



ACADÉMIE INTERNATIONALE DE LA GASTRONOMIE

## Information Note n° 34

April-June 2018

### AIG recent events

- **Tuesday April 24th, 2018 in Lisbon (Portugal)** : 2018 AIG ‘Art de la Cuisine’ Grand Prix awarded to **José Avillez**
- **Wednesday May 1st, 2018 in Crissier (Switzerland)**: AIG Exceptional ‘Art de la Restauration’ Grand Prix awarded to **Restaurant de l’Hôtel de Ville in Crissier (Switzerland)**
- **Friday June 1st, 2018 in Paris (France)**: 2018 AIG Prix ‘au Chef de l’Avenir’ (France) awarded to **Laurent Magnin**, restaurant ‘l’Arcane’
- **From June 11th to 17th, 2018 : Week of the European Gastronomy** under the patronage of AIG and the occasion to celebrate:
  - **in Brussels (11-13 June 2018)** the 80th anniversary of the ‘Club Royal des Gastronomes’ of Belgium
  - **in Stockholm (13-17 June 2018)** the 60th anniversary of the Swedish Academy of Gastronomy in the presence of King Carl Gustav XVI and Queen Silvia.
- **Tuesday June 19th 2018 in Madrid (Spain)** : 2018 AIG ‘Art de la Salle’ Grand Prix awarded to Abel Valverde.

### Calendar of Events to come

- **Monday October 15th, 2018 in Paris Levallois** : AIG Bureau meeting, followed by an AEG Board meeting
- **From Wednesday 21st to Tuesday 27th November 2018** : AIG study trip to Indonesia (Sumatra, Java, Bali) organized by the Indonesian Academy of Gastronomy.

*Last minute : the trip is canceled and postponed to a later date, due do the seismic situation in Indonesia*

**2018 AIG ‘Art de la Cuisine’ Grand Prix awarded to José Avillez**

**Lisbon, Portugal**

April 24, 2018



From left to right : Fernando Medina, Jacques Mallard, José Avillez, Rafael Anson and José Bento dos Santos

The ceremony is of special importance as it is the first time that a Portuguese Chef is awarded the AIG ‘Art de la Cuisine’ Grand Prix.

It took place in the reception rooms of the Lisbon City Council on Tuesday, April 24th, 2018 in the presence of the City Mayor together with Rafael Anson and Jacques Mallard, both AIG Honorary Presidents, who came from Madrid and Paris for this occasion.

José Bento dos Santos first outlined José Avillez’ career. He received a first Michelin star at his restaurant Tavares, then a second star at his restaurant Belcanto. He was already rewarded by AIG with the 2005 Prix ‘au Chef de l’Avenir’ (Portugal). This 2018 AIG ‘Art de la Cuisine’ Grand Prix is an encouragement for this Chef to continue his progression towards a third star.

Lisbon’s Mayor, Mr. Fernando Medina, first thanked all the people present for coming and attending this beautiful ceremony, and namely Presidents Rafael Anson and Jacques Mallard. The President of the République joined in this tribute paid to José Avillez, which is the testimony of the fantastic development of tourism and gastronomy in Lisbon and Portugal over the past few years.

**:2018 AIG Exceptional «Grand Prix l'Art de la Restauration »  
Awarded ceremony to the**

**Restaurant l'Hôtel de Ville in Crissier  
(Switzerland)  
May 1st, 2018**

This day was much awaited by the Members of the Swiss Academy of Gourmets. Following the nomination by its President, Luc Baechler, with the support of Olivier Maus, AIG agreed to award a "Grand Prix" named "l'Art de la Restauration" to the Restaurant de l'Hôtel de Ville. It applies to restaurants which perform this art and bring it to a level of excellence that has to be saluted, both for the cuisine



and the outstanding service. The "Restaurant de l'Hôtel de Ville" is the first to receive this distinction.

This 3 Michelin stars already recognized by AIG for 50 years of cuisine excellence has recently experienced a trauma with the brutal death of Chef Benoît Violier at the height of his glory.

How to promptly and adequately react in such a crisis? Benoit's second agreed to take up the torch: Franck Giovannini, assisted by the whole team in place. The result is nothing short of brilliant (see the menu).

Invited to join the Swiss Gastronomes, Jean Vitaux delivered the comment where he expressed all the good that he thinks both of the Chef and the service teams. He expressed wishes that this restaurant "out of the ordinary" continues to honor so completely today's gastronomy

Left to right :  
Mrs Benoît Violier,  
Luc Baechler et  
Franck Giovannini



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| <p><b>Vins</b></p> <p>Multi-Vintage 2010<br/>Henri Giraud</p> <p>Dézaley « Haut de Pierre »<br/>Blaise Duboux<br/>2015</p> <p>Grand Echézeaux<br/>Domaine de la Romanée-Conti<br/>2007</p> <p>Mardi 1er mai 2018</p> | <p><b>Apéritif</b></p> <p>Rouelles de Langoustine au corail<br/>Foie gras lustré aux baies sauvages<br/>Ballotine de canard au poivre vert<br/>Effilochée d'araignée de mer au dézaley</p> <p><b>Menu</b></p> <p>Marinière glacée de Coques et Couteaux<br/>des estrans charentais<br/>aromatisée au plan blanchette et caviar iranien</p> <p>♦ ♦ ♦</p> <p>Dos de Turbot Breton délicatement rôti au four<br/>réduction gourmande aux herbes fraîches<br/>et zestes d'agrumes</p> <p>Jarret de Veau des Trois-Lacs soigneusement caramélisé<br/>aux morilles brunes et blondes<br/>primeurs printaniers croquants tout en couleur</p> <p>♦ ♦ ♦</p> <p>Soupe rafraîchissante de Gariguettes<br/>parfumée à la citronnelle<br/>et piment des abeilles</p> <p>Friandises</p> |
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## **2018 AIG Prix ‘au Chef de l’Avenir’ (France)**

**Awarded to Laurent Magnin, restaurant ‘L’Arcane’ in Paris**



From left to right : Jacques Mallard, Laurent Magnin and Jean Vitaux, Président of AIG

On June 1st, 2018, Jean Vitaux and Jacques Mallard awarded Laurent Magnin with the 2018 AIG Prix ‘au Chef de l’Avenir’ (France).

Not yet 30, Laurent recently opened his restaurant in Paris, ‘L’Arcane’, after working in several prestigious establishments, namely with Benoit Violier at the Restaurant de ‘l’Hôtel de Ville’ in Crissier (Switzerland). One cannot dream of a better master. Supported in the dining room by his charming spouse Sophie who cleverly advises on wine choices, he quickly obtained a Michelin star which suggests more to come. His talent fully deserves the title of « Chef de l’Avenir ».

# The European week Gastronomy

June 11 17 2018  
*Brussels, Stockholm, Oslo*



## The European Week of Gastronomy was a true success

More than a hundred AIG Members from four continents and sixteen different countries demonstrated their commitment to both AIG and AEG.

The week took place in two stages, the first from 11 to 12 June in Brussels, and the second from 13 to 17 June in Sweden and Oslo.

Both have enjoyed prestigious patronage: the Deputy Prime Minister and Minister of Foreign Affairs of Belgium and the Royal couple for Sweden.



Club Royal des Gastronomes de Belgique

Gala Dinner  
Palais d'Egmont

The participants were able to discover two exceptional settings, the Egmont Palace in Brussels and the Royal Palace in Stockholm. The King personally hosted the reception of AIG members in the Royal Palace. The King and the Queen attended the dinner offered by Mr. Peter Wallenberg, member of the Swedish Academy, at his private house.



Gastronomiska Akademien

It was also the occasion to celebrate two anniversaries, the 80th of its creation for the Royal Club of Gastronomes of Belgium, and the 60th for the Swedish Academy of Gastronomy (of which the King of Sweden is a Member). Five meals were proposed for the Belgian part and six meals in Sweden, illustrating the extent, the high culinary level and the variety of local products.



From left to right : Dr Sevi Avigdor, President of the American Academy of Gastronomy, Eastchapter, Jacques Mallard, Honorary President of AIG and King Carl XVI Gustaf

On June 11, a symposium in Brussels was moderated by six speakers, two Belgian tri-starred chefs, two academics, one Belgian, the other Dutch, and two other experts. Their presentations showed the importance of Belgian gastronomy in Europe today.

In Sweden, Carl Jan Granqvist of the Swedish Academy organized the visit of the Grythyttan School of Culinary Arts and Hospitality, which is part of the University of Örebro (Southern Sweden).

This extraordinary School, due to Carl Jan's initiative, provides higher education in an exceptional environment for both chefs and restaurant managers. It is the flagship of the vitality of Scandinavian cuisine.

The cultural part consisted of the visit of four museums : Tintin in Louvain-la Neuve ; René Magritte (1896 - 1955) in Brussels ; the Museum of Contemporary Art in Stockholm ; and finally the museum gathering the works of the famous Norwegian painter Edward Munch (1856 – 1920) in Oslo.

The European Commission has placed this event in the framework of « 2018, year of the European Cultural Heritage », while the President of the European Parliament has sent a letter to express his particular appreciation for this initiative.

The co-organizers of this Week, Fabien Petitcolas and Gérald Heim de Balsac for the Belgian part, Carl Jan Granqvist, Gunnar Forsell and Karsten Thurfjell for the Swedish part were warmly applauded for the perfect unfolding of this first edition (it calls for others).

*(a more detailed account of this European Week will be given in the next « Lettre de l'AIG »)*



From left to right : Dr Sevi Avigdor, Gunnar Forssell, Carl Jan Granqvist et Mrs Patricia Devine and Marie-Thérèse Allen

**2018 AIG de « Grand Prix l'Art de la Salle »**  
**Awarded to Abel Valverde, restaurant Santceloni**  
**Madrid, June 19th, 2018**



From left to right : Luis Cueto, Abel Valverde and Rafael Anson

The Royal Salon "The House of the Bakery" (Casa de la Panaderia) was the prestigious setting for the award of the prize above. This is one of four international prizes awarded by AIG. Among the competitors proposed by the various National Academies, only one is retained.

This year, it is Abel Valverde, Director of Santceloni Restaurant in Madrid.

This is the second time since its creation in 2005 that the prize goes to a Spaniard. Let's recall that the first winner was Juli Soler, Director of the El Bulli restaurant in Rosas. The Trophy was handed by Rafael Anson, President of the Real Academia de Gastronomía, in the presence of Luis Cueto, Secretary General of the Madrid City Council.

Rafael Anson emphasized the great qualities of Abel, his professionalism and his cordiality.

In turn, Luis Cueto reminded that 10 million tourists came to the Spanish capital last year, among other things because of the gastronomic offer and products presented. In his thanking speech, Valverde quoted his mentor, Santi Santamaria, who had offered him to join the restaurant where he remained ever since.

He also greeted his colleagues and family "it is a good commitment to make the customer happy during his visit; with all my strengths I try to honor this profession which associates the customer and the team to create happy memories"

## Paper of the Member-Academies



**ACCADEMIA ITALIANA DELLA CUCINA**  
fondata da Orio Vergani nel 1953

### **1 - Accademia Italiana de la Cucina (AIC) :**

On May 19 in Verona, Paolo Petroni was unanimously confirmed as President of the Italian Academy for a new three-year period ending in 2021.

Congratulations ! President Petroni is also Vice-President of AIG.



### **2 - Polish Academy of Gastgromy :**

President Maciej Dobryzneci informs us that the Polish Academy will be a partner of the events organized by the Krakow City Council as the 2019 capital of European Gastronomy.



### **3 - Syrian Academy of Gastronomy (ASG) :**



الجمعية السورية لذواقي الطعام  
**Académie Syrienne de la Gastronomie** **ASG**

On May 18 in Beirut at restaurant Al Dente the General Assembly met under the presidency of Naji Chaoui in the presence of Honorary President Georges Husni. Naji declared that his presidency will not be easy after Georges' exceptional one; "I will do my best so that ASG is reactivated on its own territory".

He informed the Assembly of the death of Bassam Ghraoui, former Vice-President of ASG and CEO of the eponymous House, first 'chocolatier' of Syria and of one of its greatest confectioners. He developed his company internationally with the creation of a boutique in Paris 6th and of a company producing chocolates in Budapest, employing over 500 people. He was 63 years old.

Pierre Antaki, General Secretary, recalled that he worked 15 years with Georges Husni in perfect harmony. He identified his personality as one of "a great lord, generous and altruistic".