



## “A MICHELIN STARRED NIGHT”

La Confrerie de la Chaîne des Rotisseurs, Macau Bailliage - Dinner Event

Horizons Restaurant at Crown Towers (City of Dreams), 11 March 2011 Friday

### JACQUES & LAURENT POURCEL

Based in Montpellier, in the Languedoc, in the space of just a few years the Pourcel brothers have become two of the very best ambassadors of French fine food.



Jacques & Laurent Pourcel, twin sons of a local wine grower, grew up by the Mediterranean sea. It is here that they developed their love of good food which led them into the world of cooking. Bras, Meneau, Gagnaire, Chapel, Trama were their teachers at the start of their career paths which led to creative cuisine. They are passionate about their profession.

In 1988 with their loyal business partner, Olivier Château, they opened *Le Jardin des Sens* in Montpellier, which quickly put its name on the gastronomic map. Michelin stars and awards followed each other. In 1998 they obtained their third Michelin star for their innovative and refined Mediterranean cuisine.

Inspired by the south of France, and a Mediterranean-style cuisine using ingredients both from land and sea, they excel in contrasting flavours: hot and cold, melting and crunchy, sweet and savoury, bitter and sweet... Jacques & Laurent Pourcel compose their dishes like one would a painting, using ingredients like a painter's palette, associating subtle tastes to give a contemporary and food-loving spin to local cuisine. A tasty and colourful style of cuisine.

Bursting with new ideas for future projects and an endless love for travelling, in 2000 the two brothers started their international development programme based at their Montpellier restaurant. This ranked them amongst the most dynamic chefs in the world. Restaurants were set up in numerous countries under their gastronomic name: Shanghai, Bangkok, Tokyo, Marrakesh, Casablanca, Algiers, Paris, and in the near future they will set off to conquer the Middle East. Original cuisine with the brasserie concept « La Compagnie des Comptoirs », traditional French cuisine with « Insensé », bistros specialising in fish at Sète and Marseillan, as well as a beach restaurant with « Carré Blanc » on the beach of the Languedoc, are all part of their creative palette.

Their desire to innovate and start new projects stretches way beyond their own restaurants with cookery books, fun food, as a precursor in chic snacking – fine food in delicious mouthfuls – a cookery school, lounge bars...

These top chefs, who like to arouse one's senses, are passionate about their work. In the space of a few years they have become two of the most important ambassadors in French gastronomy. The Pourcel brothers have represented French gastronomy at the French pavilion for the Expo 2010 at Shanghai, a major event this year and have just opened a fine dining restaurant, wine bar, lounge in the French concession in Shanghai: Maison Pourcel.

### NICOLAS ISNARD

33-year-old Nicolas started his career in the south of France in Avignon not too far away from his birth town of Hyères in the Provence and has since worked with many renowned chefs in France. He was the Chef de Cuisine for L'Auberge du Vieux Puits under three Michelin-star Chef Gilles Goujon for three years from 2002 before joining Le Château de Curzay where he re-launched the culinary direction of the Château to the level of "haute gastronomie" and his efforts was rewarded with a first Michelin star.



Always sensitive to his surroundings, Nicolas' approach to food is resonant of the experiences his senses behold. His distinctive style focuses on "cuisine du terroir" – a return to traditional rustic flavours with an emphasis on using quality provincial produce. This was also part of the reason for choosing the house of Auberge de la Charme in Prenoie (next to Dijon) to start his very own restaurant with partner, David Lecomte and their wives in June 2008. They had fallen in love immediately with the house and the region (Burgundy) that is abundant in vegetation, local produce and especially the sunshine.

With Provencal origins, Nicolas' cuisine is essentially influenced by the Mediterranean region combined with the best produce from Burgundy. Re-inventing classic and traditional Burgundian dishes with modern techniques, his creations are ingeniously titillating to the discerning diners of today. His natural talent and being a relentless advocate of the use of premium local produce, handpicking the best suppliers to work with in obtaining the finest possible products, helped Nicolas garner a Michelin star for L'Auberge de la Charme in March 2009, soon after opening.



Schedule: Cocktails 7pm Dinner 8pm  
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