

**Celebrating forty years at The Capital Hotel with the welcome
addition of Executive Chef Jérôme Ponchelle**

David Levin, hotelier and restaurateur is celebrating the fortieth anniversary of his exclusive boutique hotel in London's Knightsbridge. The Capital hotel boasts forty years of luxury and excellence that still to this day attracts loyal and diverse clientele including Her Majesty the Queen. This year sees the addition of Jérôme Ponchelle as Executive Chef and Kate Levin, David's daughter, brought on board to continue the success of the family run hotel and oversee a refurbishment of many of the hotel rooms.

The Capital Hotel and Restaurant was born in 1969, the only London hotel combining luxury accommodation with a fine dining restaurant on site. To this day The Capital Hotel remains one of London's finest dining experiences holding two Michelin stars. The Capital has produced many of the country's most renowned chefs including Richard Shepherd, Brian Turner, Paul Merrett and Gary Rhodes. David has been awarded both 'Restaurateur of the Year' in 1991 and 'Hotelier of the Year' in 1994 and more recently The Capital Hotel and Restaurant was awarded the Cesar Award 2008 for 'London Hotel of the Year' by the Good Hotel Guide and the 'Most Excellent Hotel Restaurant Award' 2008 by Condé Nast Johansen.

The restaurant at The Capital was awarded its first Michelin Star in 1974, the year of the first Michelin Guide and went on to gain a second star in 2001. The much anticipated appointment of Jérôme Ponchelle is imminent with his arrival at the beginning of December.

David Levin comments –

'Having nurtured the talent of many incredible chefs in my kitchens over the last 40 years, I would like to think that The Capital will prove to be the perfect platform for Jérôme to shine'

Jérôme, originally of Dieppe in France, comes to The Capital hotel with twenty years of experience in restaurants including more recently Wiltons in Mayfair. Jérôme plans to respect The Capital's ethos of the finest in classical cooking and new menus will have a distinct French influence. New additions to the menu will include '*lobster, crab and truffle omelette*', and '*wild Scottish turbot with a champagne sauce*'. More traditional English comfort food such as *braised oxtail* will also be featured.

Strongly believing that wine should be accessible to all his clientele, David has implemented a mark-up system of only two and a half times the wholesale value of his wines, significantly lower than the industry standard of up to four times the wholesale value. Any bottle that costs over £100 wholesale, David keeps at that price adding only a discreet charge for corkage. David's passion for the wine industry can be further exemplified by the story behind the success of Le Vin de Levin, wine that David produces in his own vineyards in the Loire Valley. Le Vin de Levin is available in top London restaurants and selected retailers.

One of the only Michelin starred restaurants open on Christmas Day, a delicious set menu will be available for diners to ensure a truly festive and indulgent experience.

It's exciting times for The Capital, forty years is a big celebration and one that David and his team are extremely proud to be celebrating.

Press Enquiries

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