

XXIV^E BIENNALE DES ANTIQUAIRES



Press Release
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Syndicat National des Antiquaires
17, boulevard Malesherbes
75008 Paris



From 11 to 21 September 2008/Grand Palais

The **XXIVTH BIENNALE DES ANTIQUAIRES,** *Cultivates the Art of Living*

The Biennale is not just recognized as a major event in the international art market calendar, it is also an exceptional showcase that celebrates every facet of the Arts of Living.

Gastronomy is an integral part of French lifestyle and is an art form in its own right.

The XXIVTH Biennale des Antiquaires is an invitation to experience France's inimitable *savoir-vivre*. During the event, the Biennale will receive **10 grands chefs** selected from among the best-known on the international stage.

From top Relais & Châteaux establishments and the Ritz, the chosen chefs will be attending the 11-day Biennale event in succession, to head up the kitchens managed by Potel & Chabot.

The Grands Chefs

Thursday 11 September /

Pierre Carrier and his Chef de Cuisine **Pierre Maillet** are known for their gastronomic and inventive gourmet cuisine, inspired by the kingdom of Piedmont, at Le Hameau Albert 1er. Starting out as a small boarding house in the heart of the village of Chamonix, Le Hameau Albert 1er now ranks among the most prestigious 4-star hotels. It celebrated its 100th anniversary in July 2003.

Friday 12 September /

After 21 years under the apprenticeship of his one-and-only master, **Patrick Bertron** carried on the legacy by retaining all three of Relais Bernard Loiseau's Michelin stars. Perfection, authenticity, imagination and the highest standards are the watchwords of his uncluttered style of cuisine that brings out the flavours of the top-quality produce.

Saturday 13 September /

Stéphane Rimbault has preserved and enriched all of the qualities of L'Oasis in La Napoule (Alpes-Maritimes, two Michelin stars). Here, a cuisine rooted in the Mediterranean is punctuated by Asian influences.

Sunday 14 September /

The cuisine offered by **Christophe Bacquié**, Chef at La Villa (two Michelin stars) in the Corsican town of Calvi, reflects the path he took to get here: simple and impeccable. Largely based around fish and shellfish, the dishes here echo the Mediterranean lifestyle. Creative, refined and delicate, his cuisine always puts the produce centre stage.

Monday 15 September /

Patrick Henriroux is Vice-President in charge of the Relais & Châteaux Grands Chefs and the illustrious pupil of Georges Blanc. In 1988, he took over celebrated restaurant La Pyramide in Vienne (Isère).

Tuesday 16 September /

Hélène Darroze, Chef at her eponymous restaurant in Paris, represents the fourth generation of this family of hoteliers, restaurateurs and chefs from the southwest of France. Honoured with her second Michelin star in 2003, she is a keen advocate of simple, authentic ingredients and faithful to the values she inherited as a child. Her free, contemporary, bold and mischievous approach to presentation reflects her innate sensitivity that is so particularly feminine.

Wednesday 17 September /

Named Chef of the Year 1993 by Gault Millau, **Jean-Michel Lorain** is an ardent gourmet. He has successfully preserved the image of his establishment, La Côte Saint Jacques in Joigny (Yonne), by offering a cuisine infused with creativity and emotion for which he has received three Michelin stars.

Thursday 18 September /

After finding his vocation from his mother, a major influence, **Jacques Chibois** set out in 1974 on a tour of France, giving him the opportunity to work with the greatest of *grands chefs* including Roger Vergé, Louis Outhier and Michel Guérard. La Bastide Saint Antoine in Grasse (Alpes-Maritimes, two Michelin stars) serves up a passionate, simple and imaginative cuisine that reflects the true values of the land inspired by Provençale tradition!

Friday 19 September /

Jean-André Charial was trained up by Bocuse and Troisgros. Owner of L'Oustau de Baumanière, a twice-Michelin-starred restaurant in Les Baux-de-Provence, he has devoted his career to the search of perfection and pure poetry through cuisine.

Saturday 20 September and Sunday 21 September at midday/

Michel Roth, Chef at the kitchens of the Hôtel Ritz in Paris, comes from a line of hoteliers and restaurateurs. A disciple of Guy Legay and Paul Bocuse, Michel Roth brings a cuisine that can be defined as classic and contemporary, yet shows a flair for creativity and innovation. He also heads up the kitchens of restaurant L'Espadon and Bar Vendôme

Dates 11 to 21 September 2008, 11 a.m. to 11 p.m.

Venue Grand Palais, Avenue Winston Churchill, 75008 Paris, France

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Official website www.biennaledesantiquaires.com

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