

The WOODWARD GENEVA

LE COMPTOIR WOODWARD, A NEW GOURMET BOUTIQUE, IN THE HEART OF GENEVA



Geneva, 21 December 2023 – The Woodward is delighted to unveil its latest creation: Le Comptoir Woodward, ideally located in the heart of the Old Town. Conceived in collaboration with chefs Titouan Claudet and Olivier Jean, this new space with its refined decor will welcome Geneva residents from the 21st of December with a sweet and savoury menu, complemented by Stettler chocolates and Castrischer black forests. This unique and innovative concept was created by The Bastion Collection, owner of The Woodward, Geneva and initiator of five other culinary concepts around the world.

A complementary duo

A true epicurean invitation, Le Comptoir Woodward is the result of the complicity of Executive Chef, Olivier Jean and Pastry Chef, Titouan Claudet. The Woodward features two restaurants Le Jardinier and L'Atelier Robuchon, which was recently awarded its second Michelin star. Together, the duo have created a refined, tasty menu, where traditional creations meet new flavours. Their mission is to offer the people of Geneva, throughout the day, a range of high quality viennoiseries and pastries to take away, as well as tasty, gourmet food to be enjoyed on-site, at the boutique. Around ten seats will be available in this cosy, intimate new space, with its contemporary design by interior architect Cécile Morel.

A tasty and accessible menu

Whether you are looking for a quick snack or a sit-down lunch, the boutique's menu changes throughout the day to suit everyone's tastes. As soon as it opens for breakfast, gourmets will be able to enjoy a delicious selection of viennoiseries, from flaky or filled brioches to rolled pastries, available in exotic fruit - vanilla or gianduja tonka bean with a touch of fleur de sel versions. The emblematic croissants and Swiss breads will also be available to accompany the selection of hot drinks and juices.

At lunchtime, Le Comptoir Woodward will present visitors with chef Olivier Jean's signature dishes, which will be regularly renewed, such as: Arctic char with fendant sauce or beef cheek braised with Gamaret. Vegetarian options will also be on the menu, such as the celery risotto with local vegetables or seasonal soups. There's also a choice of sandwiches and savoury bites, including hot dogs, club sandwiches and finger puffs. To end the meal on a sweet note, gourmets can opt for one of the creations of pastry chef Titouan Claudet. His reinterpretation of great classics such as Paris-Brest, the flan vanille made with puff pastry or the lemon tart, combined with yuzu and verbena, will surprise even the most discriminating palates.

Stettler & Castricher

To complete its gastronomic offering, Le Comptoir Woodward has teamed up with two historic names on the Swiss culinary scene, belonging to the same owner. The shop will be delighted to offer its customers chocolates from the traditional house of Stettler. Founded in 1947, Stettler will be supplying the boutique with its emblematic Pavés de Genève, as well as a range of chocolate bars, spreads and coated sweets. Castrischer will be displaying four variations of its chocolate masterpiece, the black forest, which has graced Swiss Sunday tables for decades.

A sustainable approach

As part of its commitment to responsibly manage its environmental impacts and social commitments, the selection of suppliers, was made according to strict sustainable development criteria. The fruit juices come from the Valais, where the press is powered by solar energy, while the vegetables from Hermance are organically grown and the wheat flour has the "Suisse Garantie" label. Particular attention has also been given to the choice of packaging, from biodegradable cotton towels to reusable glass jars.



About The Woodward

Located on Quai Wilson on the shores of Lake Geneva and offering a panoramic view of Mont Blanc, The Woodward opened in 2021 and is the first all-suite hotel in Geneva. Originally built in 1901 in a post-Haussmann style, following an extraordinary renovation by renowned architect Pierre-Yves Rochon, today the hotel boasts 26 suites, which are complemented by two gourmet restaurants, L'Atelier Robuchon and Le Jardinier, two bars, private lounges, as well as a 1200m² Guerlain Spa and a private sports club.

Press contact The Woodward

Audrey Jung
Communications/Digital Manager
+ 41 79 152 74 36
audrey.jung@oetkercollection.com

Press contact Le Comptoir Woodward

Laura Raymond
PR & Co -agency
+41 79 343 65 25
laura@pr-and-co.ch

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