

= Pétrus (restaurant) =

Pétrus is a restaurant in London , which serves Modern French cuisine . It is located in Kinnerton Street , Belgravia and is part of Gordon Ramsay restaurants owned by celebrity chef Gordon Ramsay 's Kavalake Limited . It has held one Michelin star since 2011 , and five AA Rosettes . Controversy arose when the star was first awarded . It has received mixed reviews from food critics both while in its current incarnation , and while it was run by head chef Marcus Wareing . It was felt that the dishes were sometimes overcomplicated , and designed primarily to gain Michelin stars . The restaurant was named after the French wine Pétrus .

It is now in its third location , and used to be located in St James 's Street , London , and The Berkeley hotel , where it was run by head chef Wareing . By the time Pétrus ' lease ran out in September 2008 , it held two Michelin stars under Wareing . This resulted in a public feud between Wareing and Ramsay as Wareing took over Pétrus ' former location in the hotel , opening his restaurant Marcus Wareing at the Berkeley , while Ramsay retained the rights to the Pétrus name .

= = Description = =

The current Pétrus restaurant is located in 1 Kinnerton Street , Belgravia , London , where it was opened on 29 March 2010 under Head Chef Sean Burbidge . He had worked in other Gordon Ramsay restaurants including Restaurant Gordon Ramsay and Gordon Ramsay au Trianon , but it is his first position as head chef .

The interior of the restaurant has been designed by the Russell Sage Studio , who also worked on other Ramsay establishments , The Savoy Grill and the York and Albany . The claret red theme of previous incarnations of the restaurant has been maintained , and was coupled in the design with leather and polished metalwork . The layout includes a chef 's table for six people which overlooks the kitchen . The wine list includes more than 2 @, @ 000 bottles of wine , and includes 34 different vintages of the French wine Pétrus . They are located in a circular glass room located in the middle of the dining room .

= = = Menu = = =

The menu at Pétrus is split into several fixed price menus , containing modern French cuisine . It has been described by Zoe Williams as being distinctly Gordon Ramsay in composition , despite the influences of head chef Sean Burbidge . The meals come with an amuse @-@ bouche , a pre @-@ starter course , and after dinner chocolates in addition to the items listed on the menus themselves . A number of pan fried fish dishes have been on the menu , including mackerel with tomato chutney and a niçoise salad , and a sea bream course served with brown shrimp , samphire and an oyster velouté sauce . Further seafood related dishes include a langoustine and watercress soup entrée which was praised by food critic Jay Rayner . Sauces are generally delivered to the table in small jugs and are poured tableside .

Elements of the dessert course are served on dry ice , such as small round white chocolate balls of ice cream , which has been taken from the menu at Restaurant Gordon Ramsay . Other desserts on the menu include a hollow sphere of chocolate , which a hot chocolate sauce is poured over to dissolve the sphere in order to unveil the ball of milk ice cream within , and a fennel crème brûlée served with Alphonso mango . The wine list starts from around £ 25 , and moves up to a 1961 magnum of Pétrus at £ 39 @, @ 000 .

= = History = =

Pétrus was opened in March 1999 as a joint venture between chef Gordon Ramsay and his father @-@ in @-@ law Chris Hutcheson as Ramsay 's second restaurant after Restaurant Gordon Ramsay in Chelsea . It was opened at 33 St James 's Street , London , on 22 March 1999 under head chef Marcus Wareing . The name came from the French wine Pétrus , which was Ramsay 's

and Wareing 's favourite . Whilst located at St James 's Street , it was nearby L 'Oranger , which Wareing had run for A @-@ Z Restaurants , which reopened shortly after Pétrus , but with Wareing 's former sous chef as head chef .

Giorgio Locatelli allegedly caused criminal damage to the restaurant later in 1999 by spitting at the wallpaper , resulting in an estimated £ 1 @,@ 300 worth of damage , however the case was dropped by the Crown Prosecution Service . In July 2001 , the expenditure of a group of six investment bankers at Pétrus made national news in the UK . Together they spent more than £ 44 @,@ 000 on wine , resulting in the restaurant giving them £ 400 worth of food for nothing .

In 2003 , Gordon Ramsay Holdings took over location was used to be used by the restaurant Vong at The Berkeley hotel in Knightsbridge , London . Ramsay signalled his intention to move Wareing and Pétrus into the location after the arrangements between chef Jean @-@ Georges Vongerichten and the Savoy Group were not renewed . This resulted in both restaurants at The Berkeley coming under Ramsay 's control . The restaurant was one of those run by Ramsay that he imposed a smoking ban in from 2004 onwards .

In May 2008 , it was announced that the hotel intended to work directly with Wareing rather than through Gordon Ramsay Holdings , as the lease on Pétrus ' location inside the Berkeley Hotel was due to lapse in September 2008 . This deal resulted in a public war of words between Wareing and Ramsey , with Wareing opening his restaurant Marcus Wareing at the Berkeley in the space previously occupied by Pétrus , and Ramsay 's holding company retaining the rights to the Pétrus name . Wareing described his new venture as being a renaming of Pétrus . Originally it was expected that the name would be transferred to another restaurant already held by the company . A spokesperson for the Michelin Guide stated that Pétrus ' Michelin stars would stay with the property , expecting " that things will change very little " when it was reviewed for the 2009 guide . Before Pétrus closed at The Berkeley to be rebranded , all of the potential customers in the reservations book were contacted to say that their reservations had been cancelled and to offer them a place at another Ramsay restaurant .

Wareing later criticised Pétrus when it reopened at 1 Kinnerton Street , and said that while any restaurant could be named after a bottle of wine , the real Pétrus remained his restaurant despite the name change . The new location was nearby the former premises , but the menu was described as being distinctly " Gordon " rather than " Marcus " . Jean @-@ Philippe Susilovic , who was the Maître d 'hôtel for five years at Pétrus in the Berkeley , moved over with the restaurant to the new location . Pétrus has a twenty @-@ year lease at Kinnerton Street .

Following the sacking of Hutcheson by Ramsay from Gordon Ramsay Holdings , Hutcheson attempted to take control of Pétrus in its new location as he argued that he had listed himself as sole shareholder of the company " Pétrus (Kinnerton Street) " on the documentation filed with Companies House in April 2010 . The issue was settled when Ramsay bought out Hutcheson 's stake in Gordon Ramsay Holdings , and transferring the restaurant to Ramsay 's new company , Kavalake Limited . In June 2014 , Neil Snowball took over from Sean Burbridge as head chef at the restaurant .

= = Reception = =

Tracey Macleod ate at Pétrus for The Independent shortly after it opened in 1999 . She thought that certain touches would impress the Michelin inspectors , and that the dishes were suitably elaborate . Jay Rayner visited the restaurant whilst it was at the Bekerley Hotel in 2003 for The Observer . He thought that the menu was over complicated , and not all the elements of the dishes worked together . Gillian Glover of The Scotsman thought in 2005 that some of the food served was forgettable , but stand out elements included frog leg lolipops which came with her main course of baked seabass with garlic puree .

Zoe Williams reviewed the restaurant for The Daily Telegraph in 2010 , after Burbidge became head chef . She found issues with some of the dishes , such as a mackerel which wasn 't properly filleted , and some overcooked samphire . However she thought that the dessert was perfect , stating that " It was enough to make you wonder why anybody ever makes custard without fennel " .

Fay Maschler visited the new establishment in April 2010 for the Evening Standard , who disagreed with the idea that it was a reopening and said that it instead should be considered to be a new Ramsay restaurant . She was impressed by the majority of the food , especially the desserts , however felt that the service was a little alien . Marina O 'Loughlin for the Metro in June 2010 , thought that the food was fine and although the restaurant seems to have been entirely designed with gathering Michelin stars , it seemed that everything on the menu had been done somewhere else but better . Time Out 's review of the restaurant rated it at four out of five stars , being impressed with the quality of the food and describing the wine selection as " crammed with class " .

= = = Ratings and awards = = =

The restaurant won its first Michelin star under Wareing in 2000 , and was awarded a second star in 2007 . It became only the fifth London based restaurant to hold stars at that level . Following the split with Wareing , the restaurant at the new location gained a new single Michelin star in the 2011 list .

Whilst under Wareing 's lead , the restaurant was rated the best overall restaurant in London by restaurant guide Harden 's in 2008 , but was beaten by Restaurant Gordon Ramsay in the best food and service rankings in the £ 80 + bracket . However , in 2009 , it was ranked once more the best overall in London , and in those categories as well .

It holds five AA Rosettes . However , in 2002 editor Simon Wright resigned as he believed that the managing director of The Automobile Association intervened to prevent Pétrus from receiving a fifth rosette at the recommendation of the AA 's inspectors . Ramsay reacted by threatening to take legal action in order to ensure that none of his restaurants were featured in the 2003 edition of the AA 's restaurant guide . This was followed by the resignation of inspector Sarah Peart over the same issue . The AA eventually relented and awarded Pétrus five rosettes . Wareing said of the issue at the time , " I 'm delighted to get the fifth rosette , it 's a great achievement . Every AA inspector believed we deserved five rosettes , it was only the guy at the top , Roger Wood , who didn 't . As far as I know , he still has not eaten at Pétrus and I would not welcome him here now . "