

# PAPILLON: A New Casually Elegant Dining Destination on Regent Street



Hotel Café Royal, London's luxury modern grand hotel, has announced the launch of the new all-day dining destination, Papillon, in mid-June 2017. The 38-seat space will be a celebration of Europe's traditional and elegant café culture, with an interior and food offering that has been designed to encourage customers to visit at any time of day. The chic design of the Papillon brand, with a distinctive butterfly logo, was chosen to reflect the creativity, energy and buzz of modern café life, as well as to recall the vibrant history of the hotel, including its many notable guests. One such guest, the artist Whistler was a regular at Café Royal and signed his work with a butterfly motif, another inspiration for the creative process.

Papillon's menu will feature both British and French influences. Open daily from 7.30am until 11pm, highlights will range from Ibérico Ham Eggs Benedict, to Bircher muesli in the morning (dishes from £9), lunchtime offerings such as Broccoli and Roquefort Quiche, or a healthy Quinoa, Beetroot and Chia Seed Salad, and Fish Pie, Confit Duck and Truffle Rillettes, or a range of buckwheat crepes at dinner (dishes from £12). Savoury dishes will be overseen by the hotel's new Executive Chef Jeremy Brown, and the delectable pâtisserie selection, with dishes from £7, will continue to be created by Sarah Barber, the hotel's renowned and creative Executive Pastry Chef. In addition, the new dessert menu will feature six signature dessert jars (from £7) - designed to be taken away, or enjoyed at a dinner party. They highlight Sarah's contemporary interpretations of classical British desserts, and include Jaffa Cake, Eton Mess and Peach Melba. Glasses of Laurent-Perrier Champagne will be available (from £10) alongside three refreshing cocktails such as; Papillon Spritz, Summer Bellini and Champagne cocktail (all £12).

Originally designed by Sir David Chipperfield, Papillon will continue to provide expansive views across the hustle and bustle of Regent Street, while the marble clad walls will now present artwork from young British and European artists who have exhibited in many top international galleries and exhibitions. A large counter display will showcase freshly baked bread, cold cut meats, artisanal cheeses, and homemade quiches, along with counter displays of tempting pâtisserie treats.

Serving breakfast and lunch and light dinner, pâtisserie, cakes and a drinks menu of Valrhona Hot Chocolate (£6), fine teas (£5-£7 per pot), coffee (£4-£7), wine (from £8 a glass), Champagne (from £10 per glass) and spirits throughout the day, Papillon will be a dynamic and luxurious new dining and drinking destination in the very heart of London.

For reservations please contact the team directly on +44 (0)207 406 3310 or via email [restaurants@hotelcaferoyal.com](mailto:restaurants@hotelcaferoyal.com). For further information please visit [www.papillon.london](http://www.papillon.london) and follow @hotelcaferoyal on Instagram and Twitter and Hotel Café Royal on Facebook.

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