

TRAVEL AND HOSPITALITY

Ritz-Carlton, Krug experiment with intimate dining experience

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Executive Chef Yann Bernard Lejard of La Table Krug by Y. Image credit: Krug

By STAFF REPORTS

Hospitality brand The Ritz Carlton in Bahrain is working with Champagne brand Krug to increase its luxury culinary experiences with a one-of-a-kind restaurant concept.

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The hotel in Bahrain will be adding its 12th restaurant to the resort, which will only have room for 16 people. Heralded by chef Yann Bernard Lejard, La Table Krug by Y creates the feeling of a 19th century estate house in the countryside of France.

Unique dining

Luxury diners will experience eight courses designed by the award-winning chef.

The La Table Krug by Y at the Ritz-Carlton will be the fourth La Table concept by Krug, as part of its Ambassade program, an initiative that focuses on hospitality and dining concepts.

Nightly dinner service will be served from 7 p.m. to 11 p.m. every Tuesday through Saturday, hosted by the chef and master mixologist Riccardo Fabian Ciancill. The experience costs 90 BHD, or \$238 at current exchange, or 120 BHD, or \$318, for drink pairings.

"With every bite, a 'rough luxury cuisine d'author' experience unfolds into a symphony of flavors, leaving diners in pure levitation," said Bernard de Ville, general manager at Ritz Carlton Bahrain, in a statement. "This is my second La Table Krug to open after the St. Regis Mexico City, and I can't wait for our guests and our members to experience the region's most intimate fine dining experience yet."



The new concept focuses on luxury dining. Image credit: Krug

La Table Krug by Y's special menu is titled Experimentence, a play on words combining "experiment" and "experience."

"The menu Experimentence will be like a never-ending story with each menu numbered in order to create a unique dining experience for each guest that is never the same," Mr. Lejard said in a statement. "The dishes will change daily based on my inspiration and feelings, and I will ensure a menu that is always daring, playful, unexpected and most importantly, without limits."

In another culinary push, Krug elevated a single ingredient with the help of numerous Michelin-starred chefs.

Part of Krug's "Single Ingredient" campaign, the LVMH-owned Champagne house authored a cookbook highlighting recipes that make the "ordinary mushroom absolutely extraordinary." With more than 38,000 known species of mushrooms, the edible fungi are humble in nature, but have been a source of culinary inspiration for centuries ([see story](#)).

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