

# HAUGEN

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“Haugen: First look at D&D’s huge new Alpine-inspired Stratford opening” - 2<sup>nd</sup> September 2021

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### Haugen: First look at D&D’s huge new Alpine-inspired Stratford opening

The new restaurant from the D&D group is a three-storey Bauhaus behemoth celebrating fondue, tartiflettes and set to feed more than 500 people at a time

By [David Ellis](#)



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Off piste: Haugen's dining room / D&D London

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Restaurant group [D&D London](#) have released the first details of their new project, Haugen, a three-storey, Alpine-inspired spot that will welcome guests from the middle of this month.

The new café and rooftop bar will open on September 15, followed by the restaurant and deli in early October. Haugen will serve all day and throughout the week from its home at the gateway of the Queen Elizabeth Olympic Park.

The new building, which has been built especially for the restaurant, is a Bauhaus-inspired behemoth of wood and glass that can seat more than 500 guests in any one sitting. It is named for a Norwegian-American ski jumper — who is one of only two American athletes to ever win an [Olympic](#) medal in the sport — though it is unclear what, if any, connection D&D or the restaurant really have with him.

That said, it will be Alpine-themed, meaning chalet-style interiors, faux fur throws and fireplaces. Food will be served from 8am in the ground floor café, though things really get going — as they do at the first-floor restaurant — from lunchtime. The café's menu includes the likes of fondue served with sourdough, new potatoes and pickles, or a tartiflette with reblochon cheese, bacon and potato; no surprise cheese will feature heavily throughout. Raclette will also be on the menu, as will a Veinna schnitzel, chocolate fondue, apple strudel, and Schwarzwälder — what's more commonly known in the UK as Black Forest gâteau.



Don't mind if I fondue: food and drink will bring to mind après ski bars and restaurants / D&D London

The [rooftop bar](#) will serve snacks but focus more on drinks, with D&D saying they're looking to recreate “the après ski atmosphere of bars in the Alps”. Glühwein, schnapps, craft beer and an array of cocktails will be on offer.

[Des Gunewardena](#), D&D London CEO, said of the new opening: “I hope Haugen will be something unique and special in the London restaurant scene. When you see Haugen coming out of Stratford Station on the way to the Olympic Park, it will certainly grab your attention.

“The Pavilion is a remarkable building. Our restaurant and food concepts have been inspired by its architecture and location. For those Londoners who love their Alpine rostitis and tartiflettes this will be a must go restaurant. But for those who prefer to maintain their Olympian bodyshapes, there will be plenty of tasty options too.”

*Haugen will open on September 15 at The Pavilion at International Quarter London, 9 Endeavour Square, E20. For more information, visit [haugen-restaurant.com](http://haugen-restaurant.com)*