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Popular West London restaurant ushers in new era

West London's award-winning French restaurant, *Le Vacherin*, is shaking things up this September with some exciting changes to its management team and menu.

After 14 years at the helm, chef-patron Malcolm John has moved on to new projects, and the original founder of *Le Vacherin*, Donna Thompson- Smith, is now sole owner. Thompson- Smith has many years of hospitality experience having previously co-owned *Brasserie Vacherin* in Croydon and Sutton, *Cassoulet* in Croydon, and *Fish & Grill* in Croydon and Putney.

Chiswick born and bred

Thompson- Smith has appointed Marc Wainwright as executive chef, a decision Thompson- Smith says came easily, given Wainwright's passion for French cuisine combined with a penchant for Asian, Japanese, Italian and Nordic ingredients, which ensure *Le Vacherin's* menus continue to evolve and excite.

Born and bred in the leafy district of Chiswick, Wainwright has been part of the team at *Le Vacherin* for more than 10 years, helping the restaurant win its second AA Rosette and maintaining two forks and two spoons in the *Michelin Guide* for many years. Wainwright's celebratory menus and leisurely French Sunday lunches have garnered considerable praise from national newspapers and restaurant guides; indeed *Zagat* ranked *Le Vacherin* as one of London's best French bistros, and *SquareMeal* proclaimed it one of the best restaurants in West London.

As with many other chefs of his calibre, Wainwright is self-taught: following a stint at the *Carluccio's Group* to learn the financial side of hospitality, he immersed himself in the cookery books of "the founding fathers" including Pierre Koffmann, Marco Pierre White and Thomas Keller, developing a unique style that pays homage to the classics but embraces the ever-changing innovation of the international scene.

A team of hospitality stalwarts

Thompson- Smith has also appointed Marco Cristaldi as General Manager of *Le Vacherin*. Previously Area Manager for *Malcolm John Restaurants*, and before that, owner of *The Three Bridges* Italian restaurant in Battersea, Cristaldi built his experience at *A to Z Restaurants Ltd* (now *London Fine Dining Group*) as Restaurant Manager of various fine dining establishments in London.

Thompson- Smith has appointed Christian Bonaventura as Restaurant Manager. Hailing from Sardinia, Christian is well known for his dedication and obsessive attention to detail. His speciality is private events and celebratory dinners, offering a unique experience to match any clients' needs.

Thompson- Smith comments *"Le Vacherin has been one of Chiswick's longest-serving restaurants, adored by locals, visitors, celebrities and critics alike since 2004. My talented team and I intend to keep delivering the highest levels of hospitality that Le Vacherin is renowned for, while also evolving to ensure we deliver a fresh and exciting experience for our regulars and new Le Vacherin fans alike."*

-ENDS-

Notes to editors

Le Vacherin

76 South Parade, Chiswick, W4 5LF, London

www.levacherin.com

Instagram: le_vacherin

Twitter: @Le_Vacherin

For further information, please contact Anais Petit, Head of communications at foh@levacherin.com or call 020 8742 2121.