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**CULINARY INSTITUTE LENÔTRE ANNOUNCES GRAND OPENING OF**

**LE BISTRO**

*On-Site Restaurant Offers Premier Dining and Chef-Student Training*

**HOUSTON (July, 2016) –** Alain and Marie LeNôtre are pleased to close the chapter on Kris Bistro and open "Le Bistro" in the heart of the Culinary Institute LeNôtre, creating a premier restaurant and training environment. The on-site restaurant will hold its grand opening on Saturday, August 20th at 5:30pm for press and guests by invitation only. Le Bistro aims to provide the opportunity to change lives, one chef-student at a time. 

From the initial interview, students at Culinary Institute LeNôtre are following the path of all culinary professionals—that perfect blending of sight, smell, texture and taste transposed with art, to create culinary experiences like no other. Le Bistro is the perfect place to ignite their creativity under the supervision and guidance of a team of international Chef-Instructors. The Le Bistro menu combines classical and innovative French techniques taught in school with dishes designed to reflect the International palate.

“We want to create the perfect marriage of the expected and unexpected, the refined and the provincial, the classical and the eclectic, on a menu that provides a vehicle to experience the new while still respecting the past,” said General Manager John Staton.

Le Bistro’s mouthwatering menu offers a selection of salads, petits plats, and main courses among which include Chicken Chasseur and French Green Lentils, as well as Buffalo Striploin done Au Poivre and Snapper Coubion. The restaurant's well-rounded wine list features enticing selections of 60 world-class wines and a few hand-selected beers. Le Bistro’s dessert selections are made fresh from scratch daily, taking inspiration from the famed LeNôtre French pastries.

Each customer dining at Le Bistro comes looking for an experience. Guests will enjoy a unique fine-dining menu in a sophisticated atmosphere with the chance to interact with the students and observe the chefs in action through the dining room’s wrap-around windows.

Le Bistro allows students to showcase their talent by working with primarily Texas grown and locally sustainable ingredients using French culinary techniques. The Green Restaurant Association has recently certified Le Bistro as a Level 1 Certified Green Restaurant®.

**About Le Bistro:**

Open five days a week, Le Bistro is located in the heart of Culinary Institute LeNôtre at 7070 Allensby St., Houston, TX 77022. The restaurant is open for lunch Tuesday-Friday from 11am-3pm, and takeout from 10am-2pm. Dinner hours are Tuesday-Thursday from 5:30-9pm and Friday-Saturday from 5:30-10pm. Major credit cards are accepted. Call 713-358-5079 for reservations, or visit www.opentable.com. Follow Le Bistro on [Facebook](mailto:www.facebook.com/LeBistroHouston/), [Twitter](mailto:https://twitter.com/LeBistroHouston) and [Instagram](mailto:https://www.instagram.com/lebistrohouston/).