

QDF & Yannick Alléno open Louis Vuitton Lounge at Hamad International Airport



The lounge is a new culinary concept in partnership with Qatar Duty Free at Hamad International Airport in Doha



Three-star Michelin chef Yannick Alléno

Louis Vuitton has unveiled “Louis Vuitton Lounge by Yannick Alléno,” located above its store in partnership with Qatar Duty Free at the Central Concourse of Hamad International Airport.

The lounge opened on May 22 and marks the ongoing collaboration between the three-star Michelin chef and the French Maison.

Described as a destination for travelers to dine and relax ahead of their departures, the lounge-cum-restaurant aligns with Louis Vuitton’s travel heritage while bolstering its ongoing culinary explorations. The space is open 24/7 and accessible via the Al Mourjan Business Lounge – The Garden at the HIA expansion.

According to the Maison, visitors are welcomed into a contemporary, tropical setting bathed in soft light where emblematic Louis Vuitton elements such as stacked trunks are surrounded by lush greenery with atelier oï’s colorful Quetzal bird creations overhead.

Sophisticated and inviting seating arrangements are interspersed with the Maison’s designer edition pieces including India Mahdavi low tables, Paola Lenti high tables, Costela armchairs by Martin Eisler. Among the Objets Nomades is the Cosmic Table by Raw Edges and Bell Lamps by Edward Barber and

Jay Osgerby.

Twist glasses by Studio Louis Vuitton stand out as part of the Maison's art de la table universe.

With the restaurant in mind, Alléno developed a "multilingual" concept that promises to satisfy a wide range of visitors at all times of the day. The world-renowned chef, whose Alléno Paris at the Pavillon Ledoyen and Le 1947 at Cheval Blanc Courchevel both received three Michelin stars, took a contemporary approach to the expansive menu by proposing specialties that highlight local ingredients, French favorites and international fare, along with dishes that recognize various palettes and dietary needs.

Referring to its menu options, the luxury brand says, from breakfast until brunch, Parisian viennoiseries and local baked goods are complemented by hot sandwiches and eggs, smoked fish platters, caviar and indulgent pastries. Throughout the day, visitors can choose from lighter fare or starters and mains that represent Alléno's inspired cuisine such as langoustine carpaccio with geranium essence, confit lamb shoulder flavoured with yuzu and pilaf rice with dried fruit and spices. Items can be enjoyed à la carte or experienced as a multi-course tasting menu.

"The menu is complex because, above all, it should please everyone," says Alléno.

Extending beyond the retail channel, the new lounge underscores Louis Vuitton's presence in Doha where there are five stores across the city. Whether looking to relax or recharge, the space offers an elevated experience to those in transit.

Also worth noting, the lounge provides a new platform for Alléno to bring his culinary to more people – locally and around the world. "Louis Vuitton is a collaborator of the highest quality. They have a modern and precise sense of luxury, an excellence that comes through in every detail," he adds.

See more pictures of the Louis Vuitton Lounge below:







