

# THE CHEFS

## 11 CHEFS / 14 MICHELIN STARS

**SERGI AROLA \*\***. Barcelona native and already two-starred chef, Sergi Arola has received a Michelin star for his restaurant "LAB By Sergi Arola" in Sintra, Portugal. Chef Arola is the culinary director of the "Eat-Hola Tapas Bar" W Verbier. Known for his original and creative approach to cuisine, Sergi stands out on the culinary scene for his passion for music, he is known as the 'rock star chef'.

**ALAIN CARON**. Originally from France, chef Alain Caron is based in the Netherlands and was one of the judges at MasterChef Holland TV show. He has written several cookery books and has interviewed most of the greatest chefs in the world. Passionate about good quality products, he has made French gastronomy shine in Amsterdam where he runs four restaurants, including the famous "Café Caron".

**JACQUES POURCEL \*\*\*** is a daring and provocative chef with a free and curious spirit. The inseparable Pourcel brothers offer their culinary expertise in several destinations. Not only do they create flavours, they create emotion, stimulating encounters and designing concepts for diners to experience at "Terminal 1" in Montpellier, "Le Chouet" in Marrakech and the "Jardin Des Sens by Pourcel" in Saigon, Vietnam.

**NICOLAS SALE \*\***. After six years at the Ritz in Paris, the chef chose to give a new direction to his career with a forward-looking mindset, in search of more freedom. The chef's cuisine is both artistic and very emotional, largely inspired by his childhood and his travels. He strives to sublimate the products, while respecting their seasonal nature.

**VANESSA HUANG**. A Taiwanese chef, she developed an early curiosity for French gastronomy, which led her to follow the culinary program at Ferrandi Paris. After training with chef Pascal Barbot, she returned to Taiwan and opened her own restaurant "Ephernité", recognized as one of the best French restaurants in Taipei. Vanessa was also named one of Asia's top nine female chefs by the Michelin Guide.

**JOËL CESARI \***. Owner and executive chef of the Michelin-starred "La Chaumière" hotel restaurant in Dôle, chef Joël Cesari's cooking fuses traditional and contemporary styles. He designs each plate, its colors, textures, flavours and sources the best products, from Jura of course, but also from around the world.

**THIERRY DRAPEAU \*\***. Hailing from the Vendée region, Thierry's cuisine mixes flavors from the places he has visited during his career. His creations are the result of his passion and of a desire to offer the best produce in a way that testifies to its perfection. Thierry Drapeau is now based in Thailand at "Signature Bangkok" where he serves French and floral cuisine.

**GARY KIRCHENS \***. Born in Belgium and trained in France with such great chefs as Sylvestre Wahid, Pierre Gagnaire, Eric Briffard and Christian Le Squer at the George V, he returned to Brussels as *chef de cuisine* at the "Villa Lorraine". Gary then had the opportunity to open the "Aurum by Gary Kirchens" restaurant at the Château d'Ordingen, for which he was awarded one Michelin star in 2022.

**YVES MATTAGNE \*\***. After spending 30 years in the kitchens of the "Sea Grill" - rewarded of two Michelin stars and 18.5/20 at Gault&Millau - a page turns, and a new adventure begins at la "Villa Lorraine" for the chef whose experience, talent and creativity has no longer to be proven. Chef Mattagne has also hosted TV cooking shows on RTL-TV1 and designed menus for Jet Airways and Brussels Airlines.

**JEAN BAPTISTE NATALI \***. The youngest Michelin-starred chef with international experience and impressive credentials, he earned his first star at "Hostellerie La Montagne" in Colombey-les-Deux-Eglises at the age of 27, where he decided to devote himself to his passion. His signature style is inspired by wild flavors and beautiful encounters from all around the world.