



Press release

**FRANÇOIS PERRET
NAMED
BEST RESTAURANT PASTRY CHEF OF LES GRANDES TABLES DU MONDE**



The Taste of the Ritz rewarded. On Monday, 14th October 2019, François Perret was awarded the **Valrhona Prize for Best Restaurant Pastry Chef of Les Grandes Tables du Monde** during a ceremony held in the sumptuous gardens of Villa Ephrussi de Rothschild, in Saint-Jean-Cap-Ferrat, France.

In just a few years, François Perret has established himself as a leading figure in French pastry. Intransigent in his pastry quest, in constant search for the perfect balance, he has become a master in the art of revisiting the great French classics in a contemporary version. This virtuoso of sweet delicacies, obsessed as much by taste as by form, is bringing new codes to the *haute pâtisserie*. His creations play the "low sugar" card to concentrate on the essential: taste, generosity, as well as a certain boldness that contribute to its world-renowned reputation alongside Chef Nicolas Sale, in the kitchens of the Ritz Paris.

In September 2017, for the first time in 31 years, the Ritz Paris achieved a double win: **Nicolas Sale** was awarded the coveted title of **Chef of the Year** and **François Perret** the title of **Pastry Chef of the Year** by renowned Le Chef Magazine, in France.



About François Perret :

A native of Bourg-en-Bresse, François Perret made pâtisserie his vocation. He moved to the French capital to learn his craft in the most prestigious Parisian institutions: Le Meurice, the George V and the Hôtel Lancaster, where he was Head Pastry Chef. In 2010, he participated in the opening of the Shangri-La Hotel, Paris alongside Chef Philippe Labbé; they won two Michelin stars. Then, he joined Chef Nicolas Sale at the Ritz Paris. Since the reopening in June 2016, the two have contributed to the gastronomic renown of the legendary hotel on the Place Vendôme. In the first year, this inseparable tandem won two Michelin stars for La Table de L'Espadon and one for Les Jardins de L'Espadon, making the Ritz Paris one of the best dining destinations in the world.

About les Grandes Tables du Monde :

Founded in 1954 on the initiative of 6 Parisian restaurateurs, the Association Les Grandes Tables du Monde now brings together, through a common ambition, 181 establishments in 25 countries and present on 5 continents. Bound by the same desire to offer a unique gastronomic and sensory experience, these restaurateurs are nowadays ambassadors for a rare culinary excellence, which is lived between tradition, transmission and innovation. The Bureau des Grandes Tables du Monde and its president David Sinapian, are therefore the catalysts of this exceptional art of living, through the promotion of a contemporary haute cuisine, as demanding as it is uncomplicated, as ambitious as it is dynamic.

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