



Lexus Showcases its New RC Coupe in #SharpYetSmooth Pop-Up Event in Paris

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- Lexus celebrates its reimagined RC coupe with exclusive preview on the Champs-Élysées prior to world premiere at Paris Motor Show
- Michelin-starred chef Andreas Møller takes first drive and creates a unique #SharpYetSmooth dish inspired by the new RC and Lexus' "YET" philosophy
- Media guests will be able to taste #SharpYetSmooth on the Lexus stand at the Paris Motor Show on 2 October

The new Lexus RC coupe has made its first public appearance at a pop-up culinary event in Paris, ahead of its official world premiere at the city's international motor show in October. The occasion was hosted by Lexus in partnership with up-and-coming chef Andreas Møller of the Copenhagen restaurant on the Champs-Élysées in Paris.

Andreas Møller applied his innovative skills to interpret the #SharpYetSmooth character of the new RC in a unique dish. The Danish chef was the first to test drive the new luxury sports coupe through the heart of Paris, gaining inspiration for a unique gastronomic creation that captures the contrasting qualities of the car.

The new, reimagined RC blends comfort refinements with the latest Lexus signature design cues and sharper driving dynamics, drawing its inspiration from the LC flagship luxury coupe. The improvements are a perfect embodiment of Lexus's "YET" philosophy, giving the car a distinctive "sharp yet smooth" character, demonstrating how seemingly contrasting qualities can come together to brilliant effect. The sharpness can be found in RC's more direct, responsive handling and bold design features, while the refined self-charging hybrid powertrain and interior finish enhancements express its smoothness.

Andreas, whose skills were honoured with a first Michelin star earlier this year, envisioned a dish that translates the "YET" feeling to the tastebuds. "I wanted to create something that is light and airy yet still has a lot of substance with strong flavours coming through - essentially Sharp Yet Smooth," he explained.

"The dish includes mackerel, a fish that looks sharp, yet has the smoothest texture beneath the skin, which reflects the sharp lines of the RC and its luxurious interior. There is another parallel in my use of candy floss, the idea being that it hides then reveals all good things underneath, just as when you step into the new RC, it reveals more than you expect at first glance."

Andreas sees strong parallels between his approach to cooking and Lexus's "YET" philosophy: "I

try to marry flavours that you would normally keep apart. I think it's fun to challenge the guest's perception of sweet and savoury with surprising flavour combinations," he said.

This original collaboration and the pop-up reveal on the Champs-Élysées showcase Lexus's ongoing commitment to create Amazing Experiences, both behind the wheel of its cars, and beyond.

#SharpYetSmooth creation by Andreas Møller

Andreas Møller's new dish features mackerel and kohlrabi, with added flavours and textures provided by a wide range of contrasting fruits, spices, herbs and sauces.

The raw mackerel is oak-smoked to give it a deeper flavour. It is complemented by kohlrabi that has been marinated with horseradish to bring out sharpness without being overpowering. The marinade also gives the kohlrabi a clear, glass-like appearance and the special way it is cut creates smooth waves that define the appearance of the dish.

Pickled mustard and ransom seeds give the dish an extra texture and create small explosions of flavour. Lemon caviar, also known as finger limes, add acidity to balance out the heavier flavours of the pickled ingredients. Using caviar as a topping adds both a luxury feel and a saltiness that balances with the taste of the smoked mackerel. Raw white currants and fermented currants are added, giving both acidity and a hint of soft sweetness.

Green saltwort is a seashore plant that retains strong saltiness in its crisp stems, while nasturtium and borage bring freshness and an edge to the dish.

Lightly salted airy candy floss sprinkled with lemon dust is added as a topping and the final touch is a drizzle of white grape juice, juice from salted lemons and seaweed oil, which melts the candy floss and brings together all the dish's flavours, masterfully bringing the sharp and the smooth notes together and revealing the dish beneath.

#SharpYetSmooth at the Paris Motor Show

Lexus invites media visitors to taste #SharpYetSmooth on its stand at the Paris Motor Show on 2 October, from 11am to 4pm. For further updates, follow #SharpYetSmooth.

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