

Beat: Lifestyle

## EXCELLENCE GASTRONOMIQUE 2021

### PALMARES LEBEY DES MEILLEURES CREATIONS

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**USPA NEWS** - Gastronomy is the study of the relationship between food and culture, the art of preparing and serving rich or delicate and appetizing food, the cooking styles of particular regions, and the science of good eating. One who is well versed in gastronomy is called a gastronome, while a gastronomist is one who unites theory and practice in the study of gastronomy.... The gastronomic meal, such as it has been practiced in France for centuries, is obviously an occasion for eating and drinking well. But it is also a social event, one which structures French life and society, sharing more than just nourishment for the body.

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A special alchemy takes place during a gastronomic meal in France; it cannot be fully appreciated unless it is enjoyed in good company. These guests form a table companionship. And, by extension, the French have a strongly held belief that a festive meal is not complete unless shared with others.... When people hear the words culinary, cooking, or food, they typically associate it with classic French cuisine. Most of the time people relate and associate food with what has been done in the past, sticking to traditional ways.

Claude Lebey (20 November 1923 – 10 January 2017) was a French Food Critic and Writer. He was known for writing the Food Book Guide Lebey.

At The Pavillion Gabriel (Paris) on October 04, 2021 were awarded "The Best Culinary Creations of the Year" in the presence of the 16 Award-Winning Chefs. Consisting of the LEBEY List of the Best Creations.

- Meilleure Entrée (Best starter).

Julien Boscus, Restaurant Origines – 75008 Paris

- Meilleur Foie Gras (Best Foie Gras).

Masaki Nagao, restaurant Vantre– 75011 Paris

- Meilleur Poisson ou Crustacé (Best Fish or Shellfish)

Omar Dhiab, Loiseau Rive Gauche– 75007 Paris

- Meilleure Viande ou Volaille (Better Meat or Poultry)

Jason Gouzy, restaurant Pantagruel – 75002 Paris

- Meilleur Dessert (Best Dessert)

Julien Noray, restaurant Alan Geaam – 75016 Paris

- Meilleur Dessert Chocolat (Best Chocolate Dessert)

Germain de Creton – Restaurant Le Jules Verne – 75007 Paris

- Meilleur Dessert au Café (Best Coffee Dessert)

Pierre-Jean Quinonero, Restaurant Le Baudelaire (Le Burgundy) - 75001 Paris

- Bettane+Desseauve Meilleure Carte Des Vins (Bettane+Desseauve Best Wine List)

Sylvain Sendra, Restaurant Fleur de Pavé - 75002 Paris

- METRO Meilleure Première Installation (METRO Best First Opening)  
Lucie Boursier-Mougenot, Restaurant Pétrelle - 75009 Paris

- Prix MARCELLE CHEVALIER du Classique Réinventé (MARCELLE CHEVALIER of Reinvented Classic Dish)  
Jean Sélègnes, Café des Ministères – 75007 Paris

- Prix de l'Esprit Français ( French Spirit Award)  
Alexia Bariée - French sailor who competed in the 2020–2021 Vendée Globe. Competing with the oldest boat in the fleet and only securing sufficient funding months before the start. She completed the race in 111 days, 17 hours, 03 minutes.

Source: At The Pavillon Gabriel (Paris) on October 04, 2021 were awarded "The Best Culinary Creations of the Year" in the presence of the 16 Award-Winning Chefs.

\* Photo Cover (R): Dessert by Pierre Jean QUINONERO Pastry Chef at Burgundy Paris

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