

THE EUROPEAN CHEFS

THE OBJECTIVE

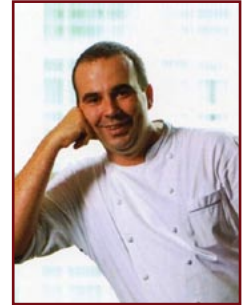
- Transmission of their know-how to Mauritian cooks and exchange of culinary knowledge.
- Discovery of Mauritian products.
- Original concoctions and personal use of the Mauritian products.

1. NICOLAS MAGIE

CHEF OF THE RESTAURANT « LA CAPE», CENON, FRANCE

Nicolas Magie is a very original young Chef, firstly because of his talent and his Michelin Star obtained in 2004, but also because of his hard work and creativity to exhaust the taste on daily basis.

His A La Carte menu is changed every three weeks to prevent from a long and repetitive situation; Nicolas is permanently looking forward outstanding and never-ending renewed creations. Nicolas loves culinary reading of any type, he is passionate about chinaware, glassware and find inspiration in the style of the plates used and materials.



2. BERNARD LERAY

CHEF OF THE RESTAURANT « LA NOUVELLE AUBERGE», WIHR AU VAL, FRANCE

Former student of Bernard Loiseau, Bernard Leray has two values: work and pleasure. This Breton, who spent time in Burgundy and Drome, settled himself in Alsace in 1995 and took down his second first star with the red guide: the star of maturity.

To adapt, to be in harmony with his environment, to give pleasure and sell pleasure: these are the objectives of Bernard Leray and that feels when he speaks about his cuisine. Rare thing: here is a Chef who cooks all the time, including at his home. This harmony, with the two floors of his restaurant (bistrot on ground floor and gastronomic side on first floor), Bernard Leray does not want anymore to modify it. No refurbishment is planned for this old stable.



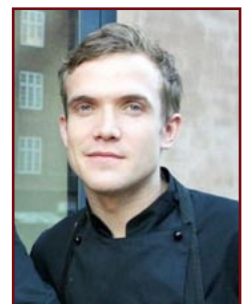
3. KRISTIAN MOLLER

CHEF OF THE RESTAURANT «FORMEL B», FREDERIKSBURG, DENMARK

During his period as an apprentice; Kristian won the national championship for apprentices and became second in the Nordic championships in 2000. That same year Kristian participated as chef's assistant at the Bocuse d'Or and at the Danish championship for chefs, and became third both at the Olympic Games and the World Championships for young chefs. After having bought his own place, Kristian has found very little time to take part in competitions, but several of his apprentices and chefs are taking active part in many competitions.

Formel B got its Michelin star in 2004 - only one year after Kristian became co-owner. In 2007, Formel B was voted "Restaurant of the year" by the Danish trade press. In November 2008, Kristian and Rune bought their second restaurant in the fishing village of Sletten, north of Copenhagen. It has already been voted among the top-5 best new restaurants in the country.

Kristian's level of professional ambition is sky high. As a proof of this you may admire a tattoo showing three stars on one of his arms: One of the stars is black - the two others still remain without colours...



4. BRUCE POOLE

CHEF OF THE RESTAURANT «CHEZ BRUCE», WANDWORTH COMMON, UK

After attending Exeter University where he read History, Bruce gained the HCIMA qualification at Westminster Hotel School. He then embarked upon a career in hotel management and did not start cooking professionally until the age of 26.

He started as a commis chef at Bibendum in 1990 with Simon Hopkinson, and then worked with Phil Howard at The Square.

In 1995 he opened Chez Max as Head Chef before opening Chez Bruce in February 1995 with his partner Nigel Platts-Martin.

French food is what he knows and what he likes, and he genuinely only cooks the kind of food he wants to eat.



5. EIKO SCHARFENBERGER

CHEF OF THE RESTAURANT «SONNE», OVERATH, GERMANY

Eiko Scharfenberger followed his first training in the pastry before completing his cooking training as the class-best in 2001.

Afterwards he was Commis and Demi Chef in the Fährhaus "Munkmarsch" on Sylt, as Demi Chef in the restaurant "Vendôme" in Bergisch Gladbach, as Demi Chef in the Gourmetrestaurant "Dieter Müller" in Bergisch Gladbach and as Souschef in the restaurant "Zur Post" in Odenthal.

Since September 2006 he owns the restaurant "Sonne" together with his partner Joana Oerder in Overath Marialinden. For his achievements, Eiko Scharfenberger was distinguished in 2008 with a Michelin star.



6. JOCHEN KEMPF

CHEF OF THE RESTAURANT «PRINZ FREDERIK», HOTEL ABTEI, GERMANY

Jochen Kempf began his career in the Kempinski hotel Gravenbruch as cook. He also worked in the restaurant Ventana in Frankfurt and in the hotel Prem in Hamburg.

After two years as Sous Chef in the Tantris in Munich, Kempf returned back to Hamburg for private reasons.

He likes his adopted country Hamburg among other things because of the proximity to the water. He is now the Chef of the restaurant "Prinz Frederik" of the Abtei Hotel in Hamburg.

