

# THE CHEFS

## 11 CHEFS / 14 MICHELIN STARS

**SERGI AROLA \*\*.** Barcelona native and already two-starred 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* at 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 now 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*.

**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, flavors 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.

**FRANCK MICHEL.** Currently dedicated to culinary consulting around the world, Franck Michel won the MOF Pâtissier in 2004, just two years before becoming world champion at the World Pastry Team Championship in Phoenix, USA. Chef Michel defines himself as classic and contemporary at the same time. Classic due to the influences he takes as a starting point for his creativity, and modern by how he updates them.

**PHILIPPE MILLE \*\*.** Chef at Relais & Chateaux. Philippe Mille has worked in the kitchens of Bordier, Grondart, Anton, Roth, and as Yannick Alléno's right-hand man at Le Scribe and then Le Meurice. He brought back a Michelin star to the Domaine Les Crayères in 2011, then a second in 2012. His menu is inspired by the seasons and the Champagne region where he lives.

**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.

**ALBERT RAURICH \*.** Albert Raurich was head chef at Ferran Adrià's *elBulli* restaurant for several years. He is currently the owner and chef of the avant garde Asian restaurant *Dos Palillos* (one Michelin star) which has been voted the Best Restaurant in the world for years, and *Dos Pebrots* restaurant opened in 2016 in Barcelona.

**EMMANUEL RUZ \*.** French native from Morvan, Emmanuel Ruz signs provocative and daring menus; the best of the world's cuisine prepared with the techniques of French cuisine. Chef Ruz is now based in Brazil, he is a culinary consultant for luxury establishments and creator of the first gastronomic festival in Céara.

**NICOLAS SALE \*\*.** After six years at the Place Vendôme, 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.

**HENRIQUE SÁ PESSOA \*\*.** Native from Portugal, chef Sa Pessoa was awarded two Michelin Stars at his restaurant *Alma* in Lisbon. Often appearing on TV shows in Portugal, the basis of his culinary philosophy is found in his influences and references: travels around the world, the passion for Asia, the knowledge of traditional Portuguese cuisine, the life in Lisbon.