



The Beau-Rivage Palace is broadening its appeal by launching a cocktail bar showcasing ingredients mixed in accordance with original recipes. Since it opened on 23 April 2012 this new bar has been welcoming clientele seeking new experiences in taste and aesthetics, in a setting that places an emphasis on gesture, design and drama.

New Concept inspired by existing design

As part of a setting created by Stuart Wilsdon (designer of the Lobby Lounge and the Anne-Sophie Pic restaurant), the design concept was carried out by Robbie Bargh, of Gorgeous Group, whose philosophy is to "create interiors inspired by the history contained in the walls to ensure an unforgettable, seamless experience." By entrusting him with the concept of the lower bar the Beau-Rivage Palace has chosen to remain true to the spirit it holds dear: to be modern without forgetting the past. This is therefore not revolutionary; rather it showcases what already exists. The venue will now stretch down to the lake following the construction of a large terrace.

The choice on offer at BAR is based on the art of creating cocktails.

Cocktails that are both *classic and signature cocktails, using quality ingredients.*

Ingredients come first!

The cocktails mainly consist of ingredients used in traditional recipes.

There are over 250 quality brands, including some rarities, such as A. E. DOR *le signe du temps* (17 bottles worldwide), Havana Club Maximo and White Bowmore 1964. Every cocktail is served in its own unique glass, designed by the American company John Jenkins.

The barmen at BAR, all of whom have been trained by the best, now have the opportunity to introduce this art to Lausanne. Every signature cocktail, (*specially created for BAR*) is accompanied by a recipe for the customer to take home.

Setting the scene in the bar

The interior has been designed with a "Modern meets Traditional" feel that is a hallmark of the hotel. The new fit out combines period tapestry with a transparent onyx bar, the ambience is created with lighting that highlights the period mouldings and pillars.

The staff at BAR will give you a warm welcome and have a story to tell, explaining ingredients, creative techniques, possible associations and recommending mixes to suit individual tastes. Personalised service allows interesting discoveries to be made.

The bar therefore becomes a stage, an ephemeral creation, an authentic **Martini trolley**, the scene where the barman finishes the confection of certain cocktails at the customer's tables so they see their order taking shape in front of them.



As for the obligatory ice cubes, these are carved straight from a large **block of ice**. This process makes it possible to keep a cocktail cold without changing the taste, as ice carved from a block has less oxygen and does not melt and water down the cocktail.

Once a drink has been prepared it is discretely sprayed with a regional fruit flavoured *eau-de-vie*. This delicate final touch is a nod to Coco Chanel's frequent trips to the bars of the Beau-Rivage Palace.

Finally, the most loyal customers can reserve a particular bottle, which will be carefully stored in a special cupboard.

DRINKS... AND FOOD

The Palace sets high standards; the range of delicious drinks is accompanied by nibbles. The selection is light but with gastronomic appeal, with tasting platters of finger food on offer. (From CHF 24.- for two people)

GENERAL INFORMATION

Opening times:

15:00 to 01:00 Sunday to Thursday / 15:00 to 02:00 Friday and Saturday

Alcoholic cocktails CHF 25.- and non-alcoholic from CHF 17.- Seasonal menu

Indoor seating: 60

Outdoor seating: 50

BAR Manager: Alexandre Peyraud

BAR glasses can also be bought at the Beau-Rivage Palace gift shop.

Press officer:

Alessandra Hemmeler

a.hemmeler@brp.ch

021 613 33 17