LABOMBE BY TRIVET | A BOLD NEW RESTAURANT FROM THE TEAM BEHIND TRIVET OPENING AT COMO METROPOLITAN LONDON

A playful younger sibling of the two Michelin-Starred restaurant, where rare wines meet culinary excellence



London, 3 September 2025 - This September marks the launch of **Labombe by Trivet**, a new partnership between the team behind two Michelin-Starred Bermondsey restaurant, Trivet, and COMO Metropolitan London.

Opening on **16 September 2025** within the 5-Star hotel, but with its own dedicated entrance on Old Park Lane, Labombe by Trivet is a wine-forward restaurant; an evolution of the original bar concept of the same name created by co-founders, Chef Jonny Lake and Master Sommelier Isa Bal.

An ode to Jonny's aspirational fictional bistro, imagined as part of a French project at school, Labombe has found the answer to his teacher's remark *"Où sont les boissons?*" with his concept being brought to life in Mayfair 30 years later. Having garnered considerable attention at Trivet during its trial residency each Monday night, it will offer guests the opportunity to sample extra-special wines alongside a more relaxed style of cooking at the same exceptional standard.

Bringing back a playful sophistication to the storied Met Bar location, Labombe will be a celebration of expertly curated wine and thoughtfully crafted food rooted in a commitment to quality, open from noon until night.

The kitchen will be led by Jonny's Canadian compatriot and The Fat Duck Group alumni, Head Chef Evan Moore, and drinks will be under the direction of Philipp Reinstaller, UK Sommelier of the Year 2024. Passing the baton on to the next generation of culinary excellence, the restaurant will bring a fresh and innovative approach into the space, challenging boundaries with a dynamic wine list that is central to the dining experience.

The menu is a work of collaboration, developed together by Jonny and Isa to ensure the food and wine intersect harmoniously, alongside newer recipes created with Evan. It will draw on their culinary experiences around the world, with many years of working in Italy, Spain, Turkey and Australia. Embracing Trivet's cross-cultural influences through a uniquely Labombe lens, dishes will be designed around the grill with more emphasis on sharing.

A selection of European-style snacks and small plates showcase experimental flavours and combinations. Think *Bottarga toast; Grilled duck heart and cherry skewers*; and *King oyster gildas* alongside the *Hot tongue bun* borrowed

from Trivet; followed by *Gurnard crudo* with *orange ponzu, anchovy garum and olive oil;* and *Wild mushroom pici with Madeira and mushroom emulsion, handmade pici noodles and black trumpets.*

Larger plates balance precise technique with quality produce from the land and sea. From *Grilled monkfish with braised coco beans, vinegared chicken sauce and green peppercorns;* to *Sweetbreads Grenobloise* with *capers, pickled lemon and brown butter;* and *Costoletta alla Milanese* with *fresh cabbage and agrodolce* - a sweet and sour signature from Jonny Lake. Dishes from the grill will rely on quality and skill, with Iberico chops, steaks and whole grilled fish simply cooked and served with dressed sides for the table.

Desserts will be classic and unfussy. The opening menu will feature *Creme caramel with a bitter Campari caramel; Chocolate fondant with a hazelnut ganache and white coffee ice cream* and a seasonally changing *Frangipane tart*. A Trivet speciality, there will be a rotating selection of gelato and sorbet with flavours including *Yellow peach; and Chocolate, rye and maple syrup*; and of course, the *Butter tart,* a nod to the Canadian heritage of both chefs.

Designed with Isa's adept yet spirited, irreverent touch, drinks will challenge the norm, with a wine list devised and presented in his typically unique way. Utilising his years of experience as Head Sommelier at Trivet, Philipp will continue to embrace emerging regions and makers with a Eurocentric list at Labombe that offers a refreshingly friendly approach to wine and its service, from every day drinking to special occasion wines. A comprehensive selection will give guests the chance to try a variety of older vintages as well as unique and rare options by the glass or bottle, including pours from an extra special, five litre bottle of *2021 Schloss Gobelsburg Grüner Veltliner Lamm* and *1997 Brunello di Montalcino Riserva Soldera.*

The cocktail menu will celebrate timeless classics made true to tradition, celebrating the venue's legendary past as the Met Bar – a 1990s haven for artists, designers, creatives, musicians, misfits, and megastars alike. No substitutes, just confident, well-balanced pours, alongside original creations such as the umami-kissed *Ginza Sour;* Suntory Whisky Toki and a salty sour umeboshi garnish, inspired by Tokyo's elegant Ginza district, a region fondly frequented by Jonny and Isa.

Reflecting Trivet's philosophy, Turkish architect and long-time collaborator, Umay Çeviker of Derin Yeşil architects, has produced a design that is rooted in food and wine. Guests will be greeted by the impressive glass enclosed wine cellar upon entering, with over a thousand bottles on display. The restaurant is focused on the open kitchen and bar, inviting direct interaction with the chefs to create a welcoming atmosphere centered around hospitality.

The warm and elegant interiors are expressed through neutral tones and textures with a touch of luxury; enhanced with a number of bespoke, colourful artworks from young British artists on rotation that will bring the character of the restaurant to life and allude to the BritArt legacy of the space. Soft, cognac suede banquettes line the textured-plaster walls, complemented with natural wooden flooring and tables, Calacatta Viola marble-topped tables that echo the marble bar counter, and sleek, sculptural lighting by Lee Broom and discreet architectural lighting by Kreon. Striking Italian glass doors from Rimadesio punctuate the room and allow for a private seating for intimate dinners and wine tastings, with an irregular bronze-glass grid that will subtly reflect or reveal what lies behind with the changing light.

Of the opening, Jonny Lake and Isa Bal comment: "*At the heart of Labombe is our commitment to excellence, driven by passion and a desire to explore new culinary boundaries. Our aim is to challenge the norm and take customers on a fun, liberating journey and curate your most memorable dining experience yet.*"

"COMO Metropolitan London has an incredible Park Lane location opposite Hyde Park. With an address like that, in the heart of Mayfair, the wine and food experience has to be exceptional," says Christina Ong, Founder of the COMO Group: '*With Labombe by Trivet occupying the ground floor, street-side space that used to be the hotel's Met Bar, we're entering a new era for a hotel I'm immensely fond of. I have deep respect for Isa's knowledge of wine. He's not a traditionalist, yet he's so confident about his discoveries. Jonny's approach is just as disarming; he appears so casual, unassuming, but his food is exquisite. The understatement, combined with the exceptional — that's rare."*

Labombe by Trivet will open its doors in Mayfair on **Tuesday 16 September 2025**. Open daily from noon to night, bookings are now live on labombe.co.uk.

Address: Labombe by Trivet, 19 Old Park Ln, London W1K 1LB

Instagram: @labombebytrivet | **Website:** labombe.co.uk

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NOTES TO EDITORS

ABOUT TRIVET

In 2019, Jonny Lake and Isa Bal joined forces to open Trivet in Bermondsey, London, where they have developed an approachable yet refined offering which celebrates diverse ingredients, dishes and drinks from all around the world. After battling a nationwide lockdown, Trivet won its first Michelin Star in 2022, just a few years after opening its doors to the public. In 2024, Trivet was awarded a coveted second Michelin Star.

The name Labombe is an ode to Jonny's aspirational fictional bistro, imagined as part of a French project at school. 30 years in the making, Jonny has found the answer as to "Où sont les boissons?" in his business partner and friend Isa Bal. Together the two package culinary excellence with unparalleled knowledge of wine in a two Michelin-starred restaurant, Trivet, where Labombe originated each Monday evening.

ABOUT COMO HOTELS AND RESORTS

The COMO Group, headquartered in Singapore, represents Christina Ong's unique vision of contemporary living. The Group encompasses the hospitality collection, COMO Hotels and Resorts, which offers personalized luxury travel experiences through individualized service, a commitment to holistic wellness, and award-winning cuisine. Each hotel is developed in response to the destination it inhabits. The Group also includes the international luxury fashion retailer Club 21, the award-winning wellness concept COMO Shambhala, and the philanthropic COMO Foundation. Get a glimpse of the beautiful destinations and follow exciting adventures on Instagram @comohotels

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