

## FOUR's International Summer edition and Architecture & Design supplement 2014

Central to FOUR's mission to celebrate the art of fine dining, the latest edition of the quarterly publication delivers an insight into four of the world's best chefs, their restaurants and four of their signature dishes.

This edition offers a culinary journey through the kitchens of [Thomas Keller](#), [Björn Frantzén](#), [Enrique Olvera](#) and [Bertrand Grebaut](#).

Marking the twentieth anniversary of The French Laundry (Napa Valley, CA) and tenth anniversary of Per Se (NYC), **Thomas Keller** is a dedicated culinary perfectionist and the only chef within the US to hold the accolade of two three-Michelin-starred restaurants.

**Enrique Olvera**, of Pujol (Mexico City), is one of the most exciting and respected chefs in Mexico. Through the deep exploration of his home country's ingredients and the reinvention of traditional dishes, his work in the world of gastronomy has been nothing short of ground breaking.

One of the most influential Nordic chefs of the moment, **Björn Frantzén** celebrates the very best of Swedish produce at his intimate 19-seater restaurant, Frantzén in Stockholm.

**Bertrand Grebaut** is part of a movement of young French chefs who are doing things their way. Two days are very rarely the same at his pared-back chic Paris restaurant, Septime, as he tailors his menu to the fresh ingredients that arrives each day.

The Summer edition also includes contributions from acclaimed writers and columnist [Andrea Petrini](#), who stumbles upon a new star at Café Sillon in Lyon; **Andy Hayler**, FOUR restaurant critic, who pays a visit to Pierre Gagnaire's flagship restaurant in Paris, while US sommelier [Andrea Robinson](#) celebrates summer with her choice of alfresco-friendly wines from around the world.

Head of Spirit Creation for Belvedere, **Claire Smith** masters the flavours of Buenos Aires with exclusive cocktails and writer **Kiki Deere** heads to Russia to explore Moscow's rich cultural heritage and lavish restaurants and bars.

Accompanying **FOUR International** is the annual **Architecture & Design** supplement with a round-up of design-led private residences from around the world; an exclusive insight to Los Angeles-based architect Frank Gehry's Fondation Louis Vuitton project in Paris, plus features from renowned writers from the world of architecture and design.

### Distribution

**Five star hotels, resorts and golf clubs** around the world, including: The Dorchester, London; The Ritz, London; Armani Hotel, Milan; Four Seasons George V, Paris; Hotel Lancaster, Paris; The Four Seasons, New York; Four Seasons, Hong Kong; Shangri-La, Beijing; Fairmont Bab Al Bahar, Abu Dhabi; Shangri La, Abu Dhabi; Six Senses Resort Zighy Bay, Oman and Lotte Hotel, Moscow.

Private jets, **first and business class lounges** in Europe's main airports.

This edition also enjoys **exclusive summer distribution in the Côte d'Azur** in selected hotels, yacht and beach clubs, luxury spas, private beaches and private jets and heliports, including: Hotel de Paris, Monaco; Hotel Hermitage, Monte Carlo; Hotel Martinez, Cannes; Cap d'Antibes Beach Hotel, Antibes; Le Mas Candille, Mougins; Grand Hotel du Cap Ferrat, Saint-Jean-Cap-Ferrat; Port Pierre Canto, Cannes; Port Garavan, Menton and Port Fontvielle, Monaco.

Print edition available from **Wednesday 2 July 2014**.

Digital edition available to download from [iTunes](#) from **Monday 23 June 2014**.

Pre-orders can be purchased here: [subscription](#)

### About FOUR – The World's Best Food Magazine

Published by Sloane Trading International, FOUR is available in four editions: Germany, Italy, UK and International. 2014 sees the launch of FOUR USA and Asia editions. The International edition is published quarterly, along with a luxury supplement. Antioco Piras, co-founder of FOUR, says: "FOUR was created to fill a niche in the marketplace and for the past two years we have secured a phenomenal distribution through the world's best restaurants and hotels. FOUR can also be found on board British Airways & Qatar Airlines First/ Business class flights and 750 private jets. The success of the title is down to the quality of the product and the fact that we reach an affluent foodie audience."

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