

ABOUT THE CHEFS

10 CHEFS / 16 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. Guitarist in the Spanish rock band "Los Canguros", he is known as the "rock star chef".

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. A figure of palace cuisine, Nicolas Sale is in perpetual search of excellence, generosity, simplicity, humility and benevolence.

GILLES TOURNADRE **. Born in Normandy, Gilles Tournadre has remained faithful to his region. This progressive chef is unquestionably knowledgeable about culinary tradition. He adds a personal touch to the local register by reinterpreting the classics which he diverts with happiness. In love with the product, he wants to magnify it by his cooking.

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 flavor, they create emotion, stimulating encounters and designing concepts for diners to experience in Montpellier and in Asia (Saigon, Colombo and Tokyo).

ALAIN CARON. Originally from France, chef Alain Caron is now based in the Netherlands and was one of the judges on internationally recognized TV show, *MasterChef Holland*. He has written several cookery books and has interviewed most of the greatest chefs in the world. Fine connoisseur of Dutch local products, he opened his own restaurant in Amsterdam: *Café Caron* in 2016.

THIERRY DRAPEAU **. Originally from Vendée, Chef Thierry now leads *The Signature Bangkok* restaurant and is known as 'The Flower Chef'. His culinary approach is grounded in sourcing the finest local ingredients and expressing terroir – a sense of place – while delivering light, lively and highly concentrated flavours.

PATRICK JEFFROY **. Originally from Brittany, Patrick was the executive chef of the Michelin-starred restaurant at *Le Carantec hotel* during nearly twenty years. He is renowned for his exciting cuisine rooted in nature, inspired by the terroir and the exotic discoveries made during his trips.

ÉMMANUEL RUZ *. French native from the Morvan, Chef Ruz now settles in the North East of Brazil in 'Pontal de Maceio'. He is a culinary advisor for luxury establishments and creator of the first gastronomic festival in Céara. Chef Ruz proposes a cuisine based on traditions, generous and surprising.

JEAN BAPTISTE NATALI *. With solid international experience and some impressive references, at the age of 27 he became the youngest chef to be awarded a Michelin star in 2002 for his restaurant *Hostellerie La Montagne* in Colombey-les-Deux-Églises. His signature style is inspired by wild flavors and beautiful encounters from all four corners of the globe.

JOËL CÉSARI *. Owner and executive chef of the Michelin-starred *La Chaumière* hotel restaurant in Dôle, Chef Joël Césari's cooking fuses traditional and contemporary styles. He carefully designs each plate, its colors, textures and flavors, and sources the best produce and ingredients, not only from Jura, but from around the world.