

## CHEF OLIVIER QUENET PRESENTS - OLIVIER'S RESTAURANT

**November 2010.** The most anticipated new restaurant opening in Dublin this Autumn is the eponymously named 'Olivier's' by highly accomplished Breton chef, Olivier Quenet, which has just opened at the charming Schoolhouse Hotel, Ballsbridge, Dublin 4.

Quenet has garnered much critical acclaim in Ireland in the 14 years that he has lived here. His takeover of the food & beverage operations at The Schoolhouse will showcase his considerable talent in delivering his excellent knowledge of the French classical canon, perfectly pitched to the modern Irish palate, across a range of dining options.

Decorated in muted, relaxing tones and with a wonderfully luxurious finish, 'Olivier's' is a separate restaurant within the hotel and offers customers fine dining at its very best. The menu, which is richly seasonal and locally sourced, is a testament to Quenet's passion for using only the best Irish produce; a policy that not only provides him with total control over quality and full traceability, but one which supports the local producing community as well.

There is a sense that Quenet feels the need for a challenge with 'Olivier's'. While it bears the same name as his previous restaurant at O'Briens of Leeson Street, it is little surprise that he has chosen to go the fine dining route for his latest outing, particularly as he has spent most of his career working in Michelin-starred restaurants, some of them the very best in the world.

The front of house team at 'Olivier's' is also impressive. Alongside Olivier himself is award-winning head chef, Francois Grellet, front of house, Martin Mead formerly of the Dillon Hotel, and sommelier, Stephane Reynard who has worked in the past at Chapter 1 and Guilbauds, but to name a few.

Dishes on the very reasonably priced new Autumn Season Menu include starters such as *'Poêlée d'automne, salsify, châtaignes, champignons des bois et jeunes pousses à l'huile de noix'* and *'Plateau de terrines maison servi à table, chutney et pickles, pain au levain toasté'*. Main dishes range from *'Carré et filet d'agneau de l'éleveur Jim Ryan (Kells), tomate farcie et ragoût de Coco de Paimpol au romarin'* to *'Perdreau sauvage cuit à l'étuvée, cœurs d'endive rouge braisés et jus de cuisson'*.

While 'Oliviers' will be fine dining, Quenet has also created an exciting new gastropub menu for the bar area at The Schoolhouse. It contains a rotating list of simple, satisfying dishes, based on local produce; a winning formula he has used in the past to revolutionise the other dining pubs he has been associated with. Dishes such as *'Dressed Crab with homemade brown bread'*, *'Chicken Casserole Pie'* and *'Fisherman's Gratin'* mean that you can now get great pub food as well as excellent fine dining, all under the one roof! The bar offers a huge range of Irish whiskies and, in time, a selection of Irish beers from the exciting new microbreweries that are coming to the fore.

Quenet's Schoolhouse operation will run in tandem with his hugely successful La Maison restaurant, (formerly La Maison des Gourments), based in Castlemarket Street, Dublin 2, which he opened in 2009. This simple, chic restaurant has earned its place in the heart of the busy city centre, with its informal edge and light Gallic touch, serving up some of the best brasserie food in the city.

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For further information, interviews, restaurant visits, photography please contact Sue James, James PR on 085 7336981 or email [suejpr@aol.com](mailto:suejpr@aol.com)

Opening Times at The Schoolhouse Gastropub and Olivier's are Monday – Friday, 12 – 3pm for Lunch and 6 – 10 for Dinner. Dinner on Saturday is from 6 – 10pm. Sunday is closed. A 2 and 3 course pre-Theatre menu is available Monday to Saturday from 6pm to 7pm

Editor's Notes: Quenet is proud to source from the following producers:

Scallops from John O'Donnell in Balbriggan, Lobster is being sourced from Johnny Fanning from Loughshiny. Lamb is from Ryan's Farm in Kells. Organic Salmon is from Glenarm Seawater farm in Northern Ireland. The Prawns are from Ivan Wilde in Skerries and the Fillet of Beef is a certified Irish Black Angus Beef. Organic vegetables are from Paddy Byrne in the Skerries hills near to Ardgillan Castle