

# G

ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

## Information Note n° 7

January-February 2013

### AIG Calendar of Events

- **Friday 22 February 2013 in Brussels, Belgium:** a lunch was organised by the *Club Royal des Gastronomes de Belgique* at the Belux Michelin-starred restaurant *BON-BON*, whose young chef Christophe Hardiquet, 36, a graduate of the *Ecole Hôtelière de Namur*, was rated 19/20 in the 2013 Gault&Millau Belux guide (having already been elected Chef of the Year in 2011). Other Academies were invited to join this initiative of the Club Royal des Gastronomes de Belgique.
- **Thursday 7 March 2013 in Paris:** Meeting of the AIG Bureau.

### The AIG Annual General Meeting on 28 January 2013

#### **The AIG has elected its new President: Jacques Mallard**

The beginning of the year is an eventful time for the International Academy of Gastronomy. On Monday 28 January, the Annual General Meeting was held. Some 18 Academies participated, of which 15 were present at the meeting. We would particularly like to mention the presence of Ms Sakiko Yamada, representing the Japanese Academy of Gastronomy, a new member of the AIG.

The President, Mr Husni, having served the Academy for ten years, first as Secretary General, then as President for the last five years, did not wish his mandate to be extended.

The Annual General Meeting unanimously ratified the Board of Directors' nomination of Mr Jacques Mallard as the new AIG President. Mr Mallard thanked the Members of the Board and the Meeting for entrusting him with this position and outlined his agenda going forward. His objectives include extending the International Academy's geographical reach by welcoming new member countries, promoting exchanges and joint ventures between National Academies, and reinforcing the prominence and influence of the International Academy and National Academies.



De gauche à droite, Rafael Anson et Georges Husni, Présidents d'Honneur de l'AIG, Général Henri Broussaud, Délégué International de l'AIG, Jacques Mallard, Président de l'AIG

Mr Gérald Heim de Balsac, Belgium's representative on the Board of Directors, will succeed Mr Mallard as Secretary General.

The Bureau, presided over by Jacques Mallard, has Prof. Giovanni Ballarini as its Vice-President. Other members include Rafael Anson and Georges Husni, who are Honorary Presidents, José Bento dos Santos, Olivier Maus and Gérald Heim de Balsac.

## **Georges Husni elected Honorary President of the AIG**

To the applause of fellow Academy members, Georges Husni was pronounced Honorary President of the AIG. Jacques Mallard paid tribute to his valuable contribution to the sound functioning and reinforcement of AIG, which has benefited from his experience as an astute and meticulous manager, his willingness to listen to others and his diplomacy

## **At the General Meeting, the AIG awarded its *Grands Prix* and Annual Awards**

These *Grands Prix* and Awards will from now on bear the year in which they were awarded. For this transitional year, the awards will bear the year “2012- 2013”.

### **AIG 2012-2013 *Grands Prix***

Selected from the lists of nominees submitted by the National Academies, and at the proposal of the Board of Directors, the winners of the four *Grands Prix* are:

#### **Grand Prix de l'Art de la Cuisine**

René Redzepi, of the restaurant NOMA, Copenhagen (Denmark)

#### **Grand Prix de l'Art de la Salle**

Jean-Jacques Chauveau, of Le Pré Catelan, Paris (France)

#### **Grand Prix de la Culture Gastronomique**

Norman Van Aken, Florida (USA)

#### **Grand Prix de la Science de l'Alimentation**

Professor David Cassi, Physicist Researcher (Italy)

### **AIG 2013 Awards**

#### **Prix du Chef de l'Avenir**

Antoine Bonnet - Le Sergent Recruteur restaurant  
Paris (France)

Vincent Farges - Fortaleza do Guincho, Cascais  
(Portugal)

Franck Giovannini - Restaurant de l'Hôtel de Ville,  
Crissier – (Switzerland)

Magnus Nilsson - Fäviken Magasinet,  
Jarpen Östersund (Sweden)

Jordi Cruz - ABAC Restaurant (Spain)

#### **Prix du Sommelier**

Laurent Roucayrol – Plaza Athénée, Paris (France)

Dr Andrea Grignaffini (Italy)

#### **Prix de la Littérature Gastronomique**

Nathan Myhrvold, Chris Young and  
Maxime Bilet

Massimo Montanari (Italy)

Philippe Bourguignon (France)

#### **Prix Multimédia**

TVI (Portugal)

## Exceptional Grand Prix awarded by the AIG to the three Swiss Chefs of Restaurant de l'Hôtel de Ville

in Crissier (near Lausanne) on 29 January 2013

The *Académie Suisse des Gourmets* suggested bringing together the three Chefs who succeeded each other over half a century in the same restaurant, bringing the same level of excellence, and with no family ties between them. One after another, they each won the Michelin 3-star rating, prompting Alain Giroud to refer to the “reunion of the 9-starred Chefs” in *La Tribune de Genève*.



In fact, Fredy Girardet and Philippe Rochat have now retired, but they wore their aprons again for the occasion. Following the amuse-bouches, the menu featured a legendary dish from each chef. Fredy Girardet dished up his “*cardons épineux de Crissier aux truffes noires du Périgord*” (Crissier cardoons with black truffles from the Périgord), an anthem to this now rare vegetable. As for Philippe Rochat, the photo shows the exceptional size and freshness of his “*langoustines de la mer d'Iroise au curry de Madras*” (langoustines from the Iroise Sea with a Madras curry sauce). Finally, Benoît Violier, the current Chef in residence, was in charge of roasting his “*Selle d'Agneau*

*de Manosque au serpolet*” (Manosque saddle of lamb with wild thyme).

Three Swiss wines, each selected by one of the three Chefs, accompanied the dishes. Nearly forty guests, from several countries, gathered round the Chefs, who received their awards from Jacques Mallard.

Mr Mallard expressed his wish to associate this award with the Director, Louis Villeneuve, the first winner of the *Grand Prix AIG de l'Art de la Salle* in 2005.



De gauche à droite, les Chefs Fredy Girardet, Philippe Rochat et Benoît Violier entourés par les membres de l'AIG

## The AIG has signed a partnership with the FAO

On 11 February 2013, at the headquarters of this United Nations organisation in Rome and in the presence of its Director General José Graziani da Silva, a cooperation agreement, negotiated by President Rafael Anson, was signed by AIG President Jacques Mallard. Prof. Giovanni Ballarini, President of the *Accademia Italiana della Cucina* was also present (see photo).

The agreement provides for the exchange of information between the two organisations to promote healthy eating based on local produce.



De gauche à droite, Prof. Giovanni Ballarini, Jacques Mallard, Jose Graziani da Silva et Rafael Anson