Alain Ducasse, with whom I had always dreamt of working, was coming to Paris. My dream became reality, as I was lucky enough to work with him at both *La Grande Cascade* and the *Spoon*.

Q : So how did you happen to come to Marseille, that has since become your adopted home ?

L.L. : Knowing that I wanted to move on and be my own boss, my mentor Gérard Garrigues put me in contact with Jean-Pierre Descous, who had then taken over *La Samaritaine*, a brasserie on the Vieux-Port. At the very same time Alain Ducasse offered me a wonderful opportunity abroad, which I resolved to refuse. "Go for it" he encouraged me and so thus I opened my own restaurant, *Une Table, Au Sud*, in November 1999 at the age of 27, knowing nothing of Marseille. I kept this restaurant for 13 years then decided to accept a new challenge.

Q : This was the InterContinental Marseille...

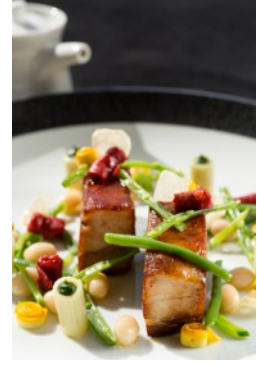
L.L. : When I learned of the initial project to convert the Hôtel-Dieu into a hotel, I decided that I was interested. I had a wonderful meeting with the management of the InterContinental Marseille, who were genuinely interested in the city and its evolution. I feel that I managed to communicate my enthusiasm to create an excellent venue where each one feels at home: 3 settings, each with its own personal atmosphere, where I could serve up Mediterranean gastronomy in a meaningful way, always remaining true to the spirit of the Marseille.

Q : You earned your first Michelin in the *Alcyone* mere months after the opening. This is a superb recompense for hard work, no? Tell us what is really specific of the food served here.

L.L. : The *Alcyone* offers original cuisine. It is a veritable cocoon, allowing my staff and myself to work as craftsmen on dishes such as the floating island with black truffles or a bouillabaisse comsommé.

Q : In 2014 you celebrated the 10th anniversary of one of your signature dishes, created in 2004, in your earlier restaurant, *Une Table, au Sud*, the milkshake de bouille-abaisse that now graces the menu in Les Fenêtres. What inspired your remake of this monument of local gastronomy?

L.L. : I wanted to create something lighter and more delicate in consistence, to serve as a starter. I began with a "bouillabaisse borgne" (an earlier recipe without fish, with poached eggs, found in a cookery book by Jean-Baptiste Reboul, entitled « *La cuisinière provençale* » "the Provençal cook") This gave me the inspiration to add a sort of foamy egg cappuccino to the fish soup.



Q : Explain how your very modern approach to Mediterranean cuisine is relevant to present-day tastes.

L.L. : I prefer that one see my cuisine as authentic and geared towards pure enjoyment. It is with these two aims in mind that it is possible to offer truly gourmet moments. I distrust modernity, as it may be out of fashion tomorrow!

Q : What are your goals for 2015 for Les Fenêtres and the Alcyone? Is there anything special in the offing?

L.L. : Yes, we will be working hard for our second Michelin: I am in constant need of new challenges to spur me on and avoid getting into a rut.

Informations and reservations:



The Capian bar
Open 7/7 from 10h00 until 1h00
+33 (0)4 13 42 42 34
lecapian.marseille@ihg.com



Les Fenêtres Brasserie
Open 7/7 from 7h00 until 22h00
+33 (0)4 13 42 42 40
lesfenetres.marseille@ihg.com



The Alcyone Restaurant
Open Tuesday to Saturday from 19h00 until 22h00
33 (0)4 13 42 43 43
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