

4-HAND DINNER:

AKHARA CHAY invites MARKUS GASS

on Friday, July 31st
from 19h30



AU JARDIN DE LA VAGUE

RESTAURANT



3 words summarize Swiss Chef Markus Gass' cuisine: Spontaneity, Inspiration and a touch of Nonchalance.

2 words summarize Markus Gass' character : Humour and Friendliness

The Chef and his spouse have been at the head of the restaurant AdlerHurden, on the banks of Zurich lake, for 18 years. High level gastronomy, one Michelin star, member of Les Grandes Tables de Suisse, guests came not only for the refined cuisine but for the host and his unmissing greeting tour of the restaurant at each service too.

Within his « workshop », Markus Gass, insensitive to the molecular or vacuum-packing practices but attached to the traditional culinary art, creates his menus according to his inspirations of the moment thanks to local food, French and Italian gastronomy or Eastern and Mediterranean spices.

Akhara Chay learnt with Ghislaine Arabian at the « Pavillon Ledoyen » in Paris, Alain Ducasse at the Park and the St James in Paris, Eric Provost at the « Royal Barriere » in Deauville where he helps to win a Michelin-star. He passed the exam of the Ecole des Chefs at the Institut Paul Bocuse in parallel.

Akhara Chay joins in 2005 the « Mas Candille» in Mougins next to Serge Gouloumès and helps again to obtain a Michelin-star, then joins prestigious houses such as the « Mas des Herbes Blanches» in Luberon and the « Château Valmer» near St Tropez.

Maître Restaurateur and Disciple d'Escoffier, Chef Akhara Chay immerses you in a creative culinary cuisine sprinkled with Asian flavours within a contemporary interior where works of art and colors are mixed or a terrace between vegetation and panoramic view on the swimming-pool and olive trees.



95 Euros per person
drinks excluded

LA VAGUE DE SAINT PAUL
Chemin des Salettes
06570 Saint-Paul-de-Vence - France

RESERVATION :
0033.4.92.11.20.00.