

LUSSMANN'S

FISH & GRILL

NEWS RELEASE – 6 September 2013

Lussmann's Fish & Grill opens a new restaurant in Harpenden, Hertfordshire



Lussmann's Fish & Grill Restaurants opened a new restaurant in Harpenden on Tuesday 3 September. The award-winning independent brasserie group has transformed a beautiful 18th century former coach house adjacent to Rothamsted Park into its third location.

This historic building on Leyton Road at the Southern end of Harpenden town centre provides the perfect setting for the popular blend of ethical, affordable and sustainable dining that Lussmann's provides.

A sympathetic make-over has opened up the dining area, making it lighter and fresher while maintaining the character and integrity of the building. There is interior space for 46 covers along with a first floor private dining room seating 10 and a charming walled garden for courtyard dining that can accommodate up to 35 guests.

Owner Andrei Lussmann said: *"After a 10-year search for the right location, we are delighted to have opened in Harpenden. Although our commitment to providing first class food and service to every*

diner will be consistent with the reputation we have established in St Albans and Hertford, this restaurant will offer a very different dining experience.”

“While Hertford has a classic bijou bistro atmosphere and St Albans provides a more up-town brasserie canteen, Harpenden will add a delightful, rural character and feel to our portfolio.”

Recommended by The Good Food Guide since 2010 and described by *The Times* food critic Giles Coren as ‘*everything a modern local restaurant should be*’, Lussmanns currently serves 100,000 diners a year. Manager Olivier Laporte shares Andrei Lussmann’s passion for providing the highest standards of food and service, leading a friendly, knowledgeable staff team dedicated to looking after all the family.

Diners can choose from a house menu of British classics alongside Mediterranean dishes, the popular value-driven set menu (£11.50 for two courses, £13.95 for three courses, available daily from 12-7pm) and monthly seasonal specials. There’s a junior menu for younger guests and Great British fish and chips every Friday.

Free-range local Label Anglais chicken, Sussex woodland-reared pork, grass-fed traditionally matured British beef and sustainable fish caught in UK waters are all fundamental to the Lussmanns plan along with British craft beers, English organic juices and Cornish tea.

In its on-going efforts to be sustainable, this innovative restaurant group serves tap water to all diners, offers recycled, biodegradable ‘doggy boxes’, recycles 75% of all restaurant waste and composts its food leftovers to provide energy for the National Grid.

Lussmanns is no stranger to awards, achieving the Sustainable Restaurant Association’s highest ‘Three Star Sustainability Champions’ accolade, being rated in the top 10 restaurants in the UK by fish2fork (the campaign for sustainable seafood) and double winner of the Independent Restaurant category of the RSPCA Good Business Awards in 2011 and 2012.

With its brasseries already featuring as two of the most popular and reviewed restaurants in St Albans and Hertford on Trip Advisor, and with turnover up 12% on 2012, its local following is set to grow with the opening of this new Harpenden venture.

More information, including restaurant, menu and supplier details is available online at www.lussmanns.com, via Facebook at <http://www.facebook.com/LussmannsRestaurants> and Twitter [@lussmanns](#) and [@AndreiLussmann](#).

For further information on this news release please contact:

Lis Coulthard, marketing and pr for Lussmanns Fish & Grill - lis@lussmanns.com or 07583 420402

Andrei Lussmann, director of Lussmanns Fish & Grill – andrei@lussmanns.com or 07974 910619

Lussmanns St Albans: Waxhouse Gate, St Albans, Herts, AL3 4EW Tel: 01727 851941 Manager: Hollie Smith

Lussmanns Hertford: 42 Fore Street, Hertford, Herts, SG14 1BY Tel: 01992 505329 Manager: Manuela Meloni

Lussmanns Harpenden: 20a Leyton Road, Harpenden, Herts, AL5 2HU Tel: 01582 965393 Manager: Olivier Laporte