

Beat: Lifestyle

TASTE OF PARIS AND CITY HALL OF PARIS UNVEILS 72 STARRED CHEFS AT GRAND PALAIS

PARIS CAPITAL OF GASTRONOMY 18-21 MAY

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USPA NEWS - From 18th to 21st may, four days are dedicated to the French gastronomy in Paris. Everyone can sample bite-sized portions of the chefs' signature dishes at their pop-up restaurant set up for the event in the heart of the Grand Palais. Taste of Paris is the place to meet with artisans & fine fooders

DURING 4 DAYS VISITORS TASTE CHEF'S SIGNATURE SAMPLE AT GRAND PALAIS-----

From 18th to 21st may, four days are dedicated to the French gastronomy in Paris. Everyone can sample bite-sized portions of the chefs' signature dishes at their pop-up restaurant set up for the event in the heart of the Grand Palais. Taste of Paris is the place to meet with artisans and food producers who come to showcase their outstanding products. Stop by for a little sample and get to know them better, find out more about their products and pick up a little shopping!

Whether Michelin-starred, trending or young talents of the future, Taste of Paris welcomes today's most sought-after chefs to bring you a gourmet experience to remember.

CUISINE WORKSHOPS AND CHEF'S SECRETS AREA FOR THE VISITORS-----

Cooking classes are on throughout Taste of Paris in the Chefs' Secrets area. 45-minute sessions during which you learn how to make the chefs' recipes and discover new skills to turn you into a top chef. Places can be reserved at the festival.

At the Taste Theatre, watch live cooking demonstrations by top chefs and get the chance both to sample their creations and have a little chat.

MORE THAN 70 STARRED CHEFS ARE AT TASTE OF PARIS TO SHARE THEIR CUISINE-----

The chefs will be presenting over 70 signature dishes and compositions created specially for the event. They include Taste of Paris's icons, its loyal partners who have contributed to the growing success of the event with visitors delighted to see them back; Guy Savoy (Restaurant Guy Savoy), Thierry Marx (Mandarin Oriental, Paris), Frédéric Anton (Le Pré Catelan), Romain Meder (Alain Ducasse at the Plaza Athénée), Stéphanie Le Quellec (La Scène at the Prince de Galles), Nicolas Beaumann (Maison Rostang), Juan Arbelaez (Nubé at the Hôtel Marignan), Kei Kobayashi (Kei) and Pierre Sang Boyer (Restaurants Pierre Sang).-----

They are joined by new chefs, with some big names among them, who have accepted the Taste challenge.... Julia Sedefdjian (Les Fables de la Fontaine), Sylvestre Wahid (Thoumieux), Yoshitaka Takayanagi (L'Agapé), Tomy Gousset (Tomy & Co) from Paris's new dynamic, multicultural food scene. The festival also welcomes Philippe Labbé who has just taken over the helm in the kitchens at the famous Tour d'Argent, as well as Grégory Marchand (Frenchie) who embodies the drive behind Paris's gourmet food scene. Amandine Chaignot (Rosewood London), William Ledeuil (Ze Kitchen Galerie) and Jean-Baptiste Lavergne (La Table du 11), three former students at the prestigious École FERRANDI Paris will take it in turns at a pop-up restaurant, with the line-up of chefs changing each day. And it goes without saying all things dessert will not be forgotten with the presence of two leading pastry chefs, Guy Krenzer (Maison Lenôtre) and Christophe Adam (L'École de Génie).

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