



DOMAINE  
DU MONT D'ARBOIS

Press release – Megève, France – July 2012

## Le 1920, the gourmet restaurant at the Chalet du Mont d'Arbois\*\*\*\*\*, welcomes Chef Julien Gatillon to the kitchens



Philippe Standaert, Director of Le Domaine du Mont d'Arbois, is pleased to announce the arrival of Chef Julien Gatillon at the gourmet restaurant of Le Chalet du Mont d'Arbois, *Le 1920*. At just 27 years of age, Chef Gatillon has taken the helm with a determination to defend the traditions and lifestyle shared for three generations by the Rothschild family in Megève.

### A return to his roots

For Julien Gatillon, the experience is rather like a homecoming, as this is where he completed his first internships before rounding out his training under Benoît Violier, then Yannick Alléno, at the Hôtel de Ville de Crissier (Switzerland) and Le Meurice (Paris), both boasting three Michelin stars.

First, he claims to have learned everything: unimpeachable cooking, exacting execution, perfect ingredients perfectly in season, the simplicity of pure taste. The brass tacks of his culinary practices are set in his four years spent in Switzerland alongside this *Meilleur Ouvrier de France*, whom he readily describes as a spiritual father. Second, he honours the flavour of “flash” cooking, purity of presentation, as well as the inspiration provided by new ingredients broadening his inventive palette.

This *savoir-faire* is now serving the Rothschild tradition, where superb skill finds its equal in a religious devotion to quality. Fundamental values that he shares and expresses in traditional cuisine combining the exhilaration of the seasons and great technical expertise. His *tourteau rôti en salade romaine, légumes de saison à la barigoule*<sup>1</sup> captures this quest for fresh simplicity that so befits summertime, just as his *noix de ris de veau dorée au sautoir, macaronis farcis aux girolles, glacés au beaufort*<sup>2</sup> awakens pure culinary desire, not only as a result of the incomparable ingredients, soberly transformed, but with the allure of a perfect jus, patiently produced.



1.



2.

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### Rothschild Tradition

The Rothschild heritage remains steadfastly central to the menu; it is found, as well, in the rigor of the dining room service and the precise cuts performed under the scrutiny of customers. Spit-cooked Bresse chicken, Sole Meunière, Soufflé Tradition, and a Paris Brest of yesteryear are signature dishes that Julien Gatillon has no plans to change, other than in their presentations. With the passing of days and seasons, his artistic liberties find a medium in the most prestigious ingredients that local and regional producers can supply.

“Long times, short distances” are pivotal themes in the cooking philosophy he puts into practice at the *Le 1920* restaurant: long cooking times for the meats delivered whole and cut on site, homemade broths and sauces; short distances travelled for the supplied ingredients, which spotlight local sources and the region’s characteristic flavours. This is well-illustrated in the Magland snails, the Lake Geneva whitefish, the meats from La

Ferme de Joseph and the cheeses from La Ferme des Ors.

These exceptional ingredients give the Chef great latitude to improvise on a daily basis. He thus dreams up a very dynamic menu with new suggestions each day, all around a handful of dishes that are essentials of French *haute gastronomie*.

It is a daily challenge, one brilliantly accomplished by this lover of culinary competitions and contests, a man who seeks to render the *Le 1920* gourmet restaurant one of the key epicurean attractions of Haute Savoie.

Market menu (starter - main course - dessert): €55 excluding beverages

Tasting menu (four courses, cheese and dessert): €110 excluding beverages

Average à la carte meal price: €100 excluding beverages

For reservations, call +33 (0) 4 50 21 25 03

Open for lunch and dinner, 12:30 - 2:30 p.m. and 7:30 - 10 p.m.

Open June to September 2012 and December 2012 to April 2013

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### About the Chalet du Mont d'Arbois\*\*\*\*\*



Le Chalet Mont d'Arbois is a five-star hotel and a member of the Relais & Châteaux association. The property has 41 rooms and suites divided among three elegant chalets with décor inspired by local arts and traditions. Nestled in a breath-taking natural setting overlooking the village of Megève, the hotel embodies the lifestyle and deep love for the mountains for which the family of Baron Benjamin de Rothschild was widely renowned.

It is a luxurious world of unostentatious character, yet boasting the additional comforts of a spa and the gourmet pleasures of the *Le 1920* restaurant, both of which welcome Le Chalet guests and off-property customers.

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