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# Women chefs turn up heat in coolest kitchens

## Darroze and Hartnett on list of top restaurants

**ELLEN WIDDUP**

THE restaurants run by London's two leading women chefs have been named among the coolest in the capital.

Angela Hartnett's Murano and H el ene Darroze at The Connaught, both in Mayfair, have made the top 20 in the annual Harper's Bazaar & Mo et Going Out Guide 2009.

They are joined by old favourites The Ivy in Covent Garden and the relaunched Quo Vadis in Soho, as well as relatively new openings Hix Oyster & Chop House in Farringdon and Le Caf e Anglais in Bayswater.

But the restaurants carrying Gordon Ramsay's name in Royal Hospital Road, Chelsea, and at Claridge's, Mayfair, have been overlooked, as has Jamie Oliver's Fifteen in Islington and Marcus Wareing at the Berkeley Hotel (formerly P etrus), Belgravia.

Ms Darroze, 42, said it was wonderful to see female chefs making an impact in the capital despite being out-numbered.

"Coming from a long line of chefs, both female and male, I think that gender shouldn't be an issue," she said.

"What is important is a passion for cooking and how it translates into the dishes we as chefs create. However, it's great to see so many female chefs making a noise in London and internationally."

The French chef said she was delighted her restaurant had been included in the

top 20. "This city is home to some of the most exciting restaurants and chefs in the world and it is an honour to be featured alongside them."

Editor of the Harper's Bazaar & Mo et Going Out Guide, Sophie Dening, said a panel of judges had singled out three

London restaurants for great design, food and atmosphere.

East Room, Shoreditch, was given top marks for its interior; Mark Hix of Hix Oyster & Chop House for his top British food; and Quo Vadis, Soho for its "buzz", following its relaunch this year.

Ms Dening said the credit crunch did not seem to be affecting any of the top-end restaurants. "When I tried booking a table anonymously last week, for dinner for two on Friday, the first three City restaurants I called were fully booked," she said.

Alongside the top 20, Harper's Bazaar has chosen a selection of popular local London restaurants. The choices include Eight Over Eight in Chelsea,

Greek restaurant Lemonia in Primrose Hill, and Chez Bruce, Wandsworth.

● The Bazaar & Mo et Going Out Guide is free with the December issue of Harper's Bazaar, on sale 6 November. To celebrate, Harper's Bazaar & Mo et is hosting the "Beautiful & The Glammed" party at Vendome on 29 October.



## THE TOP 20

L'Anima, Broadgate EC2  
Bistrotheque, Bethnal  
Green E2  
Café Anglais, Bayswater  
W2  
Le Caprice, St James  
SW1  
E&O, Notting Hill W11  
The East Room,  
Shoreditch EC2

Hélène Darroze at The  
Connaught, Mayfair W1  
Hix Oyster & Chop House,  
Farringdon EC1  
The Ivy, Covent Garden  
WC2  
Launceston Place, South  
Kensington W8  
Locanda Locatelli,  
Marylebone W1

Maze Grill, Mayfair W1  
Murano, Mayfair W1  
Nobu Berkeley, Mayfair  
W1  
Quo Vadis, Soho W1  
Roka, Bloomsbury W1  
Saf, Shoreditch EC2  
Scott's, Mayfair W1  
St John, Clerkenwell E1  
UMU, Mayfair W1



**Honour list:**  
Angela  
Hartnett's  
Mayfair  
restaurant  
Murano  
has made  
Bazaar's top  
20 grade



**Leading lady:**  
French chef Hélène  
Darroze at The  
Connaught, which  
has been named  
among the 20  
coolest places to  
eat in London.  
Angela Hartnett's  
Murano also made  
the list

