



# 40 Le Garroche

1967 - 2007







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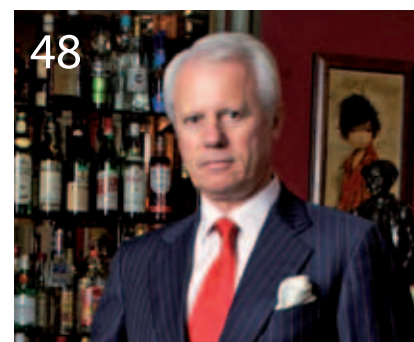
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# Le Gavroche

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## An introduction to Le Gavroche

Since it opened in 1967, Le Gavroche has set the standards of cooking and service by which others are judged. It was the first UK restaurant to be awarded one, two and three Michelin stars. The chef de cuisine is Michel Roux Jr, who took over the reigns from his father, Albert in 1991. The fact that Le Gavroche continues to maintain the highest of reputations amongst both diners and critics is testament to the excellence of the food being prepared by Michel. At Le Gavroche no detail is overlooked in a restaurant which can feed seventy people at once, and there is a sense of unremitting concentration and effortless attention to the needs of the client. Over the last forty years, during which many great restaurants have come and gone, the experience of dining at Le Gavroche has remained synonymous with a timeless excellence. The restaurant is open Monday to Saturday with the exception of Saturday lunchtime.





## The Roux brothers in Great Britain – a culinary success story

London's Gavroche restaurant, which is celebrating its 40th birthday, was the first Michelin three-star restaurant in the UK.

**C**hef Albert Roux was born in 1935 in Burgundy - that magical land of succulent terrines and dishes featuring game and game birds. He arrived in London in 1967, a time of gastronomic wilderness.

Her Majesty's subjects knew nothing of the pleasures of eating, save for the landed gentry. This section of society though had their own cooks of course, trained in Europe's top restaurants and legendary hotels, such as the Ritz under Escoffier, the Hôtel de Paris in Monaco and Maxim's in Paris, owned by that long-established family of professional restaurateurs the Vaudables.

A genuine fondness for food, good ingredients, the art of eating, the elegant presentation of dishes...none of this was yet part of the lives and customs of the citizens of Great Britain. Puritanism was alive and well - Victoria's reign was still leaving its imprint on virtually every social class - and fish and chips was still the national dish. Could this be changed?

Michel Roux, Albert's younger brother by seven years, with his blue eyes and all the allure of a true gentleman, put it bluntly: "When it was tepid, it was beer. When it was cold, it was soup."

The two brothers, disciples of Escoffier and Fernand Point, had a singular mission: to teach their customers just how good food could taste. Dishes and preparations were created, prepared with loving care and cooked according to the highest professional standards: a loin of lamb cooked pink, moistened with properly seasoned cooking juices, accompanied by vegetables in season and finished off just at the last minute. In other words, culinary art. For the British, this was nothing short of nonsense, nothing but sheer provocation.

"The problem at table, whether in the home or in restaurants, was that fish was served cooked to the point where a breath of air would suddenly rise to greet you when you cut into your sole. Vegetables also suffered the same fate and as for meat, it was cooked until it became something akin to leather soles.

"Worst of all was that the English, those great standard bearers and so sure of their good taste, were horrified and kept sending dishes back with remarks like "my lamb isn't cooked. I can't eat it!"

The challenge was a tough one, because Londoners at the time were not inclined to learn lessons about good food from those Frenchies who murdered the language of Shakespeare.

As luck would have it, Albert Roux was to make a reputation for himself as an "excellent cook" when he worked first for the French Ambassador in London, René Massigli, and then for Major Cazalet, an aristocrat with the finest palate and Equerry to Elizabeth II. He produced very classic dishes as well as doing wonders with eggs, fine Dover soles, lobster from the North Sea, salt marsh lamb, Aberdeen Angus beef and the game that was so plentiful in winter (venison, partridge and pheasant).

He also created superb tartes sablées (a sort of sugar crust pastry tart) with red berries. Major Cazalet and his friends, driven to distraction by the mediocrity of the stodgy food on offer in the grand country houses of Sussex, were forever on the lookout for invitations from the French Ambassador. Oh, the sheer joy of dining as often as possible at the French Embassy!

Major Cazalet worshipped Albert who was starting to think more and more of opening a French restaurant in London. With Cazalet he had formed a sort of inner circle of customers who would gladly follow him if he set up on his own in the capital. This saw the birth in Lower Sloane Street of Le Gavroche, a small room with space for only 40 diners at most. It was an adventure unique in the annals of haute cuisine, made possible by a handful of investors, the Goldsmiths and the Teachers, all of whom were seduced and conquered by the dexterity wielded in the kitchen by Albert, whose talents saw the creation of his signature three-cheese Soufflé Suisse and his duck pot-au-feu.



Erstwhile private cook to Cécile de Rothschild in her Paris town house in the Rue du Faubourg Saint Honoré, Michel Roux, who was more inclined towards patisserie than Albert, left his very chic employer after seven years of good and faithful culinary service. Cécile, dumbfounded and deeply upset by Michel's departure, would never forgive him for this "treason" [sic].

The two Roux brothers portrayed themselves as the best chefs in Great Britain; the Gavroche won three stars (in 1981), the first in the country to do so. In 40 years, they would train, teach and find positions for almost 2,000 chefs worldwide. All the top-notch chefs in the country have trained under them: Marco Pierre White, the first English chef to pick up three stars, Pierre Kaufmann, from Aquitaine, three stars first at Tante Claire and then the Berkeley, Gordon Ramsay, three stars at the new Tante Claire: most of them are still at work in their kitchens and seem to represent a second generation of the Roux brothers.

Since both brothers got bored on Sundays, especially when the rain dampened their spirits even more, they wandered around the villages lying along the banks of the Thames and, a few miles from Windsor Castle, found a pub with a very good riverside position at Bray-on-Thames. The pub, which was completely renovated in 1985 and designed with a typically English note in the decor (comfort, sofas, a beautifully sunny terrace and seating in the restaurant for no more than 50 guests), was to become The Waterside Inn which would go on to win three stars in 1992.

Now featured in the wonderful Relais & Châteaux, it was to become Michel's domain, whilst Albert held on to Le Gavroche, by now transferred to Park Lane and where he would install his tall, slender, marathon-running son, Michel. Unfortunately, the Guide Michelin applied the rule in force at the time - the change of chef entailing the removal of the third star. This didn't affect

the popularity of Le Gavroche where, thanks to Michel Jr, the style of French cuisine has continually developed without abandoning the basic traditions of its sauces, dressings and garnishes.

Forty years after its creation, Le Gavroche remains one of the best addresses in London, thanks also to the restaurant's

Italian manager, Silvano, who oversees front-of-house operations at both lunch and dinner. The two founders no longer stand by their stoves but they still keep a keen eye on the very successful business side of things. Well before Ducasse, they have twice had three stars, a fact completely unknown in France - alas.

Nicolas de Rabaudy

**"my lamb isn't cooked. I can't eat it!"**





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## Setting the standard

by Matthew Fort, food critic

**A**ge cannot wither it, nor custom stale its infinite variety. For forty years Le Gavroche has been setting a standard in cuisine, service, courtesy and sophistication that no other restaurant in Britain can match. It has that effortless sense of comfort and civility that only comes from huge effort and unremitting attention to detail. It is an oasis of tranquillity, a haven of civilised values. And it has food which haunts the memory down the years.

Whenever life seems grim and grey and the grit of every day becomes, well, too gritty, then I book a table at Le Gavroche because I know that I will be picked up in a smile as I come through the door and I will be held in it until I pass out through the door again, refreshed, reinvigorated, ready for whatever the world will hurl at me.

In part this is due to the exquisite judgement of the service, schooled under the eagle eye of Silvano. I have watched other maitre d's at work, and their eyes flash continually over the room. They may smile and maintain their station, but their eyes are always busy. Silvano's eyes are never busy. He always has time for a chat, a joke, a comment. While his eyes are focussed on you they never leave your face. At the same time, as if by magic, there isn't a detail in the room that escapes his notice, because as soon as he has finished talking, he is back in command.

And in part it is the food, Michel's now, his father, Albert's, in the past. Le Gavroche, along with the Waterside, are the only two restaurants in Britain I can think of, certainly of the quality, that have been passed on from father to son. From father to son, I should add, with no diminution of standard or generosity. This is not the place to compare and contrast their individual styles in detail. Besides, I have eaten too many fabulous dishes of both to know where or how to start. Albert's cooking had all the classical virtues. It had depth and breadth and beauty. Michel's cooking has the classical virtues, but he can also produce dishes as light and bright and beautiful as being cooked in any contemporary kitchen.

**"It is an oasis of tranquillity, a haven of civilised values."**

But in the end, the experience of any great restaurant is more than simply food and service. It has to have a quality which brings those elements together and infuses them with – what? Generosity, I think. What unites both Albert, Michel and Silvano is their generosity, of spirit and style. And in the end, I think that of all its qualities, it is that of generosity that marks out Le Gavroche, food and service. It is that which turns a sometimes cheerless world into a cheerful one, that lifts my spirits and fills my mouth and mind with happy sensations. I feel extraordinarily fortunate that it, and all the people who work in it, have been my friends. ❧







“Recognised as the leader in luxury hospitality, gastronomy and service.”



Life is constantly changing – more demands, less time, uncertainty and stress has meant that we all have to look longer and harder for the good things in life. Whatever the situation, there is no doubt that change is a constant for us all.

From December 2007, you'll be able to visit the all-new Maison des Relais & Chateaux which will be situated at 10 Beauchamp Place in one of the most coveted and exclusive shopping areas in London.

What has not changed however is the philosophy of Relais & Châteaux - as laid down by its founder members over 50 years ago. The association, together with the outstanding collection of 28 British and Irish properties, has over the years remained passionately loyal to the five “C’s” - Character, Courtesy, Calm, Charm, and Cuisine.

The London boutique Maison will operate as a bespoke information centre with a wealth of information on the individual properties within the portfolio. Clients will be able to collect the new 2008 guide (out December 2007) as well as find out more about fabulous gift ideas available via the Relais & Chateaux Gift Certificate Programme and of course make reservations anywhere in the world.

These five pillars have enabled us to keep a close eye on excellence and quality and now our association is made up of over 450 hotels and restaurants worldwide and is recognised as the leader in luxury hospitality, gastronomy and service. A visit to any of our properties is a guarantee of the finest food and bespoke service and you can rest assured that a visit to any of our member properties will charm, impress and stay with you for years to come.

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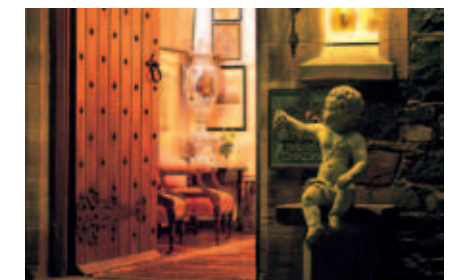
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## Michel Roux Jr

**M**ichel Roux Jr took charge at Le Gavroche in 1991 after completing an exhaustive training programme; not only at the restaurant he was to take over but also around the world. His military service was undertaken in the kitchens of the Elysée Palace in France, with six months under Giscard d'Estaing and six months under President François Mitterrand. Time was spent working for Charcutier Mothu and La Boucherie Lamartine in Paris as well as a spell in Hong Kong, although perhaps the most predominant influence on his work is the two years he spent under Alain Chapel, a man heralded as one of the most truly brilliant chefs of his generation.



# Chewton Glen congratulates Le Gavroche on 40 years of excellence



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*The Times, London*



**M**ichel has brought a lighter touch to the kitchens of Le Gavroche but essentially his cooking remains classically based. He insists on the finest and freshest ingredients, remaining committed to a seasonal menu, and demands that all meat and poultry be cooked on the bone to give a greater flavour.

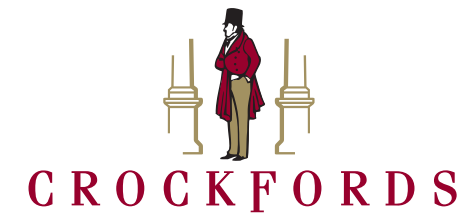
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The club's splendid and sumptuous setting has been the select meeting place for the cream of English and continental aristocrats and high society since the Georgian era. The Duke of Wellington was among the distinguished members in the club's rich past helping to build Crockfords' exceptional reputation for quality, exclusivity and discretion.

The world famous Crockfords Club is the fashionable place where people want to be seen. Renowned for its warm and friendly atmosphere members are received as honoured guests in this spectacular grade 1 listed London Mansion. Crockfords provides a welcome retreat from the rigours of hectic city life, allowing you to relax in sumptuous and tranquil surroundings so you feel refreshed by your visit.



The Duke of Wellington

"At Crockfords we are proud of our illustrious history and work hard to maintain the world wide reputation we have built over the years for exclusivity, discretion and quality personal service", explains Tony Pearce Managing Director for London. "The luxurious and opulent surroundings of Crockfords coupled with the impeccable level of service we provide makes our members and guests want to return time and time again".

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The variety of these function rooms at Crockfords means that you will always find a place to suit your mood, whether it's a relaxed corner for quiet reading or contemplation to the busier lounge areas that are alive with enthusiastic discussion, Crockfords can be your home from home.

For those who want to venture further a field, the opportunities are endless. London is renowned for its cultural and sporting activities and visits to any of these can be arranged by the Crockfords staff. From West End theatre trips to top London sporting events such as tennis at Wimbledon and horseracing at the famous Royal Ascot and Epsom Derby, Crockfords Club can make all the necessary arrangements for you.

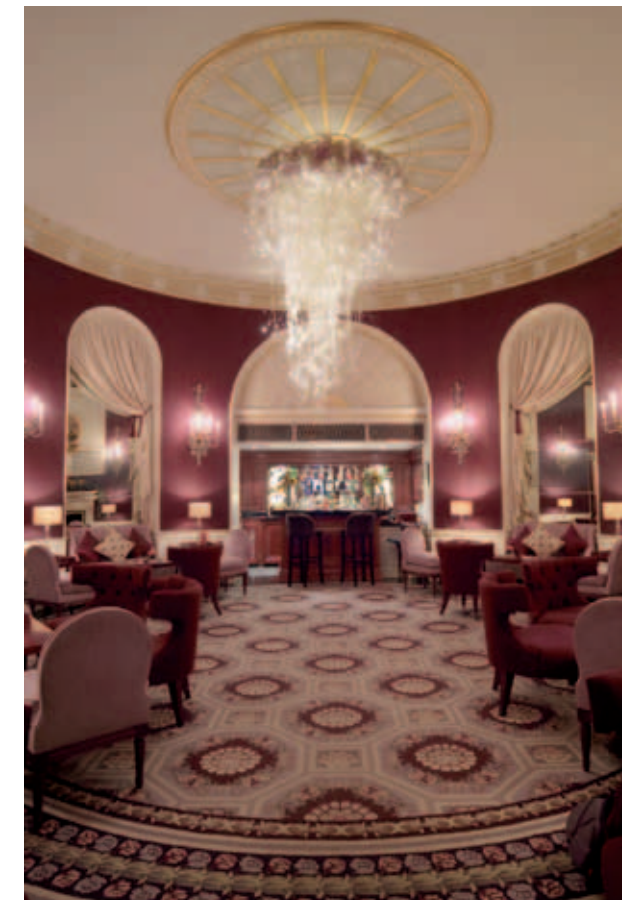
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## Albert Roux, Chevalier de Legion d'Honneur

In September 2005 the work of Albert Roux was recognised by the Government of France when he was appointed a Chevalier de Legion d'Honneur, the highest honour attainable by a citizen of France.

"I am truly honoured to have been invited to join the Legion d'Honneur and humbled that my work has been recognised as

being important to France. It is hard to imagine, looking back to when my brother and I opened Le Gavroche, that Britain and London in particular can today boast some one the finest restaurants in the world. I am very proud to have played a small part in helping to bring about this change. Long may it continue."



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## A true culinary experience.

Le Gavroche is a perennial favourite of London's gastronomes not only because of the food but because of its legendary service. Director Silvano Giraladin who has been at Le Gavroche since 1971, runs a team that has received countless awards for a dedication to the customer that has been described as "deliciously, almost naughtily old-fashioned" but which Silvano perceives simply as a commitment to provide a true culinary experience. "When you dine at a fine restaurant you should expect not only

the finest food but also to be treated like royalty. My team go out of their way to ensure that each and every diner is looked after in a very special yet efficient and unobtrusive manner."

"For many people, Silvano is Le Gavroche, the quintessence of urbane grace, infallible manners, firm command. The kitchen may be the great engine of Le Gavroche but it is Silvano who keeps the magnificent craft pointing in the right direction and steady as she goes."

Matthew Fort

**"deliciously,  
almost naughtily  
old-fashioned"**







‘THERE is no sincerer love than the love of food.’ *George Bernard Shaw*



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40  
Le Gavroche

1967 - 2007

The following pages contain a small selection of photographs from the 40th Anniversary dinner at Le Gavroche.







Le Gavroche 40

## Le Gavroche 40th Anniversary

Since its grand opening in 1967, attended by Charlie Chaplin, Ava Gardner and Robert Redford, Le Gavroche has remained one of London's most respected and influential restaurants. Indeed, testament to its enduring appeal is its recent prize for Most Consistently Excellent Restaurant at the Tatler Restaurant Awards.







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From Italy; the Valcucine range, a theatrical statement of pure Italian design and ergonomics. Bespoke Culture from England and Germany offers up a range limited only by a designers imagination. Traditional, classic or contemporary it incorporates elements made from exotic veneers, glass and steel. Two more companies hailing from Italy are Lema, a seductive range of bedroom, study and library furniture; and Milldue, a sophisticated range of bathroom furniture.

The finest appliance manufacturers will also be shown, including the cool and elegant Gaggenau range, encompassing everything from intelligent ovens to full height, multi-zone wine chillers. Atag, Sub Zero, Viking and Siemens also feature in our product folio.

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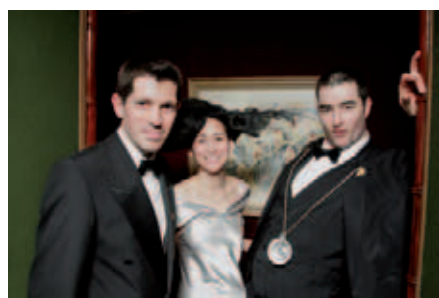
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## EARLY LEARNING

### A birthday party to remember

**M**y first visit to Le Gavroche was on my eighth birthday. My mother was furious with my father for booking this extravagant dinner for the whole family and spoiling me to such a degree when it was clear that I was far too young to appreciate it, but I still remember that dinner, the atmosphere in the restaurant and even what I ate. It was the trigger for my love and interest in cooking and restaurants.

I have been lucky enough to know both Albert and Michel for most of my life. They and their families were frequent guests at my parents' house and we at theirs. When I expressed an interest to learn to cook, Albert offered me a stage and then an apprenticeship at Roux Restaurants, culminating in time at the kitchens at Le Gavroche. I had eaten there throughout my childhood and thought this would be a wonderful opportunity and experience. It was all of those things and more - it taught me just how good, dedicated and talented the great chefs of the world are and that perhaps this level of cooking should be left to those with more ability than me.

The dynasty of brilliant chefs that have come out of Le Gavroche kitchens is well known and each of them has my complete admiration and acknowledgement that they have talents so far beyond my reach.

After five years of absence, I turned up as a guest at lunch. Silvano, who had last seen me as a whey faced commis, somehow recognised me and welcomed me as a prodigal daughter of the house. Since then I have been as regular a visitor as I was when I was a child.

As someone who works around restaurants and is fortunate enough to eat out for a living, there is little time to visit restaurants for pleasure rather than work, but Le Gavroche is always my first choice. The service is superb and seemingly effortless, though I know very well the care and attention to detail as well as the sheer hard work that goes into it. The cooking under Michel Roux Jr is lighter in character than Albert's was, but it's just as brilliant, never delivering a disappointing dish. Each time I visit, I am reminded of my time training and thank the Lord that I am in the dining room as a guest rather than the kitchen as a cook.

Many, many congratulations to the Roux family and the whole team for an extraordinary 40 years. My mother was wrong. That trip to Le Gavroche so many years ago was not an extravagance but something that shaped my life. It was an education and it opened my eyes to a world that I didn't know existed. I look forward to taking my own children to dine here when they reach the same age.

*Margaret Clancy - Food Writer/Critic*

**"Le Gavroche  
shaped my life"**







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By the time the honey and lime sorbet arrives on a frosted plate, you are dying of pleasure.

*The Sunday Times*

The Roux family is synonymous with fine food, not forgetting Uncle Michel and cousin Alain at their three Michelin-starred Waterside Inn at Bray in Oxfordshire. The last 40 years have proved that they can withstand ever-changing fashions and competition and continue to prize an enviable reputation.

*Fieldsports Magazine*

For £86, a seven course Menu Exceptionnel is offered, a perfect excuse for the diner to sample each aspect of the menu.

If the whole world is getting you down, grab your coat and make a dash for Le Gavroche.

*The American*

Uniquely French genius - the padded sumptuousness of a chapel of rest devoted to sybaritism.

*The Sunday Times*

The set lunch is a delicious bargain.... for a glimpse of perfection, I can think of a few better ways to spend £40.

*Sunday Times Magazine*

There is, perhaps, a more palpable sense of occasion in this restaurant than anywhere else in London.

*The Times*

Its set price, three-course lunch is available at the price of just £48 including half a bottle of wine per person, coffee, water and petit fours.

The secret of their continuing success is that they don't intimidate the customer - a lot of the newer places do great food but they can't get the atmosphere of ease and comfort that makes parting with the money such a pleasure.

*Daily Telegraph*

Eating at Le Gavroche is an unbeatable experience. Whether you spend forty pounds on the set lunch menu or one hundred pounds eating a la carte. Whether you want to entertain a business client or impress a friend, Le Gavroche offers outstanding food, attentive staff and superb service, making Le Gavroche the best choice in town. His (Michel Roux's) menu is bold and original.

*OK Weekly*





## GOOD FOOD GUIDE 1967

.... and finally Le Gavroche. This ultra-fashionable new place in Lower Sloane is run by two young Burgundian brothers who were previously private chefs to half the Almanach de Gotha; and their prices (reckon £4 to £5 a head) are just about the highest in London. Some of our inspectors extol the results – the opulent couverts, the deferential waiters, and dishes like rillettes de Tours (8s. 6d.), oeuf Careme (12s. 6d), poulet au Parmesan sauce Orly (19s.), tournedos Gargantus (22s. 6d.) and especially the patisseries such as sable aux fraises (30s. for 2). Others find that this très haute cuisine has so many lapses that it's simply pretentious and doesn't justify the cost – "twenty two shillings seems a lot for a small, rather tasteless portion of chopped-up noodles with odd bits of seafood and a little potato". Waiters have even been known to apologise for the prices.....

## DAILY MAIL Monday April 24th 1967

Compliment to the chef.

Major Peter Cazalet, trainer of the Queen Mother's horses has lost his chef, Albert Roux, to a new restaurant on the Pimlico side of Lower Sloane Street. But his family is keeping an interest in the Roux cooking.

Two of the eight backers of the restaurant, Le Gavroche, are the Major's sister, the former MP Mrs. Thelma Cazalet-Kier, and his barrister son, Edward.

## RESTAURANTS Inside Le Gavroche 18th Feb 1994

....dimmed lighting and hushed tone are forgivable; Le Gavroche is neither social fixture nor photo opportunity, it is a shrine to gastronomy. It's also discreet. The names of regulars may be leaked after their death, not before, and the back door is always open. To dine at one of the banquettes in one of the most romantic restaurant experiences. Many men have proposed over the soufflé suisse, and the third floor private room is the locus

classicus of the smart second (or third) wedding party. Male lunchtime clubbiness has been dispelled by the increase in women customers. Ratio of men to women is 60/40. Regulars use it like a club. Some customers place orders pre-theatre and return as their starters arrive..... Silvano Giralдин, masterful Paduan manager and a Gavroche stalwart since 1971, is the man to know. He separates parties of foreign compatriots or acquaintances to avoid embarrassment. He once had to keep apart a husband and his mistress from his wife and her lover. Such is his tact and discretion that one regular says: 'I come here with my girlfriend and my mistress, but every time I bring my wife she thinks I haven't been for three years.'

## DAILY MAIL Monday, December 8th 1997

Big Spender is a legend in his own lunchtime.

This is the man who has become the stuff of London gossip and restaurant legend. In just two visits to the Mayfair restaurant Le Gavroche over the last six weeks, millionaire Czech financier Viktor Kozeny and his associates have eaten food costing more than £1,000 and run up a drinks bill of almost £20,000.

Mr Kozeny, 34 who is dubbed the 'pirate of Prague', was reportedly joined by businessman John Ray Pulley on both occasions. On September 26 the pair and another associate ran up a £13,091.20 bill, most of which was spent on wine. Mr Kozeny, who now lives in the Bahamas, encouraged eight million investors to join

# Reviews from the past...

Czechoslovakia's voucher privatisation scheme in the early nineties. The returns promised have not yet appeared. But Silvano Giralдин, general manager of Le Gavroche, said: 'with wallets like that, they are welcome any time.'

## EVENING STANDARD 18th February 1998

The stately quadrille of a serious French meal is a ritual increasingly rarely performed in London restaurants. Let us make no mistake, it is a tribal dance. When perfectly executed – as it almost invariably is at Le Gavroche – with the kitchen led by the second generation Roux, Michel son of Albert, and the service led by impeccable Silvano Giralдин, it is a pleasure that some would put above the price of rubies.

Le Gavroche holds dear the tenets of French culinary classicism, a stance that applies not just to the increasingly difficult task of making the stocks for sauces but to the pacing of a meal from amuse-gueules to petit fours.

The basement dining room is not fun. Colours are quite sombre and the pictures an odd assembly of recognisable art, name-dropping photos (the Queen Mother) and shameless Roux self promotion, but each table is its own island and the cutlery, glassware and napery of the best. Prices are very high, the markups on wine could be said to be opportunistic, but there is a set price lunch at £30 inclusive of wine, tax and service which can instill a lasting taste for the sort of quality and breeding not all appreciate.

## EVENING STANDARD Tuesday, 21st September 1999

In search of the ultimate

....Le Gavroche purrs along, the service is silky smooth, the menu is long and founded in the great French classic dishes, the wine list is exhaustive, the cheeseboard is quite outstanding. But there is something even more impressive about this place: for a Michelin bespangled, slightly snooty, old fashioned, jacket-and-tie obligatory sort of place, the set lunch is a steal. Drop the paper, grab the telephone, book now.

*Charles Champion*

## EVENING STANDARD MAGAZINE 28/11/03

The reviewers can't seem to agree about what car Le Gavroche most closely resembles. Half of them compare it to a Bentley, while the other half compare it to a Rolls Royce. The first British restaurant to be awarded three Michelin stars, it certainly qualifies as the grandest establishment in the country. It also boasts an impeccable lineage in the form of Albert and Michel Roux, the Fidel Castro and Che Guevara of London's culinary revolution. Buy why a British car? The 1969 edition of 'The Good Food Guide' surely got it right when it declared the food to be 'as near to Paris as London can get', even if it did go on to complain that £5 a head was a little on the expensive side for a three course meal including wine.

Back in those days, when Le Gavroche was located on Sloane Street, you could still get a meal if you turned up at 12.15am. Since then it's become mildly less aristocratic, relocating to Upper Brook Street, relaxing the dress code and closing the kitchen at 11pm. The Roux brothers have gone their separate ways now, with Michel taking up residence at The Waterside Inn at Bray, and Albert's son, Michel Jr, taking over as head chef at Le Gavroche. It's now one of five restaurants in London to boast two Michelin stars.

*Toby Young*





## Phantom Drophead Coupé; convertible without compromise

The Phantom Drophead Coupé combines relaxed driving with exceptional engineering and design integrity to offer owners an unparalleled convertible experience.

Taking many of its design cues from the widely admired 100EX experimental car, revealed in 2004 to celebrate the marque's centenary year, it is a less formal interpretation of classic Rolls-Royce design.

With its soft-top convertible roof and striking design features, it is a uniquely glamorous car. The Phantom Drophead Coupé encourages owners to take to the road and embrace the elements.

**T**he design of the Phantom Drophead Coupé takes inspiration from the classic J-class racing yachts of the 1930s. The fastest yachts of their time, these pedigree vessels possessed a spectacular combination of ability, versatility and fitness for purpose. Thanks to the use of the finest materials in their natural state, they were also exceptionally beautiful. It is this sense of functionality, immediacy and exposure to the elements that the design team admired and strived to capture in the Phantom Drophead Coupé's stunning lines.

The maritime theme is evident in the unique use of all-weather materials in their natural state. Hands touch only chrome, leather or wood. Other materials, such as brushed steel, are used as architectural detailing, giving the whole car a sense of visual tactility.

Two of the most visually stunning options are the teak decking on hood cover at the rear and the brushed steel bonnet and A-pillar. First seen on 100EX in 2004, these are signature elements of the Phantom Drophead Coupé look. The rear teak decking epitomises the careful design and attention to detail seen throughout the



Phantom Drophead Coupé. The brushed finish of the bonnet and A-pillar apes the classic Phantoms of the '20s and '30s but with a delightful 21st century twist.

The interior concept revolves around the idea of an indoor/outdoor space, wrapping occupants in an intimate environment of beautifully soft leather, the finest cashmere blend, hand crafted wood veneer and polished metal accents. The result is a brighter, more modern look, less formal than the Phantom yet with the same luxurious quality.

One of the best visual clues to the Phantom Drophead Coupé's more informal and romantic character can be found at the rear. The picnic boot is the very essence of automotive affability. The only type of its kind on any convertible, it offers easy access to the luggage compartment as well as providing comfortable outdoor seating for two adults.

The Phantom Drophead Coupé styling also gives a clearer hint of the superior performance and abundant power that is supplied from the all-aluminium 6.75-litre, 48-valve, V12, direct-injection petrol engine within the advanced aluminium spaceframe – the heart of the Phantom Drophead Coupé's refined, dynamic driving experience. The famous grille sits at a more rakish angle, streamlining the front profile. A polished aluminium waist rail surrounds the passenger compartment to give the overall impression of an elegant motor yacht at speed.

As Ian Cameron, Chief Designer, Rolls-Royce Motor Cars says, "The Phantom Drophead Coupé is about emphasising the essentials of pleasure. Above all, we were determined to make this car a



joy to live with. Rolls-Royce is the opposite of stiff formality. Why would you design and build a car like this and not make it fun to use?" A car to be enjoyed in a more spontaneous, less formal way, it's fitting that the Phantom Drophead Coupé's vibrant character is expressed in such unmistakable style.



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Silvano Girdalin  
Suit by Avi Rossini

## The godfather of the 'Art of the table'

**S**ilvano Girdalin is considered the godfather of the 'Art of the table' in London and has been the public face of Le Gavroche for more than thirty years.

Born in 1948 in Padua, Italy, into a farming family, Silvano started his career by enrolling at the local catering college at a very early age. Set on travelling through Europe to learn languages and experience life in different countries, a young Silvano worked in Italy, Belgium and France until he reached London and Le Gavroche by the age of 23.

**"the youngest award  
winning restaurant  
manager in London"**

He soon climbed the rungs at Le Gavroche, starting as a waiter in 1971, then sommelier and maitre d'. and was promoted to general manager in 1975, becoming the youngest award winning restaurant manager in London at the age of 27.

Silvano has done more than anyone else to preserve and develop table service in the UK and he is a revered tutor of Maitre d'Hotels. He is the founding chairman of the "Les Arts de la Table" section of the UK branch of the Academy of Culinary Arts and created the first "Meilleur Ouvrier de Grande Bretagne" or M.O.G.B. for Service competition, known now as Master Craftsmen.

His protégés include the well respected Thierry Tomasin of Angelus, London; Diego Masciaga and Benoit Radenne of The Waterside Inn, Bray; Michel Lang of Ducasse's, Louis XV, Monte Carlo, Monaco; Jean-Pierre Durantet, Jean-Claude Breton, Enzo Casini, Dominic Corolleur and Frederic Sirieix.

Fluent in five languages and possessing a legendary ability to make people feel relaxed, Silvano continues to welcome guests from all echelons of society from across the globe.

Among numerous awards over the years, he most recently won 'Restaurant Manager of the Year 2007' at the Front of House Awards. □





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Michel Roux Jr. in his kitchen  
Photograph courtesy of Richard Gleed



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Michel Roux Jr. Chef de Cuisine

**B**orn 23rd May 1960, Michel grew up at Le Gavroche when the restaurant was earning its fantastic reputation and has played a key role in its enduring success.

After deciding to follow his father's footsteps Michel gained apprenticeship in Paris under Maitre Patissier Hellegourche from 1976 to 1979. Between 1979 and 1980 he was Commis de Cuisine at Le Gavroche and held the same position at Mionay, Lyon, under the legendary Alain Chapel, Michel's biggest influence. Between 1982 and 1983 Michel's military service was spent as Commis de Cuisine at the Elysee Place for Presidents Giscard d'Estaing and François Mitterrand. He also spent time at Boucherie Lamartine and Charcuterie Mothu in Paris, Tante Claire and The Gavers Restaurant in London. >>





Taking over from his father in 1991, Michel's individual style has helped to take Le Gavroche into a new era. The meals remain works of art but are lighter, more modern versions of the classic French haute cuisine that Le Gavroche is famous for, with subtle Mediterranean and Asian flavours.

Michel is also a best selling author of four cookery books that combine his passion for the best food, fine wine and running. The Le Gavroche Cook Book documents the most popular dishes with diners at Le Gavroche since 1967; Matching Food and Wine is a guide for partnering the best food with the best wine; The Marathon Chef gives a master chef's menu to help prepare for running a marathon and Vin De Constance with Michel Roux Jr rediscovers the South African dessert wine that was a favourite of Napoleon and has recently been revived for 21st century wine connoisseurs. ❏



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# THE POINT

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Everlands is the first global equity ownership club for those who have a profound love of nature, sports and the best in life—values shared both with The Point and Albert Roux. It will ultimately comprise a diverse portfolio of 45 of the world's finest outdoor retreats and sporting estates, to which its members will gain unlimited access to the most stunning, iconic and natural places on earth.

Everlands currently consists of properties from Alaska to New Zealand, Montana to Martha's Vineyard, the Adirondacks to the Bahamas and Arizona to England—representing the best in sporting and recreational facilities from fishing to shooting, safaris to skiing. They have partnered with some of the world's most outstanding conservationists including Dr Richard Leakey, Trout Unlimited and The North Atlantic Salmon Fund to ensure these iconic properties are protected for generations to come.

Everlands continues to search the globe for the very best small lodges and retreats, and is committed to retaining the attributes that make them all special. Members of Everlands will be able to travel the world and look forward to exhilarating experiences—whether culinary, sporting or relaxation, in solitude or society—that are unsurpassed. Everlands will have a countryside, sport and cuisine for every taste at any time of the year. "Experience Managers" will be available at each property to develop member's itineraries, make travel arrangements and even arrange classes designed to improve member's skills in a chosen sport.

Everlands will ensure The Point's heritage is nurtured—and looks forward to a thriving relationship with Albert Roux and his renowned culinary excellence.

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*"The Point is absolutely, but absolutely, lovely, a place in which everything you see is total perfection of taste with priceless pieces scattered about in glorious extravagance. The Great Hall is so 'great', with its massive fireplaces and vast couches, that you can't stop looking. Bedrooms are vast, and just the same as the rest of the place—deliciously odd, amusingly grand and yet intimate because this is a lived-in place."*

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## THE MAN IN THE WINGS

When Lyndon Johnson was hurriedly sworn in as Kennedy's successor, Jack Valenti was there – as he was when Hitchcock ticked off Tony Curtis, and when Nureyev whisked a drunken Rachel Roberts out of **Le Gavroche**. As his memoirs reveal, the White House and Hollywood legend was always in the right place at the right time.

**S**ome 30 years or so ago, Mary Margaret and I were in London, where I had meetings to attend. I got a call from Sam Spiegel, the grand-living producer responsible for *The African Queen*, *The Bridge on the River Kwai*, *On the Waterfront*, *Lawrence of Arabia* and many others. Would you and Mary Margaret like to join me for dinner? The Rex Harrison and (Rudolph) Nureyev will be there as well. Of course we would.

We appeared at Sam's tastefully appointed apartment at Grosvenor House. Sam greeted us heartily shortly after, the door opened to admit Rex Harrison and his then wife, the actress Rachel Roberts. She was spectacularly outfitted in white, capped off by a flowing white fur hanging negligently around her bare shoulders. She was carrying a small white dog of uncertain ancestry who nestled quietly in his mistress's arm. Harrison in person was much like Harrison on screen, tall, slim and brimming over with British reserve, irony and a tinge of dignified superiority. He bowed to Mary Margaret, tipped his chin at me, and smiled beatifically at Sam. It swiftly

dawned on me that Rachel was, to be honest, three-quarters smashed. She immediately knocked back a dry martini and had Sam's 'man' pour her another. She sat quietly on the sofa next to Rex, nuzzling her dog and greedily irrigating her body with Sam's splendid gin. I watched her with growing admiration. How the hell could anyone maintain that pace without falling on her ass?

Rex and Sam engaged in pleasantries. Mary Margaret and I listened. Rachel got sloshed. Soon, Sam got to his feet and announced we were going to dinner at Le Gavroche. A two star restaurant not for anyone who had to ask the cost of the entree.

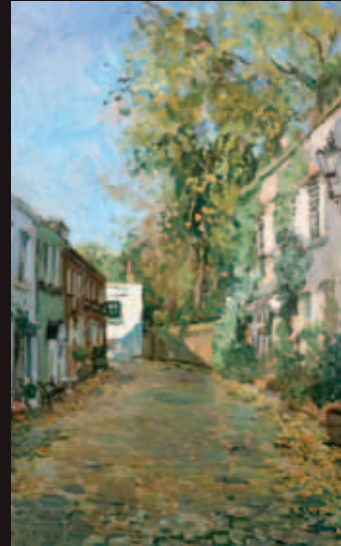
It was a small place much fussed about by London's upper crust. We sat at a corner rectangular table. Rachel at one end, flanked by me and the newly arrived

Rudolf Nureyev, who had caused soft gasps of worship as he entered. Sam sat at the other end with my wife on his right and Rex on his left. Drinks were ordered. Once more unto the breach. Rachel ordered a double martini. The first course arrived but Rachel pushed aside her food, calling loudly for more Martinis. >>

*"HOW THE HELL COULD ANYONE MAINTAIN THAT PACE WITHOUT FALLING ON HER ASS?"*



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**RACHEL ROBERTS GOT SLOSHED.**  
"REX, DARLING, I WANT YOU AND I WANT YOU NOW", SHE TOLD HIM. THE LANGUAGE WAS PLAINLY PORNOGRAPHIC.

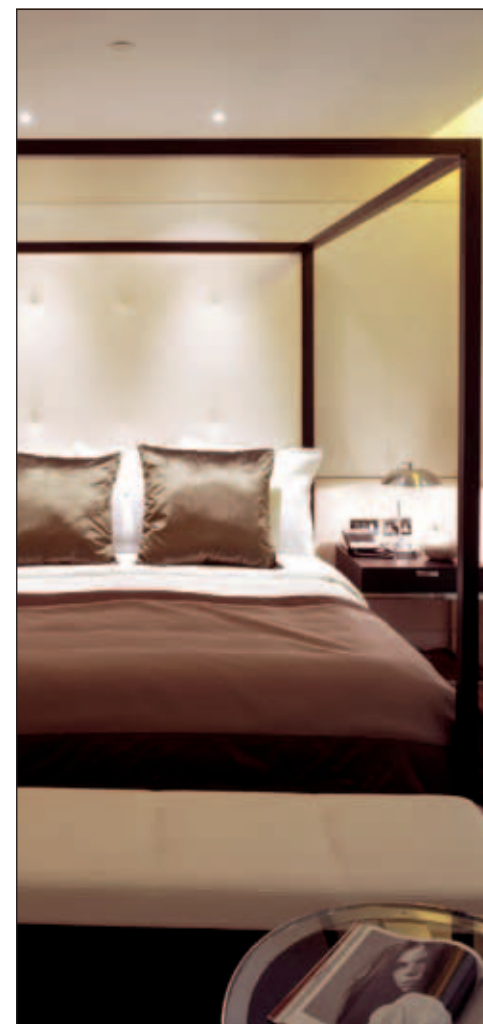
I began to wonder how long she could last, and I didn't have long to wait for the answer. Sitting next to me, now slouched against the back of the chair in which

she sat, the dog lounging indolently in her lap. Rachel spoke loudly to her husband. 'Rex darling, I want you, and I want you now.' We all turned to her, although Rex continued to fiddle with his fork and a slippery piece of salmon. 'Rex do you hear me? I want you....' And here the talk became extremely specific as she outlined what she wanted Rex to do to her and what she would do to him. The language was unambiguous and plainly pornographic. Sam looked at Rachel sternly. 'Rachel, get hold of yourself, now.' She glanced over at him and said daintily. 'Piss off Sam, I wasn't talking to you.'

Now the little dog, aroused from his nap, raised his tiny eyes and bared his tiny fangs. Sam was besides himself.

Turning to Nureyev, he said, 'Help me will you?' I can remember the next moment as clearly as if it happened an hour ago. Nureyev leapt nimbly to his feet, reached down, picked up Rachel and the dog.... and in a world-class pas de deux whirled her gracefully around two tables and floated out the door to deposit Rachel - and Fido, the warrior dog - in Sam's limo. By this time, Rex stirred himself into slow motion action, calmly following the ballet grand master and his sodden wife with unhurried stride, paying no attention to the rabid gaze of the entire array of diners, before disappearing into the cavernous limousine. Sam, Nureyev, Mary Margaret and I finished our meal, but to the chagrin of the other diners, some of whom had risen to their feet and burst into applause, the show was over. □

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Photograph by David Yeo

## Doing our own thing...

"When we were starting out in the UK in the late 1960s, working together as brothers was wonderful and made things a lot easier," say Michel Roux Snr. His brother, Albert, echoes this sentiment: "It's always been a pleasure to work with family."

Albert's son Michel Jr and Michel Snr's son Alain run Le Gavroche and The Waterside Inn respectively. "It was daunting taking over," says Michel, "but I never felt I had to outdo our fathers. They're unique and now Alain and I are doing our own thing."

But this dynasty isn't limited to blood relations. The winner of the Roux Foundation's annual competition receives, among other rewards, one special prize: "We consider the Roux scholars to be family," says Michel Snr.

Article courtesy of Waitrose Food Illustrated





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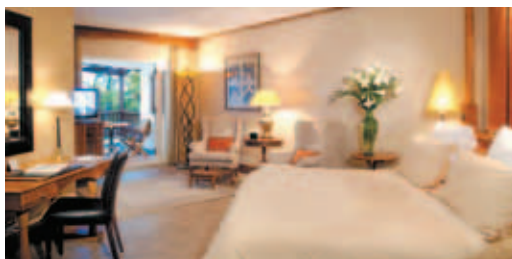
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# Albert and Michel Roux

## CHEF-PROPRIETORS

**I**t is impossible to imagine the restaurant scene in this country without the huge influence of Albert and Michel Roux. Since 1967, when they opened the original Le Gavroche near Sloane Square in London, their presence has been an inspiration to fellow chefs, customers and food writers.

Over so long a period, it is easy to lose sight of the scale of their achievement. They have developed their own, distinctive style of haute cuisine, classical yet in the lighter mode.

Other restaurants - notably The Waterside Inn, Bray-on-Thames, Berkshire - have opened, and, it must be said, some have been closed.

Numerous books, including a work on pâtisserie (largely the work of Michel) which is perhaps the best on the subject produced in this country, as well as television cookery programmes also feature high on the list of achievements.

It was the Roux energy behind the Roux Brothers/Diners Club Young Chefs Scholarship, which has provided the opportunity for winners to train for four months at three-star Michelin restaurants in France.

But, above all, Albert and Michel Roux have trained generations of chefs in their kitchens, and helped many of these to start their own. It is significant that Pierre Koffmann and Marco Pierre White, both winners of three coveted Michelin stars in this country, can quote the Roux Brothers in their CVs.

Peter Chandler, who runs Paris House, Woburn, was the first English-born chef to be set up in his own business by the Roux Brothers as chef patron.

Today, the format of the business is different. It is now divided so that Le Gavroche is Albert's and The Waterside, Michel's. The London Traiteur, House of Albert Roux, formerly the Boucherie Lamartine, stands as testimony to Albert's individual style. So does the quirky, gastronomic agony column in the London's *Evening Standard* - Cher Albert; and Bertie's, the



English restaurant in Paris.

Michel, holder of the *Meilleur Ouvrier de France* title in pâtisserie, perhaps the highest culinary honour, has produced another book on pâtisserie, *Desserts - a Life-Long Passion*, this time under his name alone.

Yet the two brothers will forever be united in the eyes of the British public and the restaurant industry as the very embodiment of French cuisine in English life. These Frenchmen may have worked and made their home in England, but they come from the long tradition of French cooking that includes such great names as Carême and Escoffier.

And so it is to France that we must look for the forming influence on the brothers. Their father and grandfather were charcutiers in Charolles, and their mother was one of those great domestic cooks whose influence far exceeds her fame.

"We acquired our love and passion for good food and cooking from our mother," the brothers wrote in *French Country Cooking*, published in 1989.

Britain can claim a little of the credit for the Roux phenomenon, though. For it was in the British Embassy in Paris that both gained early experience, not only in cooking but in the difficult task of working with the British. ■

### JUDGES

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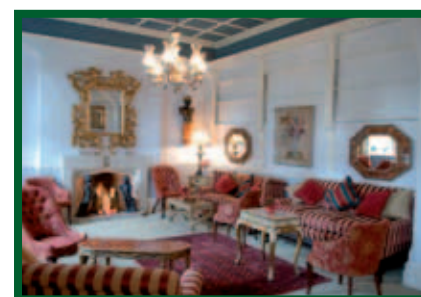
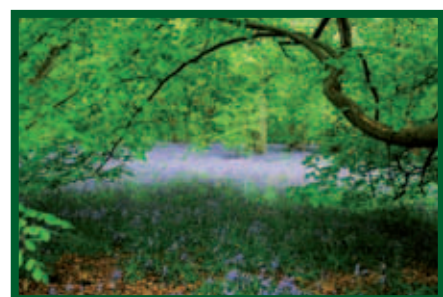
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*Here's to the next 40 years.  
Best wishes, Peter & Nita Hauser*

# CATEYS 2000

Special Award

## Silvano Giralдин, Le Gavroche, London

**U**rbane, charming and discreet are all words that sum up the 2000 winner of the Special Award, Silvano Giralдин, director of Le Gavroche, London.

But to win the Special Award, judged by the heads of department at Caterer & Hotelkeeper, you need to be far more than just a nice person. What Giralдин has in addition to the above qualities is enormous passion and commitment for the service sector - an area of the industry that has been pushed into the shadows in recent years with the media spotlight highlighting the supremacy of the chef. He, perhaps more than anyone working front of house, has ensured and shown through example that a harmonious, professionally run restaurant will benefit both staff and customers alike.

For almost 30 years now Giralдин's name and presence has become as synonymous with the Le Gavroche restaurant as has the name and existence of a Roux in its kitchens (initially Michel and Albert, then just Albert, and more recently Michel Jr). His devotion to the restaurant - where he has worked since his arrival in England in 1971 from his native Padua, in Italy, via a working stint in France - has been rewarded by the Roux family with a position on the board.

"Silvano is admired both by our customers, his peers and his staff," says Albert Roux. "Our customers can rely upon him to remember them, their names, their circumstances, tastes and peccadilloes; his peers know him for his impeccable knowledge of his craft and his enviable style; whilst his staff soon become aware that they are in the thrall of a senior who can give them invaluable training and onward contacts to further their careers."

### Equal footing

As for Giralдин, there is nowhere else he would rather work - "Le Gavroche is one of the few restaurants that sincerely respects waiters on an equal footing with its chefs," he says - his career has had a far-reaching impact that goes way beyond the restaurant to which he has helped bring eminence.

In an effort to raise the profile of the service side of the industry, he founded (with Richard Edmonds) the Academy of Culinary Arts' Les Arts de la Table in 1985,



and with Jean-Pierre Durantet he was responsible for setting up the academy's first Master of Culinary Arts award for service candidates. Over the years he has worked tirelessly to promote closer ties between front of house and kitchen; and has steered, through his encouragement and tutelage, many young waiters into management positions at some of the most eminent restaurants in the country, including the Waterside Inn and Restaurant Gordon Ramsay.

Giralдин is passionate about encouraging young people to consider front of house as a career and to this end devotes much of his spare time to judging competitions, which he hopes will raise the profile of the sector. He is presently a judge of the Young Chef Young Waiter competition, the Academy of Culinary Arts' Annual Awards of Excellence, and the Ruinart competition for sommeliers. He is also chairman of the service panel for the Master of Culinary Arts 2000. Ironically, Giralдин's major bugbear - that the media, including Caterer, have long ignored restaurant service - will be rectified to some extent by his own success in the 2000 Catey Special Award. ■

### JUDGES

Heads of department, Caterer & Hotelkeeper  
(with nominations from all Cateys judging panels)



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## A dish that stands the test of time...

We never tire of preparing or eating this recipe. It has always been served at Le Gavroche - a simple, marvellous dish, which is much loved by both of us. Frequently we have been found picnicking on an Oeuf Carême at midnight!

Serves 4 people  
Preparation time: 45 minutes  
Cooking time: 2½ to 3 minutes

### INGREDIENTS

4 globe artichokes, preferably Breton  
Juice of ½ lemon  
6 tablespoons white wine vinegar  
1 tablespoon flour  
4 eggs  
4 medium slices smoked salmon, weighing about 150g (5 oz)  
50ml (2 fl.oz) Fish aspic (optional)  
1 small truffle, about 30g (1oz)  
⅓ quantity Mayonnaise  
1 tablespoon tomato ketchup  
1 teaspoon Cognac  
Salt  
Freshly ground black pepper

The artichokes: Snap off the stalks and, using a sharp knife, trim off the leaves until only the neatly shaped hearts are left. Squeeze over a little lemon juice.

Cook the artichoke hearts in a saucepan of boiling, salted water with 3 tablespoons vinegar, or in a white court bouillon (1 tablespoon flour, 3 tablespoons vinegar and salted water). They will take 20-35 minutes, depending on their size. Use the point of a knife to test whether the artichokes are done, then leave them to cool in their cooking liquid.

The eggs: Bring a shallow pan of water to the boil, add 3 tablespoons of vinegar and poach the eggs. Lift them out with a slotted spoon and place them in a bowl of very cold water. Trim the ragged edges from the white and place the eggs on a tea towel.

The smoked salmon: Use a plain 8cm (3¼ in) pastry cutter to cut a neat circle from each slice. Lay them on a round cake rack and coat each with half-set fish aspic. Decorate as you like with a little truffle and place in the refrigerator. Cut the smoked salmon trimmings into small dice and keep them in a bowl.

The garnish: Roughly, chop the remaining truffle and add it to the diced salmon. Stir in the mayonnaise, add the ketchup and Cognac and season to taste with salt and pepper. Keep at room temperature.

To serve: Remove the chokes from the artichoke hearts and pat dry with a cloth. Divide the garnish between the 4 artichoke bottoms, place an egg on each one and top with a round of smoked salmon. Serve on a cold, but not chilled, plate. You could add a sprig of chervil for colour instead of the truffle if you prefer.



### FISH STOCK

Ingredients  
1kg (2lb 2oz) fish bones and heads (eg. Sole, turbot, whiting, conger eel, or any white-fleshed fish)  
50g (2oz) onions  
White part of 1 leek  
50g (2oz) butter  
100ml (4fl.oz) dry white wine  
1 bouquet garni  
2L (3½pts) water

Preparation time: 15 minutes  
Cooking time: 30 minutes

Remove the gills from the fish heads. Soak the bones and heads in cold water for 3 to 4 hours. Roughly chop the fish bones and heads. Wash and chop the vegetables and sweat them in the butter. Then add the chopped bones and heads and simmer for a few minutes. Pour in the white wine. Increase the heat and reduce the liquid by half, then cover the contents of the pan with water. Bring the mixture to the boil, skimming the surface frequently. After 5 minutes' cooking time, add the bouquet garni and simmer, uncovered, for 25 minutes. Carefully strain the stock into a bowl through a muslin-lined sieve. Leave to cook, then store in the refrigerator.

The stock will keep for 1 week in the refrigerator and for several weeks in the freezer.

To make fish aspic: If the stock is very clear, the addition of a few leaves of gelatine will produce a fish aspic. A few slices of lemon squeezed into the aspic will give it a slightly sharp flavour.

### SAUCE MAYONNAISE

Ingredients  
2 egg yolks  
1 tablespoon Dijon mustard  
500ml (1pt) vegetable oil  
½ tablespoon white wine vinegar or juice of ½ a lemon  
1 tablespoon double cream (optional)  
1 teaspoon fine salt  
Freshly ground white pepper, to taste

Makes: about ½ litre (1pt)  
Preparation time: 10 minutes

Mayonnaise can be the starting point for innumerable delicious sauces.  
Keep this sauce at room temperature and not in the refrigerator.

Combine the egg yolks, mustard, salt and pepper in a bowl and mix together with a wire whisk or wooden spoon. Gradually pour on the oil in a thin, steady stream, beating all the time. Stir in the vinegar or lemon juice and finally the cream, if you are using it.





## Gordon Ramsay...

“Le Gavroche was, and still is a place where the spirit of Escoffier is alive and kicking - It was exactly the kind of establishment I wanted to work in. I went straight back to being a commis chef and it was unbelievably tough. You needed every bit of energy - A phenomenal establishment”.

**“With my  
congratulations to  
Le Gavroche”**

Gordon Ramsay

---

Restaurant Gordon Ramsay – 68 Royal Hospital Road, London SW3 4HP

Pétrus – The Berkeley, Wilton Place, Knightsbridge, London SW1X 7RL

Gordon Ramsay at Claridge’s – Brook Street, London W1K 4HR

The Savoy Grill – The Strand, London WC2R 0EU

Banquette – The Savoy Hotel, The Strand, London WC2R 0BP

Boxwood Café – The Berkeley, Wilton Place, Knightsbridge SW1X 7RL

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## Culinary heaven

"After three years of training at college, it was time to venture into this huge, vast industry, starting with a position on the continent. On returning in 1981 it was pen to paper searching for a position in a top restaurant.

My first experience with 'Le Gavroche' was the return letter of refusal making it clear to me that there was a two year waiting list. My dream of working in the best restaurant in London and UK was shattered.

Many years later, I had saved up my money, taking my parents and fiancé, Jennie, for lunch at Le Gavroche. This was, without doubt, one of the most memorable culinary experiences of my career. Silvano welcomed us with such warmth, helping calm my nerves, the food that arrived at the table taught me so much in such a short space of time, and then, the moment arrived. Albert Roux, the master, presented himself in the restaurant, stopping for a brief hello. The inspiration this injected into my mind and within myself is quite indescribable.

**"one of  
the most  
memorable  
culinary  
experiences  
of my career"**

Le Gavroche, with Michel Roux Jr, continues to drive me on, it's not only a culinary heaven it also provides a stimulus for your own personal foodie thoughts and career.

Thank you and congratulations to Le Gavroche celebrating its 40th year and still probably the only restaurant in the UK that is known and respected throughout the world, and has become a main tourist attraction for true gourmands".

Gary Rhodes

---

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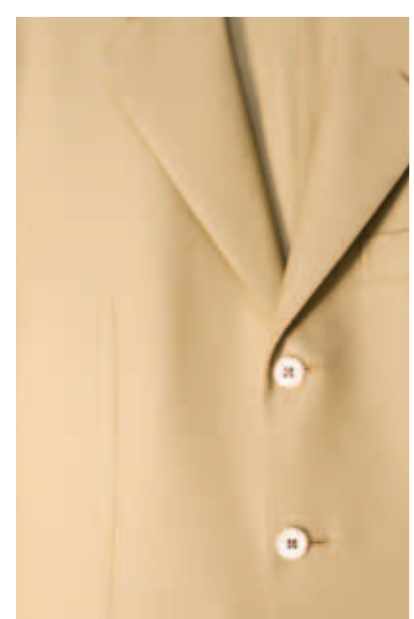




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## Where it all began...

"I finished my apprenticeship in Scotland and ventured to France and after banging on a few back doors, I ended up working in three of the best kitchens in Lyon. I worked at La Mere Guy for two years under Roger Roucou, and after resisting a move to London, I quickly came to realise that if I was to get on in the culinary world, I would have to relent. Roger, luckily for me, knew Albert Roux and was kind enough to send Albert a letter of recommendation for a place at Le Gavroche. The rest, they say, is history.

I moved to London and went to work at Gavvers, the original Gavroche, then in Lower Sloane Street and from there onto Le Gavroche, Mayfair. I stayed there a while, gaining more and more experience, then left the Roux empire to work in the country in Sussex and then onto the fair city of Dublin. But before long I had been lured back to Le Gavroche, this time to take over as Head Chef, where I was for 10 years.

**"the best kitchen in Britain, if not Europe!"**

I prize my friendship with Albert and Michel Roux Jr, and not forgetting Mr. Silvano, they are all very dear to me and treated me like part of the family.

I thank them for seeing the potential in me, for teaching me, and for allowing me the once-in-a-lifetime opportunity to be at the helm of arguably the best kitchen in Britain, if not Europe!

This experience and their never-ending support allowed me to go out on my own, and I hope that I can continue to justify their confidence in me.

Congratulations on reaching your 40th birthday and here's to continued success in the future".

Brian (Chef Jocky) Maule



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## Changing careers.....

“Walking into Le Gavroche kitchen in September 1978 was to change my career.

It took me six years to reach my goal of becoming the first British Head Chef of the first three-star Michelin establishment in the UK followed of course by The Waterside. The levels of professionalism, integrity, consistency and standards have always remained with me and these disciplines are used in my business to this day..... yes Albert even when frying my eggs for breakfast!

I applied to work for the Roux brothers when I was 20 years old whilst working at The Savoy Hotel in London. I was convinced by a fellow chef to apply - it was one of only three two-star Michelin restaurants in the country at the time. I never thought I would get a look in! I met Albert for an interview in July 1978. He was wearing an olive turtle-neck jumper, black corduroy trousers and clogs as he had just returned from the market - I wore a blue pin-stripe suit! I was in his office for less than one minute. He asked me one question, why did I want to come and work at Le Gavroche? My answer was because I wanted to learn how to cook. “You start in September” he replied! When I returned to my flat I had to ring his secretary to check he had offered me the job as I couldn’t believe it!

**“I wanted to learn how to cook”**

The rest was bloody hard work!”

Regards  
Steven Doherty





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## The most talked about kitchen in London....

To the Roux family,

"Many congratulations on reaching this amazing 40 year milestone!

Like many other cooks, I am indebted to you, for the training and friendship that I have received.

I came to London from Southport when I was eighteen; spent two years at The Savoy before knocking on your door. I wanted to work and train in the most talked about kitchen in London. I am pleased to say that you took me on! I spent a year working at Le Gavroche and then a couple more years working in the Roux Empire including time in New York and Amsterdam.

Funny, I may well have been working for you now if fate hadn't intervened. Waiting to return to the USA, my visa failed to materialise so instead I took a job with another graduate of Le Gavroche whom I had met there some years previously, at the newly opened Aubergine restaurant. The rest as they say is history!

However, despite my change in career path, Le Gavroche continues to be an inspiration to me. After 40 years the restaurant remains at the forefront of the British restaurant scene producing exceptional food delivered with exceptional service but with complete discretion.

Of course I have returned to Le Gavroche as a guest on many occasions and what truly stands out to me and is surely the key to your success is the hospitality. With Silvano at the helm Le Gavroche offers a level of service that is simply the best. It is as though being welcomed into the home of the Rouxs themselves. Making every visit a special occasion and explaining why so many of your guests return time and time again. To this day the restaurant continues to appear at the top of the 'best restaurant' lists and still earns accolades.

Even more amazing is that the restaurant is now 40 years down the line, into the second generation of the Roux family with Michel and even looking to the third with Emily firmly in place in the kitchen. Not just a restaurant but a family tradition where hospitality is a way of life.

If I can own and run a restaurant as successfully as you for even twenty years then I have made it. I am honoured to be a graduate of the 'Le Gavroche school of cooking' that counts a number of successful chefs in its ranks.

I wish you all continued success and of course a very happy 40th birthday".

With love and very best wishes

Marcus Wareing

---

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**"Le Gavroche continues to be an inspiration to me"**



# The Capital

Hotel & Restaurant



The Capital Restaurant has an enviable reputation for excellence, serving gourmet French cuisine under the expert direction of Head Chef, Eric Chavot, in a glamorous 1940's Art Deco inspired setting. The first hotel to receive a Michelin star for its cuisine back in the 1970's The Capital was awarded with a second in January 2001 and retaining its two-Michelin star status right up to the present day is currently the only London hotel restaurant to hold two coveted Michelin stars.

Eric Chavot, described as "the best chef in London without a doubt" by Marco Pierre White, was appointed head chef of The Capital in August 1999. His innovative, French-inspired dishes have received widespread acclaim from international food critics and discriminating diners alike.

Typical signature dishes at The Capital include assiette of Pork; fricassée of snails and sweetbreads with garlic froth and parsley; blanquette of roasted monkfish with saffron and smoked paprika; turbotin on the bone, potato gnocchi and black truffle and, to delight the sweettoothed palates; chocolate délice with warm pistachio and chocolate fondant.

Priced at only £29.50, a superlative three-course Michelin starred lunch including coffee & petit fours is served in the Capital restaurant from Noon-2.15pm. Dinner, served from 7-11pm, is a la carte, with three courses from £55. True gourmets can indulge in a delectable five-course dégustation dinner menu, including coffee and petits fours and priced at £70.



The Capital wine list is also a treat for discerning diners. Wine guru, Anthony Rose, has classified The Capital restaurant as "a wine lover's haven [with] a wine list of heroic proportions."

Head Chef, Eric Chavot has always been a huge fan of The Roux brothers and their talent has very much influenced Eric's own style of cooking:

"Well known in both France and England when I moved to the UK in '86, the Roux brothers were my principal point of reference as a young chef. I celebrated my 21st birthday at Le Gavroche and it was an experience that I'll never forget - The service was immaculate and the food was flawless in both presentation and flavour.

I came very close to working with the brothers back in '87 and was later lucky enough to feed on their wealth of knowledge and expertise working alongside one of their protégés, Pierre Kauffman of Le Tante Claire (today Gordon Ramsey at Royal Hospital Road).

Albert and Michel have brought so much to the craft of cooking in the UK and are a true inspiration for aspiring young chefs. With Le Gavroche they have created a culinary institution."

#### The Capital Hotel

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London SW3 1AT

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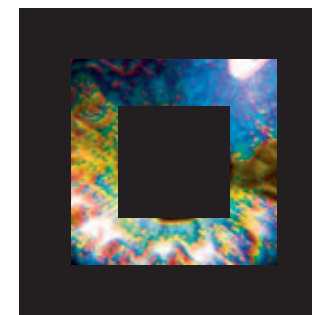
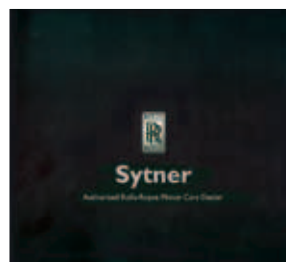
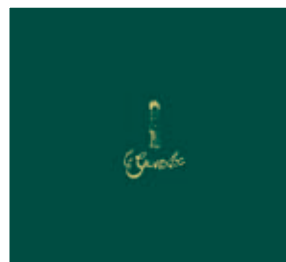
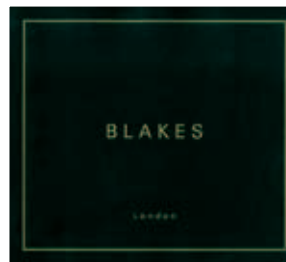




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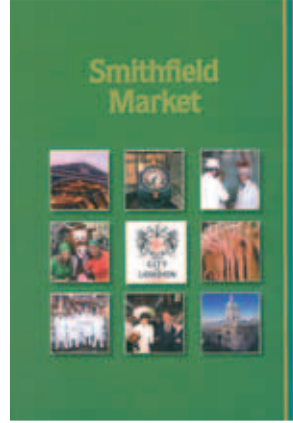
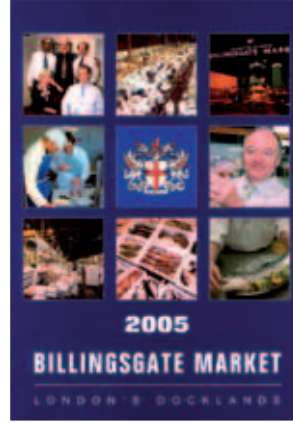
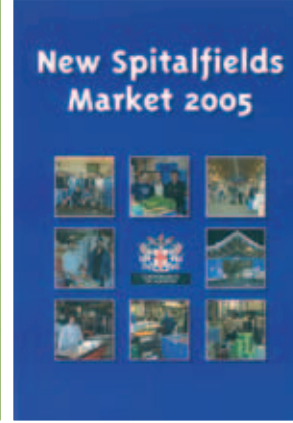
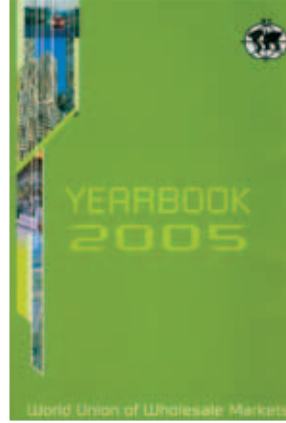
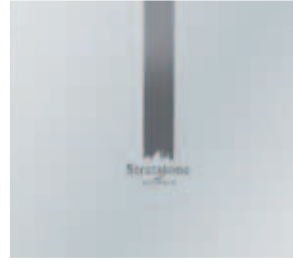
**mmcmedia**  
1997-2007

The Directors of MMC Media, Chris Shorley and Steve Streetly, are honoured to have been contract publishers to Le Gavroche for the past ten years. We would like to wish Albert, Michel, Silvano and staff many congratulations on your 40th anniversary. Thank you for giving us the opportunity of publishing this magazine, to celebrate the occasion, here's to the next forty years!

10th anniversary and we would like to thank all of our customers, suppliers and business associates for helping us achieve ten successful years in business.

We are always looking to increase our client base and have a very experienced team in place. If you would like to discuss any ideas or proposals for us to produce a bespoke publication for your business please contact either Chris or Steve direct on: (01253) 319882/3 or e-mail: sales@mmcmedia.com

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**Awards presented  
over the years to  
Le Gavroche**

- 1974 Received 1 Michelin Star
- 1977 Received 2 Michelin Stars
- 1982 Received the maximum 3 Michelin Stars (First Restaurant in Britain to be awarded this)
- 1987 Restaurant of the Year
- 1988 The Good Food Guide nominates Le Gavroche as the highest rated Restaurant of the Year
- 2000 The Carlton London Restaurant Awards – Laurent-Perrier Award of Excellence
- 2000 The Academy of Food and Wine Services
- 2000 The Catey Special Award to Silvano Giralдин
- 2000 Restaurateurs' Restaurant of the Year
- 2001 Moët & Chandon London Restaurant Awards – London Restaurant Academy Award of Excellence
- 2001 Moët & Chandon London Restaurant Awards – Outstanding Front of House
- 2001 French Restaurant of the Year in the Restaurateurs' Restaurant of the Year Awards
- 2004 French Restaurant of the year - Tio Pepe ITV London Restaurant Awards
- 2004 One of the '50 Best Restaurants in the World 2004' Restaurant Magazine Awards
- 2004 Silvano wins Outstanding Contribution to the Aperitif a la Francaise sponsored by Sopexa
- 2005 Tio Pepe ITV London Restaurant Awards – Outstanding Front of House
- 2006 The World's 50 Best Restaurants Awards – Outstanding Value
- 2006 Vin de Constance with Michel Roux Jr. named Best Book on Matching Food and Wine (English) in the Gourmand World Cookbook Awards
- 2007 Tatler Restaurant Awards - Most Consistently Excellent Restaurant
- 2007 S. Pellegrino World's 50 Best Restaurants, voted no.28
- 2007 Michel Roux 'Beer Drinker of the Year' by the Party Parliamentary Beer Group
- 2007 Silvano Giralдин awarded 'Restaurant Manager of the Year' by the Restaurant Magazine



*Le Gavroche*



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Le Gavroche is considered by many to offer the ultimate in dining experiences. Jane Pruden talks to chef Michel Roux Jr and his father, Albert, about cooking, family, shooting and fishing.



## Like father... ...like son

**M**ichel Roux's earliest memories of his childhood in Kent are of eating wonderful food and ferreting with his father. "Dad had loads of ferrets," smiles Michel, "but there was only one that I could handle, their loyalties were definitely to Dad. We'd go off with our nets looking for rabbit holes, dad would bring all these ferrets out of his trousers and we'd catch all we needed, go home and cook them. He really was the French/English countryman, a sort of French Compo."

Of all the people he has met through his work as a top chef with two Michelin stars, he readily admits that his father has been the biggest influence on his life and one he has probably taken most for granted.

When the Roux brothers, Albert and Michel opened Le Gavroche on Lower Sloane Street in 1967, England was just thirteen years out of rationing and the restaurant scene was, not surprisingly, unbelievably bland. There was very little in the way of quality ingredients to buy in the shops. For example olive oil could only be bought at the chemist for medicinal purposes and there were other complications to overcome acquiring ingredients from France.

Due to the restrictions of the Common Market importing regulations Michel's mother would transport a lot of produce back from France in her clapped-out old Peugeot estate. Travelling from England, she would stuff the car with any available game, sell her produce to the French and bring back Poulet de Bresse, peaches, truffles, cheeses and any other goodies to use in the restaurant. All worked well apart from the occasional time when the customs officers rumbled her and no doubt gorged themselves on her efforts.

Albert left his chef's job at the British Embassy in Paris and arrived in the country in 1958 to work as a private chef for the family of Major Peter Cazalet, the Queen Mother's racehorse trainer, on their estate in Kent. During much of his spare time, Albert would take the young Michel fishing, show him the pigeons and rabbits he was rearing for the table, take him shooting and then cook for the family. >>





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"From that early age," says Michel, now 47, "I was being taught to appreciate food and where it comes from."

Alain Chapel, another great influence, was believed to be one of the greatest chefs of his time and to Michel he was the greatest on the planet. He spent two years working for him in Mionay, Lyon, in the early 80s. He learnt to concentrate on taste and not to over complicate food and unlike today's celebrity chefs, Alain governed his kitchen and restaurant with the utmost respect; there was no shouting or foul language. Sadly he died in his early 40s but his style of cooking and his management skills, especially in the kitchen, had a huge impact on Michel.

This year Le Gavroche celebrates its 40th anniversary. The style has changed very little, although since Michel took over from his father in 1991, and without the constraints of working within the confines of his father's coveted three Michelin stars, a little more experimentation is visible and a lot of the heavy richness associated with bourgeois French cuisine has gone. "The menus are more innovative and the French style is lighter," explains Albert who despite working as a consultant for Sofitel St. James Hotel still finds time to dine in the restaurant three or four times a week. He has very little input these days apart from remaining on the board and offering constructive criticism as a customer when he feels it is needed.

The former 'chef extraordinaire' has opted for a passive seat it would seem. "Was he a hard taskmaster?" I asked Michel. "Oh yes," he says, with furrowed brow and an expression revealing stressful flashbacks, "of course, a very hard taskmaster," and then smiles. As for losing a Michelin star he is quick to point out that he cooks for his customers not for Michelin and his loyal customers and



the steady stream of new diners passing through the doors certainly don't seem to be bothered.

Perhaps we are more aware of cholesterol or maybe our palates have become accustomed to so many other international cultures but although the style remains classically French, there is a hint of the orient in many dishes. Michel spent some time working in Hong Kong and would have loved to have stayed longer in Asia or worked in his favourite restaurants, Nobu or Zuma. Both father and son and Silvano Giralдин, Maitre d' for 36 years, put Le Gavroche's continuing success down to not following trends or fashion.

They stick to what they know best; using

quality seasonal ingredients cooked to their tried and tested formulas. In the spring, the menu features British asparagus, which in Michel's view is the best in the world, British langoustine, scallops, gull's eggs with their almost brown yolks from the Welsh coast, Scottish or Welsh wild salmon and sea trout and the freshest fish caught off our own shores. Venison, pigeon, rabbit and wood-pigeon are also regulars, and when the season and availability allows during the autumn and winter months, grouse, pheasant and partridge are all popular favourites.

The game season perhaps evokes the most passion from the staff who love shooting and fishing. Silvano, when time allows, is a regular at the West London Shooting School and has teamed up with clay pigeon shoot champion George Digweed for a charity competition in the past. But he loves shooting pheasants and partridges and particularly grouse. "I am a lucky man," he explains

with effortless charm and a wickedly seductive smile, "I love shooting all game and over the years I have been invited to some very fine shoots by our customers."

**"The game season perhaps evokes the most passion from the staff"**





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The first grouse of the season is Michel's favourite; he doesn't now shoot, partly due to lack of time, but his excitement about game is tangible. "There is something about grouse," says Michel, "around the 19th or 20th August when it has been hanging for three to four days, cook it and serve it the traditional way. Roast with some bacon, make a good gravy from the roasting juices and add some toast topped with the liver and heart, a nicely spiced bread sauce and even some fried breadcrumbs and most importantly of all, cook it on the bone."

Albert no longer shoots because of a bad hip but loves taking his chocolate labrador, Canelle, aged 9, that he trained himself and swears has never let him down, to pick up or load. "We don't get out as much as I would like, but we stay out for as long as we can until we are both exhausted," he says. He is also a keen fisherman and fishes all over the world; Iceland, Australia, Florida for bonefish, Sweden for pike, Scotland for salmon and sea trout and shares his passion with his wife who is also keen to fly-fish. He loves a beautifully, fresh, wild salmon, tenderly poached with a light hollandaise sauce. Like his son though, he believes

roast grouse is hard to beat and jugged hare and pheasant would be close but secondary contenders.

There is great energy and passion in both Albert and Michel that is reflected in every attention to detail at Le Gavroche. From the welcome you receive from Silvano, with his photographic eye for a face and memory for a name to the unique and exquisitely crafted silver sculptures on every table made by an artist in south west France.

### Game to eat...

The Roux family is synonymous with fine food, not forgetting Uncle Michel and cousin Alain at their three Michelin-starred

Waterside Inn at Bray in Berkshire. The last 40 years have proved that they can withstand ever-changing fashions and competition and continue to prize an enviable reputation.

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## La Bastide Saint Antoine

Jacques Chibois

Situated right in the heart of the Grasse countryside, La Bastide Saint Antoine dates from the eighteenth century. A few minutes from Cannes and at the gates of Grasse, it enjoys a magnificent view over the Estérel and the bay of Théoule both from the restaurant and from its rooms. Moreover, it is surrounded by a park of hillside terraces with more than four hundred trees, of age-old olive and other provençal essences.

### A Brief History...

In 1996 Mr Chibois and Odette, his wife, open "La Bastide Saint Antoine".

During the ownership of Mr John Taylor and the great industrialist Mr Labbé de Pontamousson, La Bastide had the opportunity of staging some of the grand fashionable evenings of the last century and welcoming the Kennedy family and the Rolling Stones, among others.

Today, thanks to Jacques Chibois, La Bastide has been restored, following traditional methods which have both preserved and given it back all its original charm. The gardens which run along its edges really recall the Tuscan countryside.

With its gourmet restaurant, it has 11 provençal decorated rooms in the main bastide and 5 contemporary suites and rooms in La Maison that have 3 suites between 80 to 100 sq meters + each a terrace of 45 to 75 sq meters with a private outside jaccuzzi. All with fire places and large bathrooms with separate showers.

### Our Hotel

Opio, Peymeinade, Saint Vallier ... these names evoke images of small picturesque villages of the Grasse region. They are also, however, the names of the eight rooms, of the two Junior suites and of the main suite.

All possess a warm style of a refined Provençal elegance. Each room reveals an aspect of regional charm: woods painted in different colours, authentic furniture, embroidered bedspreads, eighteenth century terra-cotta floors, terraces, fireplaces, spacious bathrooms with baths and massaging showers, top of the range TV / Hi-Fi equipment, as well as the layout of the most sumptuous of hotels.

### Our Restaurant

Through five months of the year meals are served on the terrace beneath the grand trees in the midst of a blossoming garden. Throughout the other seasons they are served in a bright interior, with fireplace, gently and harmoniously decorated. Jacques Chibois - two Michelin stars, 18/20 in Gault Millau, 4 stars in Bottin Gourmand, 3 plates in Pudlo - offers you a cuisine of the scents and perfumes of olive oil, the title of his own book.

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# Vive la France



Michel Roux and Silvano Giraladin from Le Gavroche, the world famous restaurant in Mayfair, London, choose 6 of their favourite restaurants on the Cote d'Azur...



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# NICOLAS FEUILLATTE: AN ORIGINAL BRAND

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Feuillatte has firmly established itself amongst the top five Champagne brands (with over 8 million bottles sold in 2006). This ability to appeal and impress is apparent both in France, where Nicolas Feuillatte is one of the top-selling on-and off-trade champagnes, and on the international markets which represent around 47% of sales throughout over 90 countries.

Like le Gravoche, Champagne Nicolas Feuillatte reinforces the quest for quality and recognition of the brand within a prestige environment and where innovation and distinction prevail.



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**W**hen asked about their favourite places on the Côte d'Azure, Michel Roux Jr. from the famous Le Gavroche in London and his Maitre D' Silvano Giraladin were facing a problem: too much choice...

However, the first place on their list would be the **Hotel Gray d'Albion**. Silvano says that the luxury hotel is perfectly situated in the centre of Cannes. Its restaurant '38 The Place' is an undiscovered gem, where you can dine by the private beach, enjoying amazing Provençal gourmet food. Plus it is not too expensive! What more can you ask?

#### GRAY D'ALBION HOTEL

38, rue des Serbes

06 400 Cannes

Tel : +33(0)4 92 99 79 79

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e-mail contact: graydalbion@lucienbarriere.com

web site : www.gray-dalbion.com

Another of their favourites **The Hotel Martinez**, part of the Leading Hotels of the World, is a sumptuous palace on La Croisette where you can get pampered in luxury style and where everything is made to make you feel special. At La Palme d'Or, the two Michelin starred cinema based art deco restaurant, chefs Christian Willer and Christian Sinicropi cook exquisite fine food. 'The restaurant is one of my favourites and most beautiful one on La Riviera. Not only can you eat the best food, says Silvano, but also enjoy the best view on La Croisette.'

#### HOTEL MARTINEZ

73, La Croisette

06400 Cannes

Direct tel. : +33 (0)4 92 98 74 26

Direct Fax. : +33 (0)4 93 39 03 38

E-mail : mcboudaud@concorde-hotels.com

Press site : www.martinez-hotel.com/presse/

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One of the most photographed buildings on the French Riviera, the very luxurious Intercontinental **Cannes-Carlton**, had to figure amongst the favourites!

The amazing panoramic suites offer some of the most beautiful views over the Mediterranean Sea. And the beach... is a dream destination for an unforgettable experience of the Côte d'Azure. Should you want to impress your partner, your spouse or even your future in-laws, this is the place to take them.

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Another big favourite is the **Hotel Negresco** in Nice, also part of the World Leading Hotel. Both Silvano and Michel enjoy the cultural side of this prestigious palace by the Promenade des Anglais on the Baie des Anges. Since 1957 this gorgeous hotel has been transformed into a museum-hotel, real showcase of French art and has been listed as a National Historic Building in 2003. Bruno Turbot, Chef at its restaurant, The Chantecler, is one of the best in the South of France. Silvano worked there in 1966. He remembers that during that time, the Beatles stayed there and booked a whole floor... still one of his best memories.

#### HOTEL NEGRESCO

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Silvano and Michel have been friends with Alain Llorca from the time he was chef at the Negresco. Now he has his own restaurant which actually happens to be one of Michel's favourite. **Le Moulin de Mougins**, part of Relais et Chateaux, offers delicate food tinted with the influence of the Province region and Spain, his native country. His refined cuisine mixes the flavours, colours and aromas so characteristic of the south of France. Having trained with the renowned Alain Ducasse, Michel considers him as one of the most talented young chefs of the region.

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The choice was difficult but Michel named the last and certainly not the least on their list, **La Bastide Saint-Antoine** in Grasse. It is a sumptuous XVIII century Provençal house overlooking the bay of Cannes and has a thousand year old olive tree park. One of the reasons for Michel's choice is that chef, Jacques Chibois creates a symphony of flavours with his unique signature dishes. La Bastide Saint-Antoine is a classic of the Cote d'Azur; it has been decorated with 2 Michelin stars and is part of Relais et Chateaux. It has an established business relationship with Le Gavroche.

#### LA BASTIDE SAINT-ANTOINE

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## Le Gavroche menus

The following pages outline a selection of the mouth watering menus available at Le Gavroche - from sumptuous banquets designed specifically to celebrate the world's greatest wines to the best value set lunch in town.





**Le Gavroche**  
1967 - 2007  
**40th Anniversary Menu**

**LE MENU**

Canapes



Saucisson de Volaille Bonnefoy



Coquille St. Jacques Pochee Parfumee au Gingembre



Turbotin Roti

Medaillon et Jus de Homard



Supreme de Pintade Fermiere aux Morilles,

Pommes Mousseline et Pointes d'Asperges



L'Assiette du Chef



Cafe et Petits Fours

**LES VINS**

Taittinger "Comtes de Champagne" 1995  
*Blanc de Blancs*

Batard Montrachet 2003  
*Jean-Noel Gagnard*

Hermitage Blanc 2004  
*Domaine Jean Louis Chave*

Chateau Mouton Rothschild 1967

Chateau Latour 1989

Chateau Climens 1967

Cockburn Vintage Port 1967

Castarede Bas -Armagnac 1967







## LE MENU

**Tartare de Thon au Gingembre Pimenté et Huile de Sésame**  
*Raw Marinated Tuna with Spicy Ginger and Sesame Dressing*



**Petit Soufflé Suisse**  
*Cheese Souffle Cooked on Double Cream*



**Fricassée de St. Pierre Façon Bouillabaisse**  
*Roasted Fillet of John Dory in a Light Broth, Fennel, Mussels and Garlic Crouton*



**Escalope de Foie Gras Chaud et Pastilla à la Cannelle**  
*Hot Foie Gras and Crispy Pancake of Duck Flavoured with Cinnamon*



**Noisettes de Chevreuil à la Sauce Poivrade et Airelles**  
*Loin of Venison with a Pepper and Cranberry Sauce,  
Wild Mushrooms and Caramelised Vegetables*



**Le Plateau de Fromages**  
*Selection of French and British Farmhouse Cheese*



**Gâteau Opéra et son Sorbet Chocolat**  
*Bitter Chocolate and Coffee Layered Sponge Cake and Chocolate Sorbet*



**Mille-Feuille aux Poires, Sauce Caramel au Beurre Salé et Pistaches**  
*Pear and Puff Pastry Layers, Salted Butter Caramel Sauce and Pistachios*



**Café et Petits Fours**

## LES VINS

Liefmanns Kriek Cherry Beer

Lanson Red Label 1976 (Magnum)

Domaine Gavoty "Cuvee Clarendon" Rose 2005 – Cotes de Provence

Banyuls "Reserva" – Domaine de la Tour Vieille

Chateau Vieux Sarpe 2000 – St. Emilion

Le Soula 2002 – Vin de Pays des Coteaux des Fenouillades

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#### Lobster gratin

2 x 800g lobsters (or 3 smaller ones), cooked  
250ml cream  
2 tablespoons brandy  
Sea salt and milled black pepper  
100g Roquefort cheese, crumbled  
125ml cream

#### Hollandaise

220g butter  
4 tablespoons water  
1 tablespoon white wine vinegar  
1 tablespoon cracked white pepper  
4 egg yolks



#### LOBSTER GRATIN

Crack the lobsters open and carefully pick out all the meat. Slice into bite size morsels and set aside. Break-up the shells with a rolling pin or mallet, place in a saucepan with the first measure of cream and brandy, and season well with salt and pepper. Simmer covered for 20 minutes, then strain through a fine sieve. Discard the shells, and whisk the crumbled cheese into the sauce.

#### HOLLANDAISE

First clarify the butter: put it into a small saucepan and bring slowly to the boil. Skim the froth off the surface, then remove from the heat and leave to settle. Carefully pour the liquid butter into a bowl, taking care not to include any of the milky sediment.

Combine the water, vinegar and pepper in a small, thick-based saucepan. Boil uncovered over medium heat until reduced by one-third, then leave to cool. Add the egg yolks and set over low heat, whisking continuously and ensuring that the whisk comes into contact with the entire bottom surface of the pan. The mixture should emulsify and become creamy in 8 to 10 minutes. Remove from the heat and slowly pour in the clarified butter, whisking vigorously. Check the seasoning, then strain through a fine sieve.

#### TO SERVE

Whip the remaining 125ml cream to soft peaks. Fold in the lobster sauce and hollandaise. Do not over-mix or you will lose its lightness. Warm the lobster meat in a steamer or warm oven. Place on plates, cover with sauce and immediately place under a hot grill. The hollandaise and cheese will make the sauce glaze to a golden caramel colour. Serve immediately garnished, if you wish, with the lobster head and tail, boiled and scrubbed clean.

*Le Gavroche*

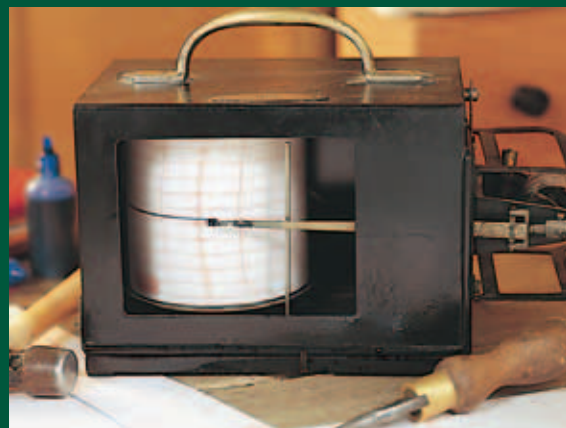


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## HOW TO BUILD YOUR OWN WINE CELLAR

'People might begin a wine cellar for the convenience of storing wines, but soon they discover hidden pleasures,' says Stephen Williams of The Antique Wine Company. 'Hosting impromptu dinner parties, wine tastings and making the cellar into an additional entertainment area adds value to property and provides immense social pleasure.'

Few people regard investment as a primary motive to buy wine but are often pleasantly surprised when they sell off a surplus and find the value has increased sufficiently to fund further purchases. Some become passionate collectors developing specialist interests, for instance building up a collection that spans every year of one's favourite château, or covering all the top wines of the world. One Antique Wine client matches the vintage years of his dinner wines to the birth years of his guests.

If you are asking yourself 'Where do I start?', one strategy is to begin by purchasing the best vintages of your favourite wines, then building around those to expand your tastes. 'A common mistake is to buy too much in a hurry, compromising careful selection with the rush to fill empty space' says Stephen. Most wine enthusiasts' palates become more

discerning over time. 'Eventually you will probably only want to drink the best, not necessarily always the most expensive.' In the end, each cellar is unique and reflects personal taste.

Typically, a mature wine cellar contains around 30,000 bottles, but you can start at almost any level and don't need to live in a castle or château to do it. Antique Wine offers bonded storage facilities where clients can keep wine indefinitely. Often clients build up wine collections during their working years, perhaps whilst internationally mobile, and then install their wine at home when they move into a more settled phase of life. We all start somewhere. A good way to begin is to call The Antique Wine Company and speak with a member of the team.



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### Pre Dinner

**W**hat happens before a meal sets the tone for what you are about to receive. Gathering round with new friends or simply getting together with family, drink in hand, brings you into a nice relaxed mood, ready for the joys of eating and drinking. An hour is ideal for pre-dinner drinks, allowing ample time for the chef or host to make the last-minute preparations for the meal. Serve light snacks or canapes as there is nothing worse than drinking alcohol on an empty stomach. Not only does it go straight to your head, but it also blunts the appetite. Avoid peanuts and the like, though, as they will kill the taste of any decent wine you are serving. If you only have time to serve a packet snack, gourmet,

hand-cooked crisps or pretzels are a safe bet. But don't overdo it - two types are more than enough. Don't serve them all at once and make them last. Think quality not quantity.

To open the appetite as the French say, you need something that will stimulate the taste buds. Champagne is ideal and a good sparkling wine also works well, but stick to dry or brut. In general, dry, bitter drinks make you hungry. Unless you're serving just one type of drink, such as a wine, most snacks will go with most drinks. Non-vintage Champagne, for example, is an ideal partner for little fishy or cheesy snacks and will not be overpowered by a spicy spring roll.







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**Matching Food and Wine**  
by **Michel Roux Jr**

## Starters

**A**s a general rule, serve light before heavy, young before old, white before red. If you stick to these simple rules for serving wine, you won't go far wrong. The complications can come when you are trying to match the wine to food and make a balanced feast. Starters should usually be light affairs that won't spoil your appetite - even the more robust dishes in this section should be served in small portions so they don't fill you up too much. The same is true of the wine to be drunk with them. The alternative is to drink the same wine throughout the meal. If you want to do

this, choose a medium-bodied, all-rounder, such as an oaked Chardonnay or a light Pinot Noir. Finally, don't forget that Champagne can work well throughout a meal, from the aperitif onwards. Strong flavours need strong wines, but remember that you are at the beginning of the meal and what you serve now may compromise the wine for the next course. Think of quantity as well as the style of wine - you don't want to overwhelm people with large amounts of wine when there are still two courses to come.







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## The Main Course

**P**airing food and wine should not be daunting. Foods have different flavours, textures and aromas and so do wines. The trick is to find the ones that not only work together, but also enhance each other. Think of acidity in wine like lemon juice on an oyster or a piece of fish. Dishes that need a squeeze of lemon usually go well with fresh, zesty wines that have a little sharpness to them. Full wines, red or white, have an almost mouth-filling texture. These would overwhelm delicate food and need

dishes that are equally robust, rich in flavour and texture. You also need to consider the sauce - rich meat-based, light and acidic, creamy, tomato-based and so on. A plain poached piece of turbot, for example, will need a different wine to a piece of the same fish roasted with a port jus. Finally, look at the cooking method as this may also affect our choice. Poaching usually indicates lighter dishes, roasting entails caramelisation, grilling gives a slight carbon bitter taste to the food, a gratin usually involves cheese.





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Jacques Pechereau wishes Michel Roux and Family  
all the best for Le Gavroche's well deserved reputation  
on their 40<sup>th</sup> Anniversary.




## Matching Food and Wine by Michel Roux Jr

### Cheese

In my view, there are very few cheeses that go well with red wine. The deep-rooted belief that red wine and cheese are the perfect match should be well and truly forgotten. Even my wife will often say, "let's have some cheese to finish the red wine", and then choose a selection of goat cheese that would be better off with a crisp Sauvignon Blanc. Cheese is probably the easiest food to experiment with in terms of taste and how wines and food interact with

each other. Next time you choose a selection of cheese in a restaurant, don't eat them in the order the stuffy maitre d'hotel tells you to. Instead, try little pieces and take a sip of your wine after each. Decide which one goes best with the wine and finish with that. As you will soon find out, some matches are made in heaven, while others leave your mouth feeling like you have bitten into a piece of willow bark with a spoonful of washing-up liquid for good measure!



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**Matching Food and Wine**  
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## Desserts

**A**t this stage of the meal I feel that quality is much more important than quantity and a small glass of sweet wine is enough. In fact, I sometimes go without dessert and just sip the wine instead - although I might want a little more than just a small glass!  
When choosing wine for desserts, think of similarities. Sweet Madeiras have coffee, milk, chocolate and nutty tones, so match well to dishes with those flavours. Muscats tend to be fruity so are good partners for desserts containing fresh or dried fruits, Asti Spumante is just right with fresh berries and biscuits. There are

exceptions, but as a rule the wine should always be as sweet as the dessert, or even sweeter, for a perfect balance.  
Sauternes, one of my favourite sweet wines, is made from Semillion grapes that have been affected by a mould called Botrytis cinerea (noble rot). When this happens, the grapes shrivel and the sugar becomes concentrated. During the wine-making process, not all the sugar is allowed to ferment into alcohol, giving a high residual sugar level and producing a deliciously sweet golden elixir.





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## Enjoy

The suggestions and tips given here are ways of enjoying both the food and the wine and have worked for me. Some are classic combinations, others not so. Wines are always changing and different vintages can sometimes change a wine so much that it may no longer work with a particular dish. However, the style is what you should look for, and remember – choosing wine is not about laying down rules, it's about enjoying yourself.



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**A**lbert Roux has enjoyed 40 successful years as a restaurateur and pioneered change, and both the London and Amsterdam operations of The Roux Consultancy, which works with the likes of The Wallbrook Club in the City and Accor Hotels, the world's second-largest hotel chain. To say his impact on the food industry has been huge; Through Roux Fine Dining, another of his companies, is quite frankly, an understatement. He does a great deal of work with Compass Catering, working with approximately 80% of the top "City" dining rooms. Albert is also involved with four different venues in the US, so he remains very busy, leaving his first London restaurant, Le Gavroche, to now be run by his son, Michel Roux Jr. Throughout his career, Albert has focused on quality, spending hours in the early days of setting up business scouring markets each day sourcing the very best ingredients, on the look-out for like-minded individuals who he could rely on to supply his growing business. This attention to quality has paid dividends and Albert openly describes himself as being "fanatical" about upholding quality in everything he does. Today, he spends the majority of his time concentrating on

Albert openly describes himself as being "fanatical" about upholding quality in everything he does.

are at the heart of this revival, which is just wonderful. >>



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"Depending on the season, I love enjoying a Lancashire Hot Pot or an old-fashioned steak and kidney pudding that you can demould and watch the sauce burst all over your plate. In the summer, I tend to eat a lot of grilled sausage. The revival of the sausage in this country has been a revolution. Before the war, every county used to sport its own sausages, which are now back, with a vengeance: the Somerset sausage with apple and cider; the Welsh sausage with leek – just fantastic. It's the same with cheese. Cheese is enjoying a tremendous revival. What can be better than going to a good pub, enjoying a bit of cheese, some pie and half a bitter or mild – a simply great lunch," Albert says.

**"like music or ballet - it's no good if you haven't got an audience"**

However, it is not just the food that has evolved. Albert points to a significant shift in the British consumer. He compares food to being "like music or ballet - it's no good if you haven't got an audience. Now, the people in this country have woken up and are a great audience to play to. They are listening and giving their opinion." He adds: "In years gone by, they wouldn't complain, not wishing to 'make a scene' – but if you pay for something, you should be confident to say if it's good, bad or pass comment on whether you judge to be receiving value for money. People are now far less afraid to give their opinion, which is great." Albert cites growth in the number of high-street

restaurants and cheap travel as catalysts for this change. He remarks: "When cheap travel started, people began being exposed to new foods, enjoying affordable meals and different wines. They came back home and wanted the same. Pasta is a fine example of this. Pasta in this country used to be terrible, but it isn't anymore." He also believes the supermarkets have been a big influence in leading this evolution. "One of the leaders has to be Marks & Spencer. The standard of supermarket-prepared meals is very good and this is at the forefront of the renaissance that we are experimenting with in this country," he says. Adding: "The sandwich has also come along way. There are some fabulous operators on the high street, such as Pret a Manger, responsible for championing the revival of the sandwich. Years ago, it was looked upon as a cheap item. However, now, whenever I'm on the move, hungry and wanting something to munch quickly, I'll head for a 'Pret' as I know I'll be able to get a sandwich that is well-garnished, well-presented and with great ingredients." Media exposure has given rise to celebrity status for a number of chefs, some of whom now enjoy almost film-star status. Albert believes this is both good and bad. He observes: "The draw-back of the 'celebrity-chef' phenomenon is the potential it has to bring >>





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in the wrong type of people into the industry, and for the wrong reasons – they would be better off going to RADA. On the other hand, it's good in the way that it gets people talking about food and understanding more about food; it's aired at peak times, therefore capturing a good audience. Is it my 'cup of tea'? No. But the fact is that however you look at it, it's good for the industry – it makes people interested in food – though my own personal view is that it has resulted in too many dishes becoming over-salted."

The net result of much of what today's 'celebrity chefs' conjure up influences the menus of gastropubs up-and-down the country. 'Gastro' is something that Albert believes has its

place, but is not necessarily where today's biggest opportunities lie. "Gastro has been a phenomenon, but in my view, certainly within the M25, it is over-priced. It has driven the standard of food up and you can now enjoy a good meal in the heart of England, with a drink, for under £20, which is on a par with what you can get in France. But when you go into a gastropub within the M25, it is not uncommon to start seeing individual main courses priced at £20 to £25. Compare this to what you can get in France, where you can go in to one of the country's 550, one-star Michelin restaurants and have a three-course lunch with half-a-bottle of wine for under £25."

He adds: "If the industry is not careful, there is a danger of blurring the consumer's understanding of where gastro ends and fine dining begins. Fine dining led to gastro, but now its here, there is an imbalance. If you take Le Gavroche for example, the lunchtime menu is £48 with wine, everything included. So it speaks for itself. "There are those who aspire to open a gastropub that create menus better suited to a fine-

dining restaurant and have linen tablecloths, candle light – this is where it becomes blurred. In France, you can widely eat at places where there is sawdust on the floor, paper napkins, no tablecloth and you can get three courses for £10 – now that's value! The value goes on the plate, not on dressing the

table - that's how it should be. "Personally, I can't see a great future in gastro, but can see a huge future in good food pubs. I believe there to be a huge market for good pub/bar food that delivers distinct, unparalleled value, especially within the boundaries of the M25. Truly great, affordable food is both the challenge and opportunity of the future – defining a model other than gastro."

Whatever the style of operation, educating those who work with you to understand exactly what it is you are trying to create and the message you are wishing to convey, is key. Albert explains: "In a non-branded food operation, you leave it to the >>

**"The value goes  
on the plate, not  
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individual chef to express himself and the danger there is that the chef will go over-board and change the vision that you originally had for the business."

It is of vital importance that the front-of-house and kitchen work in complete harmony. Albert draws comparison with his love of opera. "If I go to the opera and there is a beautiful singer, but the orchestra is lousy, I'm not very happy. If I go to a restaurant and the food is fantastic and the service abominable, I'm

unhappy also. The two have to work in harmony – they both complement each other. The first distributor of happiness when you enter a restaurant is the front-of-house – they should

**"If you give me 100 donkeys, I will make you 90 racehorses."**

make you feel relaxed – "nice to see you sir, nice to see you madam, you look well", that type of thing. They should make you feel happy, relaxed. They should be able to describe the menu perfectly and not interrupt guests' conversations, constantly asking if they would like some more wine."

However, when it comes to employing the right people, Albert believes that virtually everybody has the potential to contribute to a successful venture.

"It's up to you to give them the right message and

shape them into what you want." He takes pride in saying: "If you give me 100 donkeys, I will make you 90 racehorses. There is always something good in people – there is always a positive way. Let's cultivate the positive way and take time in teaching."

Albert is a lover of food and just fanatical about quality. He still embraces challenge with vigour and says: "Without challenge, you die." Adding:

"Challenge and failure should bring the best out of you." As far as handing down advice to be INSPIRED readers, he says: "Have utter conviction and determination in what you are doing and don't abandon a project until you hit the wall.

So very often, people do not give enough time to achieving the reward." Most importantly, he adds: "Don't let people tell you that you have the wrong recipe."

(Whether referring to food or financial success, Albert left me pondering his last point. You know, I think the flamboyant Roux meant both – aim high! Ed.)

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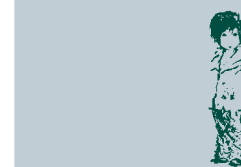


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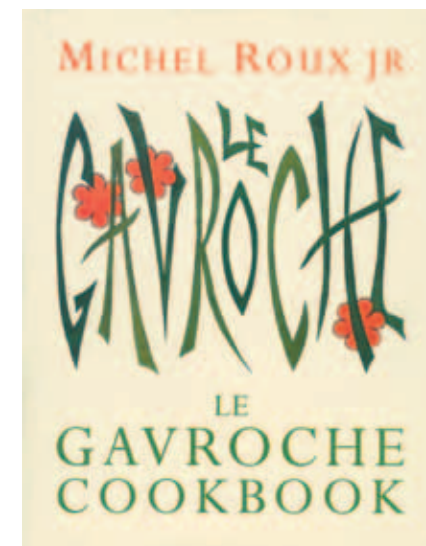
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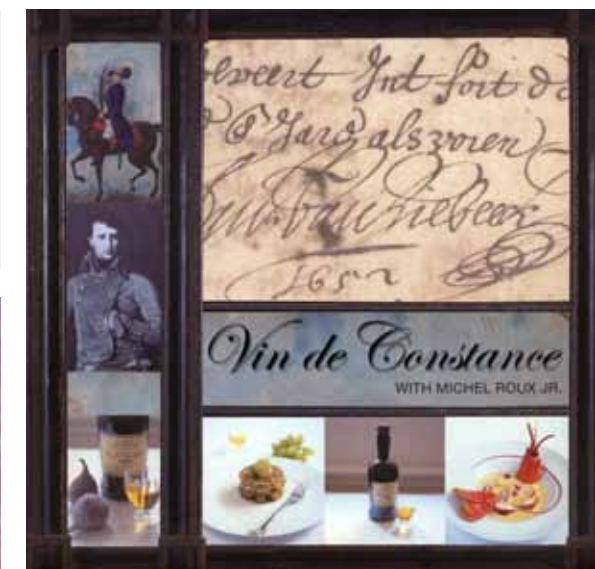
**BOOKS BY MICHEL ROUX JR**



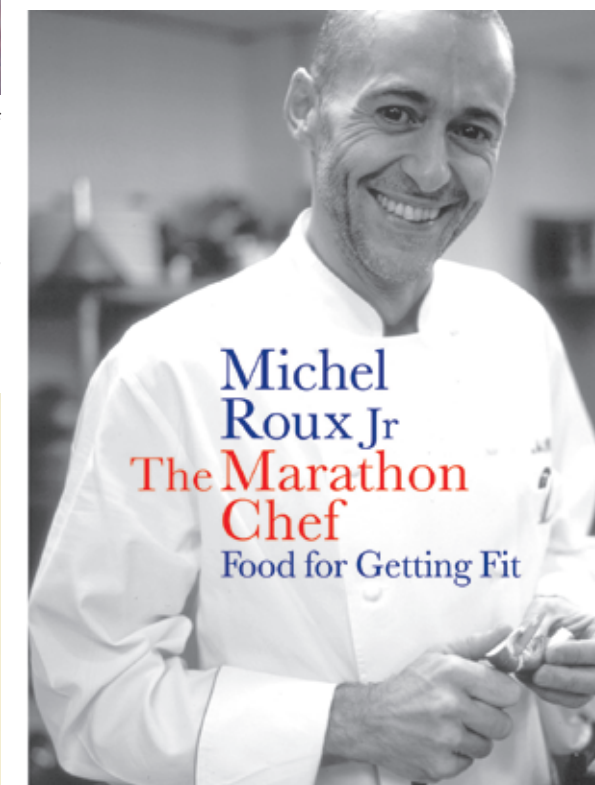
*Matching Food & Wine* is Michel's very personal view of pairing food and wine, an experience honed over the last 25 years by an appreciation of the classic combinations and experimenting with new and different ones. His simple, elegant and delicious recipes will appeal to the modern cook. With each recipe Michel recommends three or four accompanying wines or drinks and explains why he has chosen them. He also mentions the foods which react badly to wine, and the drinks which do no favours to food.



*Le Gavroche Cookbook*. The book was widely acclaimed when launched and graces the shelves of many Gavroche regulars hoping to recreate some of the magic in their own kitchens. *Le Gavroche Cookbook* is priced at £25.00 and is published by Cassell & Co. Copies are available to diners at the restaurant or can be purchased on-line at [www.michelroux.co.uk](http://www.michelroux.co.uk).



*Vin de Constance*. This is a book about marriage. The marriage of food and wine; of icons and ideas. A marriage that spans geographical barriers to create sensuous pleasure. The players are international, the ingredients global, and the book is the first to link a South African wine to the culinary skills of one of the world's top chefs.



*The Marathon Chef*. In this book Michel Roux Jr, chef and marathon runner, sets out how good food can help in any fitness programme. The cookbook is for anyone interested in getting fit – intermittently at the gym, running for fun, as a training sportsman or woman, or as a serious marathon runner. These recipes were developed by Michel as he started running, initially as a casual jogger 10 years ago, and now as a veteran of several marathons. He developed the programme by trial and error, based on how the body feels and reacts to what it eats. While training he avoids red meat and animal fats, eats lots of fruit and vegetables, some chocolate, and plenty of bread, and he happily drinks a reasonable quantity of wine.





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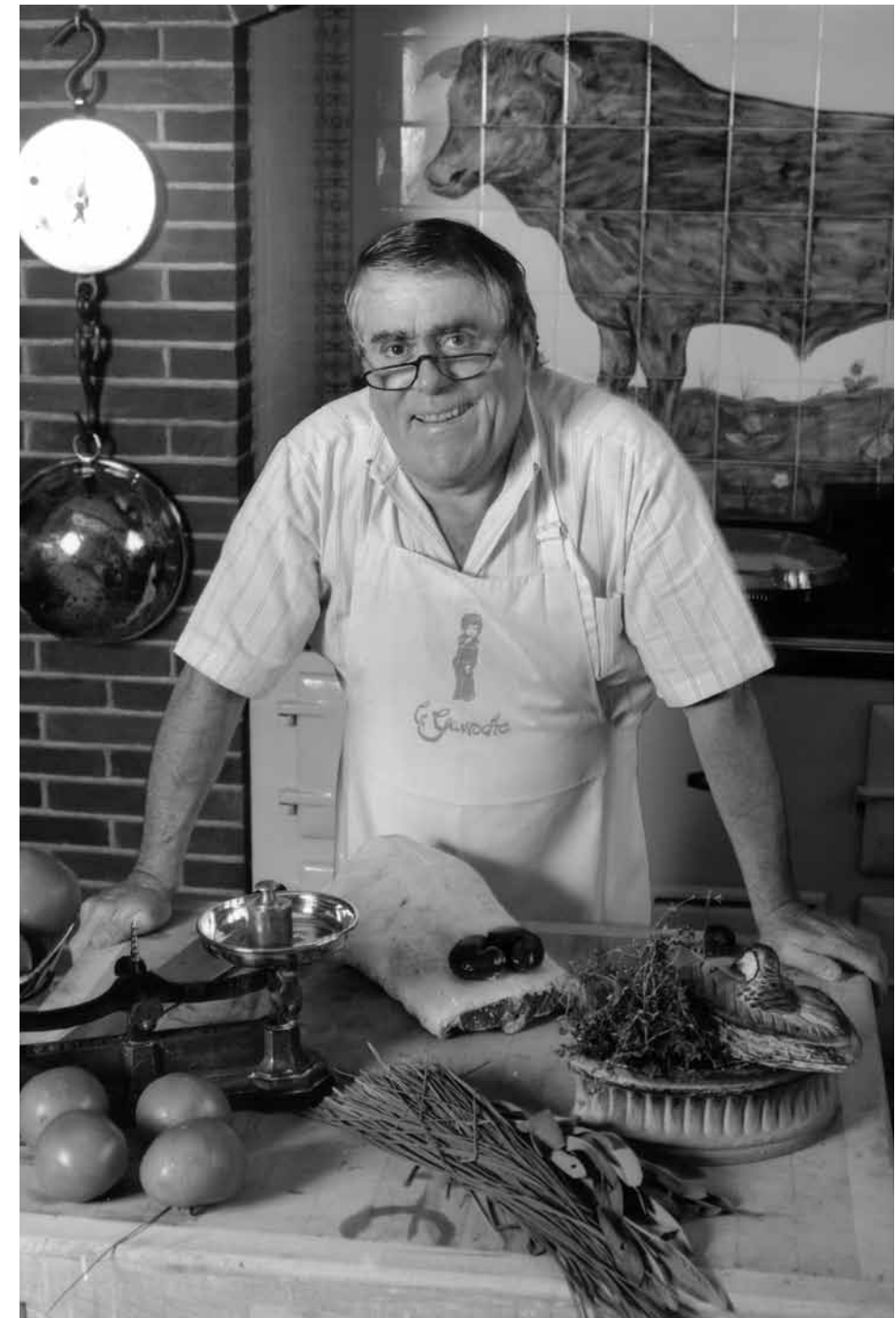
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## Just a few words.....

**A**lbert Henri Roux was born on 8th October 1935 at Semur-en-Brionnais, in the region of Saone et Loire in France. At the age of 14 he began his life-long passion with the culinary arts as he commenced his career as an apprentices patissier. As a callow youth of 18-years, he came to the UK to spend time as a commis de cuisine in the old hierarchical environment within Nancy Astor's country home at Clivedon. Moving up the culinary ladder, he spent one year at the French Embassy in London, followed by his first tenure as a chef at the home of Sir Charles Clore in Belgravia. He was then called on to serve his Military Service in Algeria >>



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during which time he was invited on occasion to cook for the Officer's Mess. Upon leaving the Military, Albert took up a post as Sous Chef at the British Embassy in Paris where he spent 2 years before leaving for the UK once again. He was employed as chef to Maj. Peter Cazalet at the family estate

at Fairlawne, Tonbridge in Kent.

He stayed with the Cazalet family for eight happy years. It was the Cazalet family and many of their friends who encouraged and financially helped Albert to open his own restaurant which finally, he did with his brother Michel in 1967.



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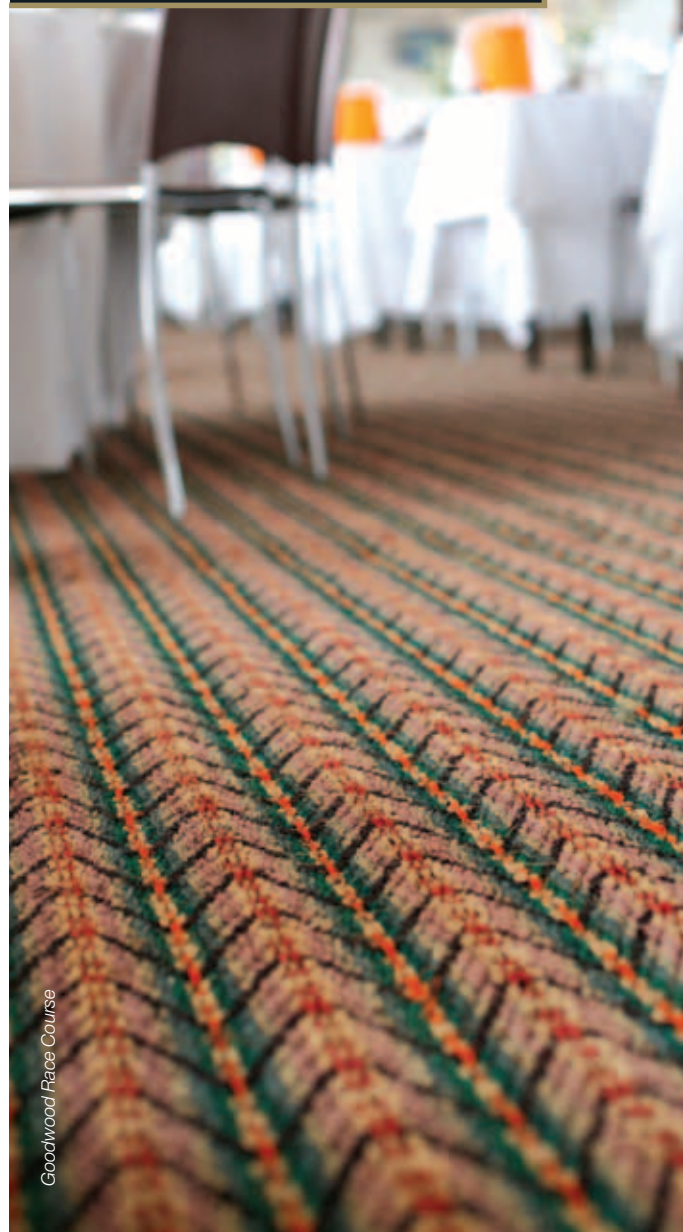
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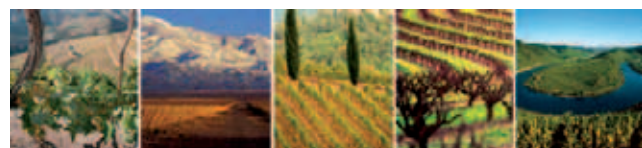
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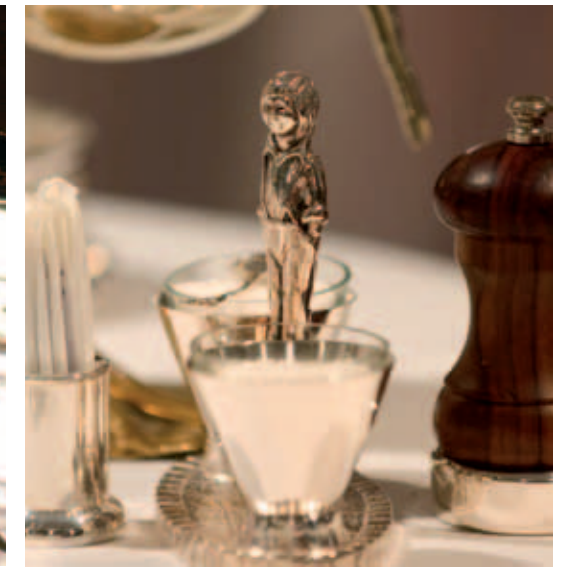


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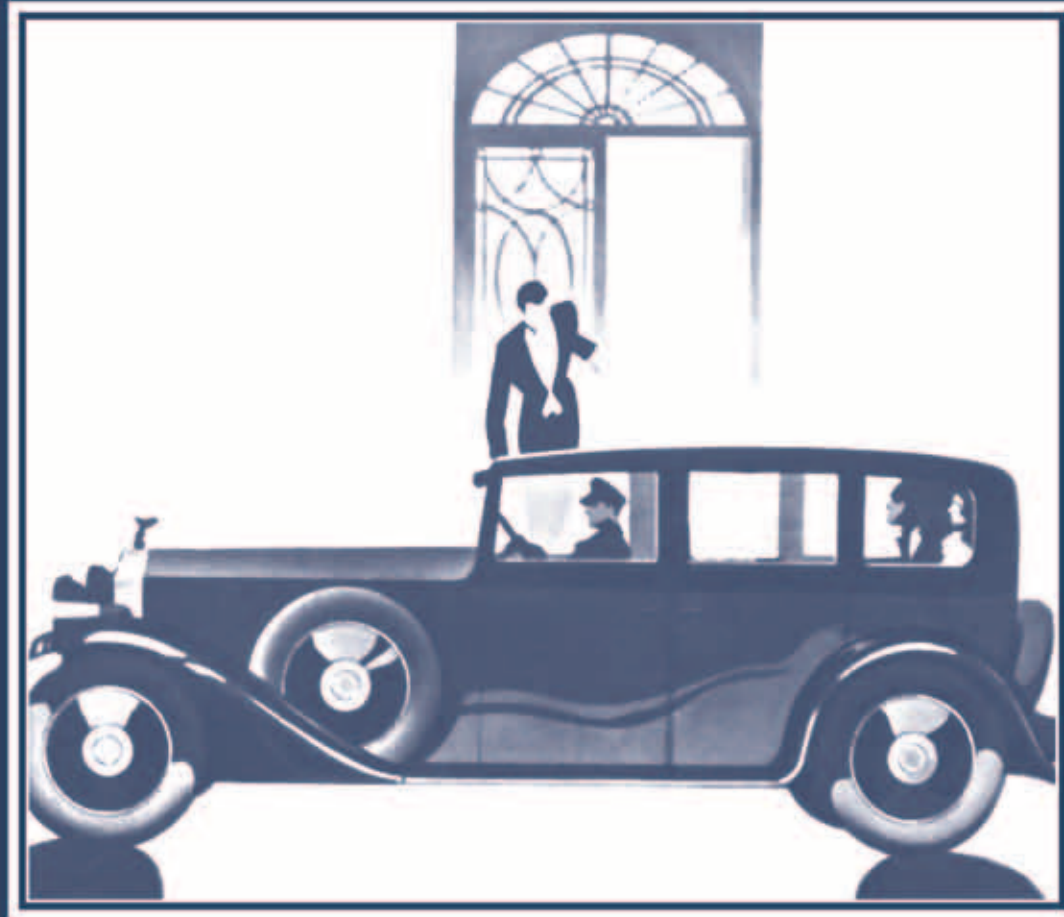
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