



WHAT'S COOKING IN AMSTERDAM? STARS, FOOD & ART

Paris – April 3rd, 2007 – On 11 and 12 May 2007, an exceptional culinary event will take place in Amsterdam, bringing together no fewer than **15 Michelin stars**: great French and Dutch chefs will meet, talk and cook together during the two days.

Sofitel The Grand Amsterdam, the **Maison Descartes** (French Institute of the Netherlands, Amsterdam) and **Lise Goeman Borgesius** (culinary journalist and author) are behind the initiative, with which **La Cité du Design de Saint-Etienne** is also associated.

The event will be structured around **two key periods**, closely linked, in **two distinct places**:

1 – At the hotel Sofitel The Grand, Amsterdam

“Gala dinners”

In close cooperation with Lise Goeman Borgesius, the Hotel Sofitel The Grand Amsterdam will host the culinary part of the event.

Two outstanding gala dinners will be organised on the Friday and the Saturday evenings on the themes of “tradition” and “culinary evolutions”

So far, the following chefs have confirmed they will take part:

Albert Roux, Thierry Marx, Michel Sarran, Romain Corbière, Jérôme Bonnet, Cees Helder, Robert Kranenborg, Jean André Charial, Moshik Ròth and Pieter Booy.

“Debate”

Renowned chefs, journalists and commentators from France and the Netherlands will hold a debate on the Saturday morning.

The central topic will be the fate of present-day cuisine and the impact of recent innovations and fashions. **Nicolas de Rabaudy**, French journalist and expert, and **Alain Caron**, culinary authority and chef in the Netherlands, will act as moderators.

2 – At the Maison Descartes, French Institute of the Netherlands, Amsterdam

The Maison Descartes, in association with La Cité du Design, will put forward the **“Gooood Food II!”** project, a first version of which was presented at the International Design Biennial in Saint-Etienne (November 2006). Appearing for the first time outside France, it will be specially re-adapted for Amsterdam. **“Gooood food II!” will open on Friday 11 May at 14.00.**

“Gooood Food II!”, an interactive event conceived by Céline Savoye (Cité du Design) and Hervé This (INRA), will present new culinary trends.

“The great culinary table”

A great table of tests, experiments and tastings will proffer previously unpublished recipes by **Pierre Gagnaire, Thierry Marx and Tiphaine Campet**, created by the Saint-Chamond Hotel College and its counterpart in Amsterdam. All of these experiences will immerse us in an experimental universe where cuisine arouses sensations and emotions.

“The shape of dishes around the world”

An exhibition dedicated to world consumer fashions, including the creation of 12 ceramic dishes designed by 12 international designers, will provoke reflection. The exhibition “The shape of dishes around the world” will be held from **11 to 23 May 2007** (Maison Descartes, Exhibition Hall).

“Exchanges and discussions”

At the same time, discussions will be organised around the themes tackled by the exhibition and the culinary demonstrations: What is avant-garde for contemporary cuisine? Molecular gastronomy, culinary design: science, art, technique or technology? What cultural dialogues are revealed by the shape of dishes?

These discussions will be held among designers, exhibition leaders, chefs and French and Dutch researchers: Thierry Marx, Marije Vogelzang, Marianne Moore, Tiphaine Campet, Céline Savoye, Pierre Charpin, Satyendra Pakhalé and Chris Kabel.

The two Gala Evenings will be open to the general public. The price of places has been fixed at 375 euros per person, per evening, including 30 euros to be paid to a local charity foundation associated with **“STARS, FOOD & ART”**.

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