

## Martin Creed unveils restaurant at sketch

“I want the whole world to be in it” – Martin Creed, November 2011

Turner prize winning artist Martin Creed will transform the Gallery restaurant at London's iconic sketch, in the first of a new, long-term programme of artist-conceived restaurants at 9 Conduit Street. Seeking to blend the boundaries between the venue's award-winning combination of art, food, design and functionality, Martin Creed at sketch will launch on 1st March 2012.

Sketch's co-founder and three Michelin-starred chef, Pierre Gagnaire has designed the menu in collaboration with the artist and his unique vision, experimenting and creating dishes directly influenced by Creed's art. Gagnaire's concept for the new menu includes food that is both “honest and elegant”, whilst sketch founder and restaurateur, Mourad Mazouz, promises “a curious twist on classic dishes”. Reflecting Creed's playful approach to art and particularly his logical methodology for the Gallery's artworks, while echoing his artistic statement that “The whole world should be in it”, Gagnaire sources ingredients from around the world to create interesting juxtapositions of the unusual and rare, along with the everyday in each dish. New to the menu will be dishes like Dundee Pinky, a dish thought up by Gagnaire whilst watching the sunset in Las Vegas – the pink of the desert contrasting with the bright lights of downtown – while simultaneously reflecting on Martin Creed's art. Other new dishes, no less inspired, such as Guinness-poached salmon with dill and lemon gelée (£22), or Veal ragout with ginger and green apple (£28), will be paired with classics like Shellfish bisque (£11) or Beef and Foie gras burger (£20).

The wine choice is no less exotic. Head sommelier Fred Bruges has revamped and expanded the Gallery list to chime with Creed's global inspiration.

“The whole world should be in it” – and it very nearly is, with Uruguayan Chardonnay-Vio-gnier and Japanese Koshu among the white wine choices, while those who prefer reds can sip Romanian Pinot Noir, Austrian St Laurent or a blend of Syrah, Grenache and Carignan crafted by French film star Gérard Depardieu in Algeria.

Sketch's gastronomic history now spans almost ten years. It is an inspired cuisine based on the highly traditional, fused with the original and strikingly contemporary. Gagnaire and Mazouz are collaborating with Creed to build on their success, maintaining the spirit of sketch and reiterating its place as a key London establishment in the way it creates and presents its dishes. Bringing in one of the decade's most prominent artists will further consolidate sketch's place in both the restaurant and art worlds, with its unique and seamless presentation of art, design and cooking coming together as one.

Creed's Work No. 1347 will consist of 96 different types of marble, in a formation of zigzagging lines across the floor of the Gallery, accompanied by a series of large scale wall paintings throughout the restaurant. Work No. 1343 will be a specifically designed feature in which every single piece of cutlery, glass, chair and table used for service will be different. With this new initiative, 9 Conduit Street welcomes another name at the forefront of the creative world, in premises which have appropriately housed both the headquarters of RIBA and the Atelier of Christian Dior.

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## Editors' Notes

Martin Creed is one of the foremost contemporary artists in the UK today. Based in London, the former Turner Prize winner is internationally acclaimed for working across a multitude of disciplines including installation, sculpture, music, dance and film. Popularly known in the UK for

his Turner prize winning presentation of Work No. 227, The lights going on and off, he has had numerous solo museum and institutional exhibitions in the UK and Europe, Asia and the USA, as well as work commissioned for the public realm. This includes Work No. 1197, All the bells in a country rung as quickly and as loudly as possible for three minutes, which will mark the start of the 2012 Olympic season.

London based restaurateur Mourad Mazouz established his first celebrated restaurants, Au Bascou and 404 in Paris, and went on to open Momo in London in 1997.

In 2002 he opened sketch.

In 2006 he opened Almaz by Momo in Dubai, and went on to collaborate with the Prada Foundation in 2008 to open the Double Club, a Congolese 'pop-up' restaurant and bar, designed by critically acclaimed artist Carsten Holler. Another Paris opening soon followed with the opening of Derriere. With a talent for combining exceptional food, original art and social space, Mazouz also founded the record label Mo'Zik and published The Momo Cook Bookbook.

Born into a family of restaurateurs, Pierre Gagnaire's forty-year rise to culinary superstardom began with his first restaurant in 1980 in St Etienne. Twice awarded the coveted 3rd Michelin star accolade, his influence continues to receive recognition worldwide for his restaurants in Paris, London, Tokyo, Hong Kong, Seoul and Dubai. The name 'Pierre Gagnaire' has become synonymous with adventurous and iconoclastic cooking, with a unique culinary rhythm and technical mastery.

## Martin Creed at sketch - Information

Address: 9 Conduit Street, London, W1S 2XG

Opening days and hours:

Monday – Saturday, 6.30pm-2am

Restaurant bookings:

Telephone Bookings: +44 (0) 20 7659 4500

Online Bookings: [sketch.uk.com/booking.php](http://sketch.uk.com/booking.php)