

Beat: Lifestyle

STARRED CHEF ETCHEBEST WILL BE HONOUR GUEST OF ETOILES DE MOUGINS

HELD ON JUNE 2-3RD IN MOUGINS

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USPA NEWS - The "Les Etoiles de Mougins" Festival is honored to welcome Philippe Etchebest, Michelin-starred chef and MOF (Meilleur Ouvrier de France), at the head of the restaurant Le Quatrième Mur in Bordeaux for its 13th edition, organized on 2 and 3 June. Philippe Etchebest is not only a prestigious chef cook, but he is a charismatic character, and media leader honouring for such a unique Gastronomic Festival open to the general public!

For the thirteenth consecutive year, Mougins welcomes in the heart of its medieval and open-air village, one of the largest Unique and exceptional Rendez-Vous of the Chefs and the Public. Etoiles de Mougins is an international precursor event, which today stands out in the landscape of the many gastronomic events. An event that allows everyone to meet the greatest leaders of the world, share their recipes, their secrets, their passion. All in the atmosphere of a perched village that dominates the beaches of Cannes, the City of Festivals and the hinterland of Grasse, the capital of perfumes.-----

PHILIPPE ETCHEBEST PORTRAIT OF THE CHEF FROM LYCEE HOTELIER TO MEILLEUR OUVRIER FRANCE

Philippe Etchebest is originally from the South-West, more precisely from the Basque Country. It is installed in Bordeaux since 1978. The Etchebest family held "Le Chipiron" Basque specialty restaurant, district of the Yser. Philippe Etchebest studied in Bordeaux at the Lycée Hôtelier in Talence, then went on a tour of France from the big houses to perfect his knowledge of the trade. After several experiences that enrich his resume, he decides to return to his region. First stage, in 1995 in Saint Emilion, at the Chateau Grand Barrail where he prepares and obtains in 2000 the coveted title of Meilleur Ouvrier de France.-----

-----PHILIPPEETCHEBEST

HAS A MEDIATIC CAREER IN FRANCE

Then he undertakes a new challenge, that of directing an institution alone. It was therefore in the Dordogne that he put his suitcases at the Chateau des Reynats. He will stay there for more than 2 years. He won his first star in the Michelin Guide. His last challenge as Chief Executive, led him to the Hostellerie de Plaisance, in Saint Emilion where he spent 10 years. He will leave Saint Emilion in December 2013. He is crowned with a second star. He then began a media career in 2011 and took part in the program "Cauchemar en cuisine", a program in which he helped restaurateurs in difficulty. The Top Chef, Top Target, and other broadcasts for the M6 "c" channel are followed.

PHILIPPE ETCHEBEST LOVES CHALLENGES AND LAUNCHED HIS NEW RESTAURANT-----

On September 8, 2015, Philippe Etchebest launched a new challenge: he opened his restaurant Le Fourième Mur and set himself a goal: to transcribe a quality obsession in simpler, more user-friendly dishes to feast the largest number in a sumptuous setting, housed inside the National Opera of Bordeaux. Last July, it was in the very heart of the Fourth Wall kitchens that the chef unveiled 'LA' Table d'Hôtes: a gastronomic table where he sets standards for haute cuisine.

The Tourist Office of Mougins was distinguished in 2017, many tourism professionals, actors and institutions responded to the invitation of the Tourist Office of Mougins, which has just received the "Qualité Tourisme" and "Classification in Category 1" awards, the highest level, Issued by the National Federation of Tourist Offices of France.-----

This is why the choice of inviting Philippe Etchebest so rigorous and perfectionist Chef cook, is very accurate, from the Etoiles de Mougins administration, because not only he will be able to share his experience and his tips of cooking to reach excellence. Excellency is also the place to be for the chefs who travel from all over the world each year to spend a unique week end at Mougins for cooking, tasting, elaborating, baking, smiling, sharing, having fun in a convivial delicious w.e !

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