

Chef Michel Roux (1960) owns and runs *Le Gavroche*, a family business since 1967, one of the UK's finest restaurants, continues to **set the standards of cooking and service** by which other places are judged, it **maintains the very highest of standards** and was **the first UK restaurant to be awarded one, two then three Michelin Stars**, and was the first Michelin rated restaurant to offer a **set-price lunch**. The reputation of Le Gavroche continued to ride high in the eyes of critics and customers and firmly rests on the food prepared by *Michel Roux Jnr.* There is a sense of **unremitting concentration and effortless attention** to the needs of the clients, who are immediately **made to feel at home** by Emmanuel and his team. Michel's earliest food memories are the smells of the *Fairlawne* kitchen, his father the chef. Michel left school at 16 for the first of several challenging apprenticeships at **Maître Pâtissier**, in Paris. He then became **Commis de Cuisine** at **Alain Chapel's** signature restaurant, his biggest influence. Roux did military service, while at the kitchens at the **Elysée Palace** and spent time at **Boucherie Lamartine** and **Charcuterie Mothu** in Paris, then **Gavvers Restaurant** in London. He later worked at the **Mandarin Hotel** in Hong Kong, returning to **La Tante Claire**, London and then the family business; **Le Gavroche**. Michel was inspired by **Escoffier's revolutionary approach to fine cuisine**, he gradually changed the **Le Gavroche** style of cooking to his own, **classic French with a lighter, modern twist**. In 2010 Michel opened **Roux at Parliament Square** and **Roux at The Landau** in London. His signature soufflé dish, *soufflé Suisse*. <http://www.michelroux.co.uk/>

<http://www.michelroux.co.uk/foodinseason.html> link to recipes



Famous chefs

'The best that has been produced'

Michel Roux, Anthony Bourdain & Danni Barry

Chef Anthony Bourdain (1956-2014), was an American *celebrity chef, author and travel documentarian*, with a **focus on international cuisine**. While on a family vacation in France, where he tried his first oyster on a fishing boat, Bourdain's love of food began. He enrolled at college, dropping out after two years, having been inspired further while working at seafood restaurants in Massachusetts; he attended The **Culinary Institute of America**. Following this he ran various restaurant kitchens, including the **Supper Club, One Fifth Avenue** and **Sullivan's** in New York City, later becoming *Executive Chef* at **Brasserie Les Halles**. Bourdain had an extensive **TV & Media career**, wrote many books and had a reputation as a 'rock star' of the culinary world. He was caught up in Beirut during conflict while filming, had to be evacuated. Being well-travelled he explored **local/native cuisine**, collected food knowledge and tasted **local delicacies** enroute, consuming exotic local specialty dishes: sheep testicles in Morocco, ant eggs in Mexico, other equally challenging dishes in Vietnam and a traditional Inuit dish. His favorite dish, a classic Roman pasta recipe, *Cacio e Pepe*, is *'impossibly simple, deeply decadent'*, fresh pasta, fresh ground pepper, melted butter, and pecorino or parmesan cheese.



Chef Danni Barry (1985), is **one of an elite group of female Michelin starred chefs in the UK** & only the second female chef ever in Ireland to gain a star. Her cooking career began in 2003 in the then Michelin starred **Deanes**, four years later Danni travelled to South Africa, Australia, New Zealand and mainland Europe, garnering knowledge from the high-end restaurants in which she worked along the way. For a time, she worked at Simon Rogan's **l'Enclume**, in Cumbria, she was appointed to **head up the kitchen** at **Rogan & Co** in Cartmel, where she remained until Michael Deane persuaded her to come back to Belfast to take the helm at **Deanes EIPIC**. Most recently **FOOD&WINE Magazine** named her **'Chef of the Year' in Ireland in 2016** and as Head Chef she was voted **Best Chef in Ulster**; Within 18 months awarded the coveted **Michelin Star** as well as **3 AA Rosettes** and Restaurant Association of Ireland. Danni is driven by her passion for only the **freshest and most seasonal produce being cooked to perfection**. Her style is **progressive, honest, flavoursome, light, visual, balanced and modern** as is her signature dish: **Kombu-cured turbot, celeriac, and roast bone sauce**. (pictures above)