

CHEF GABRIEL KREUTHER DEBUTS HIS HIGHLY ANTICIPATED FIRST RESTAURANT

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Inside chef Gabriel Kreuther's restaurant in Manhattan's Grace Building.

Chef Gabriel Kreuther, who left his post at the Modern—Danny Meyer's Michelin-starred dining room at MoMA—early last year, has opened his first restaurant, across from Bryant Park in Manhattan's Grace Building. The eponymous spot, designed by Glen & Co. Architecture, reflects Kreuther's French heritage. The chef's savory tarts flambées are great for sharing in the bar area, while the dining room serves prix-fixe and tasting menus.



Designer Glen Coben was inspired by Kreuther's Alsatian heritage while creating the space.

Inspired by the town squares found in Alsace, designer Glen Coben used pathways to divide the bar and dining room and create flow within those spaces. There are even custom-made light fixtures in the bar that recall street lamps. To further divide the two areas, massive reclaimed beams—similar to those used in the construction of old Alsatian homes—line the dining room, lending the rustic touch that's common in the region. In fact, there are little nods to Kreuther's homeland everywhere. Green tiles like those that grace traditional wood-fired ovens appear near the bar, a mobile and etched-glass wall, both adorned with stork imagery are whimsical references to the popular folkloric symbol, and a sandblasted stainless-steel bar top is meant to resemble pewter, a prevalent material in the area.

One thing is clear: Kreuther wants to make sure his guests feel at home, whether they're grabbing a drink and light bite in the bar or dining at the chef's table, just inside the kitchen.

Gabriel Kreuther, 41 W. 42nd St., New York