

Press release – 18 February 2020

Christian Le Squer, the 3 Michelin starred chef at Le Cinq, the Four Seasons Hotel George V restaurant in Paris, is the guest of Julien Gatillon, chef of Le 1920** restaurant at the Four Seasons Hotel Megève for an exceptional four-hands dinner.***



Celebrating Women's Rights Day with a high-flying culinary composition is an ambition these Michelin starred chefs share. They will be combining their talent and skills for an exceptional evening on 8 March. *"I am very honoured to be able to cook alongside Christian Le Squer, and delighted to welcome him and his teams to our snowy mountains,"* says Julien Gatillon.

Christian Le Squer comments: *"I can't wait to share my world of excellence with Julien Gatillon and introduce the guests in Le 1920 to some of the signature dishes that have that have earned our restaurant Le Cinq its international reputation."*

A three Michelin-starred icon of French haute gastronomy, Christian Le Squer has always seen his cuisine as being in motion, a bridge between his Breton roots and his thoroughly Parisian heart. In the majestic setting of the three Michelin star restaurant Le Cinq, Christian Le Squer conjures up a modern, elegant and flavourful cuisine. A true sensory journey to the heart of French excellence.

As for Julien Gatillon, at the age of 26, he joined Le 1920 as chef, initially in the Chalets du Mont d'Arbois, a historic de Rothschild family property. A few years later, he was awarded two stars in the Michelin Guide. Ever since, he has been immortalizing the excellence of authentic French cuisine by subtly blending the finest, seasonal produce.

For this four-hands dinner, the chefs have devised a 7-sequence menu, where each will propose a starter and a main course, true reflections of their respective culinary worlds.

Christian le Squer serves perfectly cooked Breton langoustines, warm mayonnaise and crispy buckwheat pancakes: a starter that is now iconic and will plunge the guests into the marine atmosphere of his native Brittany. For the main course, the Mozzarella and truffle draped Wagyu beef piccata, one of the chef's signature dishes served à la carte at Le Cinq restaurant offers an explosion of flavours.

For Julien Gatillon, whose honest and sincere cuisine elevates the noblest produce, the terroir meets the iconic symbols of refinement: as subtle as they are audacious, the combinations of Jerusalem artichokes and caviar, or celery and black truffle, will delight the most discerning palates.

Menu

Osciestra Gold Caviar with watercress
Topinambour smoked with Mr Morand's hay and blinis

Perfectly cooked Brittany langoustines
Warm mayonnaise and crispy buckwheat pancakes

Melanosporum black truffle
Creamy celery and crispy fondants with truffle

Cream of foie gras in a virtual bread crust
forest consommé

Grilled sea bream aiguillettes
Green Provençal asparagus and a Rupert & Rothschild olive oil reduction

Mozzarella and truffle draped
Wagyu beef piccata

Citrus confit and lemon sorbet, flaky brioche

Price: €390 | Net price, including service, excluding drinks.
Booking: +33 (0)4 50 78 62 65 or restaurant.le1920@fourseasons.com

About [Edmond de Rothschild Heritage](#): All the non-financial activities managed by Benjamin and Ariane de Rothschild have been grouped together under the name of Edmond de Rothschild Heritage. This heritage has become a real incubator for new entrepreneurial ideas thanks to an ambitious strategy for each area of expertise: wine estates, gastronomy, luxury hotels and farms. Once again, Edmond de Rothschild Heritage brings its own brand of hospitality and French savoir-faire to Megève, at the Domaine du Mont d'Arbois, blending it with the Four Seasons approach.

About the [Four Seasons Hotels and Resorts](#): Founded in 1960, Four Seasons Hotels and Resorts continues to shape the future of luxury hotels through continual innovation and unfailing commitment, offering the highest standards of hospitality and the most sincere personal service. Currently operating 117 hotels and residences in major city centres and resort destinations in 45 countries, and with more than 50 projects under development, the Four Seasons Group consistently ranks among the world's best hotels and most prestigious brands in reader polls, traveller reviews and industry awards.

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