Beat: Lifestyle

Chefs DAVID BIZET And MAXIME FREDERIC Win Prestigious LEBEY GUIDE AWARDS

Of Four Seasons Hotel George V Paris

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USPA NEWS - The 2018 Lebey de la Gastronomie Awards held in Paris on March 25, 2018 have honoured Four Seasons Hotel George V, Paris Chefs David Bizet and Maxime Frédéric....

The 2018 Lebey de la Gastronomie Awards held in Paris on March 25, 2018 have honoured Four Seasons Hotel George V, Paris Chefs David Bizet and Maxime Frédéric. David Bizet won Prix Lebey Kaviari du Meilleur Poisson Ou Crustacé (Best Fish or Shellfish) for his La Bécasse de la Mer A La Royale (Stewed Red Mullet, Intensified Sauce And Butternut), a year after winning the Best Meat Category for his Poulette Du Perche, becoming the First Chef to be awarded twice in a row in the History of the Lebey Guide.

The Hotel´s new Executive Pastry Chef Maxime Frédéric, age 28, also won Prix Lebey Prova du meilleur dessert (Best Dessert) award for his outstanding fleur de vacherin (vacherin flower). The Hotel is the first to receive two coveted awards during the same Ceremony.

"After assisting Restaurant Le Cinq´s Chefs for a while, David Bizet can finally express his Creativity and Undeniable Talent at L´Orangerie since 2016. The Chef at L´Orangerie took it to a whole new level, and what could have stayed a Simple Prolongation of the Hotel´s Bar is now a not-to-be-missed Restaurant. L´Orangerie offers a tailor-made high-end Gastronomy, for Twenty Seats only. David Bizet is without a doubt one of the most talented Hotel Chefs of nowadays and the quite reasonable Prices really make the Place worth a Visit, before the word spreads," states Lebey Guide 2018.

"Being awarded Two Years in a Row is an Incredible Experience. Taking Maxime´s Dessert into account, Three of Our Dishes have been rewarded in Two Years only. It really is a True Honour," says David Bizet.

"The Arrival of Maxime Frédéric, a Young and Talented Pastry Chef put a Cherry on Top of this Unparalleled Dream Team," states Lebey Guide 2018.

"I was already keeping up with the Lebey de la Gastronomie back when I was a Commis Chef. Winning Best Dessert is a Great Honour that I can´t wait to share with my Team,“ says Maxime Frédéric.

Source : Four Seasons

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