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## About Alban Mestre

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### THE SWEETNESS OF THE LOIRE COUNTRYSIDE ENTWINED WITH MEDITERRANEAN FLAVOURS

The man who recently met the Pourcel brothers is a warm and friendly person, a traveler who for the past 20 years has worked alone in his kitchens. Modest, passionate, curious, he has never been attracted by the fanfare surrounding the kitchens of the world's great chefs. An avid student of culinary skills and ideas, he would have loved to have learned from them, but the competitive atmosphere in these great kitchens has always kept him at a distance. He admires great chefs, though, for the perfectionist work that is necessary in order to be recognized in this business. "Receiving a star is never a matter of chance," he says respectfully. And now, two great chefs have come to him. To tell him how surprised they are to taste his fine cuisine, prepared in such a small space. To tell him how much his cuisine already bears similarities to theirs. And to share with him their small secrets, which make all the difference.

### THE PATH OF A TRAVELER WHOSE PASSION IS FLAVOURS

When Alban Mestre left the Hotel School of Blois, in France, he honed his skills in a Relais & Châteaux restaurant in the same region. He was quickly spotted by the manager, who also owned a prestige catering company. He spent time developing his culinary arts at the Vaulx de Cernay and Chambord domaines, known for the presidential hunting events they organize. Mestre continued to learn, travelling widely. In 2000, he was fully involved in the success of the Le Clos restaurant in Collonges-sous-Salève, just a step from Geneva. It was here that he became convinced that the quality of the products and preparing them simply make all the difference, and it's in this direction that he wants to continue to move. A week of intense training at the Alain Ducasse centre in Paris on the theme of Mediterranean cooking convinced him he was on the right path. In 2002, the Tiffany Hotel was looking for a chef. It wanted to expand the concept of a brasserie and to create a new menu. Alban Mestre rose to the occasion. His suggestion of a daily fish gradually seduced people, thanks to his determination and creativity. Four years later, it is still as popular. Today, Alban Mestre has found his home. And while he is no longer the traveler he once was, he has no desire to stop evolving. Meeting the Pourcel brothers was a wonderful encounter for him. He had long tried to decipher their secrets. Today he wants to continue to develop his concept of light/gourmet and to insist further on Mediterranean products. "You suddenly realize that there is always room for improvement in the kitchen!" he says enthusiastically.



Question for Alban Mestre: what is the chef's new favourite dish ?

« *Without any doubt, it's the guardian de calamars!* »

The Pourcels have reinvented this Spanish dish, traditionally made with bull meat. It's a fantastic dish with fish! I also very much like the surprising vinaigrette au citron confit that subtly spices our salads.