

Beat: Arts

TWIST MENU OF PIERRE GAGNAIRE MAKES ITS DEBUT AT FOUQUET S PARIS.

UNIQUE CREATIVE TOUCH THE CHEF

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USPA NEWS - Pierre Gagnaire's Twist menu makes its debut at Fouquet's Paris. As part of this collaboration that began in 2014 in Cannes, Fouquet's Paris' various teams worked with Pierre Gagnaire's team to reflect on changes in the art of French living as Fouquet's and Pierre Gagnaire are the best...

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Three-star chef Pierre Gagnaire offers a Twist menu that reveres both terroir and well-being. New cuisine that glorifies the products and the simplicity of French dishes. Thirty-two dishes were reinvented.

For example, the mythical Merlan Colbert, or even a filet de bœuf Simmenthal au poivre flambé au cognac prepared table side, with sauce Champs-Élysées. On the sweet side, we have Panna cotta with orange blossoms, apple tarts, and parfaits iced with aged rum to finish off the meal.

This association is a grand adventure founded on confidence and respect for shared values. The two enterprises share the same passion for the culinary arts and the French art of living. Together, they would like to promote this knowledge and show off the products in France and internationally.

Pierre Gagnaire has become very well-known internationally with 12 gourmet restaurants. Barrière has high ambitions for the development of the Fouquet's brand.

The traditional brasserie, is intimately connected to the world of cinema and has been the embodiment of the "high-end Parisian brasserie" since 1899. At the corner of Avenue George V and the Champs-Élysées, it has been a Parisian meeting place par excellence for over a century for the cinema, the arts, and culture. The great classics of French cuisine, such as Merlan Colbert, have made the reputation of this legendary restaurant.

Source : Lucien Barrière

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