

# LUSSMANN'S

## FISH & GRILL

14 SEPTEMBER 2015

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### Lussmanns St Albans celebrates a decade of success

This month, Lussmanns Fish & Grill celebrates 10 years as one of the most popular local independent restaurants in St Albans.

Located in the quiet, leafy Cathedral Quarter of the city, the award-winning brasserie occupies three floors of a modern brick, steel and glass building. Full of natural light and with an open kitchen, the spacious interior has recently been revived by a 10<sup>th</sup> anniversary refurbishment.



Multi-coloured lighting pendants from local glassblowers, a montage of photos conveying the history of the restaurant and an updated colour palette have refreshed the interior and created a new private dining space.

Since opening 10 years ago in Heritage Close, Lussmanns has been proud to be different. Owner Andrei Lussmann explains how he hit on a winning formula that keeps diners coming back for more.

*“Lussmanns was developed as a restaurant I wanted to eat in and what we do is very much what I like. We’ve been building the brand slowly. Now we have three restaurants in St Albans, Hertford and Harpenden, and are planning a fourth.”*

During the past decade, Lussmanns has won ‘Best Restaurant’ at the St Albans Food and Drink Awards three times and received many accolades, including the succinct endorsement



by *The Times* food critic Giles Coren that it is *'everything a modern local restaurant should be'*. The new edition of The Good Food Guide, which has recommended Lussmanns since 2010, pays tribute to the way in which the sustainable restaurant is *'a boon for locals'* and *'proudly vocal about its support for welfare-driven producers'*.



Andrei's commitment to ethical sourcing and championing the best British producers has won him a series of awards – including the prestigious UK Sustainable Small Restaurant Group of the Year 2014 & 2015. However, he knows that delivering a consistently high quality, value-driven dining experience is the most important factor in his success.

*"We are fortunate to have enjoyed terrific support but, like all restaurants, you're only as good as your last meal. People don't notice when you get better – they just keep coming – but they do notice when standards slip. We try to do something special at every point of the restaurant experience and constantly seek feedback from diners on how we can improve."*

During September, diners are being invited to enter a special 10<sup>th</sup> anniversary competition to have a three-course meal for up to five guests cooked at home by Andrei and group head chef Nick McGeown (see [lussmanns.com/About-Us/competition.html](https://lussmanns.com/About-Us/competition.html) for details).

It's Andrei's way of saying thank you for a decade of support. *"I am very grateful to all our diners who appreciate what we offer and proud of what we've achieved in St Albans as a team, but I still review the business every day and think about where we will be tomorrow."*



ENDS

## **About Lussmanns Fish & Grill Restaurants**

- Lussmanns is the locals' fish & grill restaurant, championing the best welfare-driven British producers, and dedicated to looking after all the family.
- Giles Coren, food critic for *The Times*, described Lussmanns as '*everything a modern local restaurant should be*' and rated us 8/10.
- We have been recommended by *The Good Food Guide* since 2010.
- We are founder members of the Sustainable Restaurant Association (SRA), SRA Three Star Sustainability Champions and won UK Sustainable Small Restaurant Group of the Year at the SRA Awards 2014 & 2015.
- We are rated as one of the UK's top restaurants by Fish2Fork, the campaigning restaurant guide for people who want to eat fish – sustainably.
- In 2011 and 2012, we won the Independent Restaurant category of the RSPCA Good Business Awards.
- We have restaurants in St Albans, Hertford and Harpenden, Hertfordshire.
- For more information, including supplier details, please visit our website at [www.lussmanns.com](http://www.lussmanns.com), join us on facebook at <http://www.facebook.com/LussmannsRestaurants> and twitter @lussmanns and @AndreiLussmann.

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