

December 2007 - Le Messenger

A Chef At Home

All the expertise of a Top Chef, put into his meals

After 20 years of experience acquired in the kitchens of top restaurants such as Le Pain Adour et Fantaisie at Grenade sur L'Adour and Geneva's Le Béarn, Christophe Saponara wanted to bring a new angle to his career. He decided on an original idea: that of cooking meals in his customers' own kitchens. The concept fuses the know-how of a Chef of Haute-Cuisine with the cozy, comfortable atmosphere of an evening in at home – a great way to surprise your guests.

Christophe Saponara will, together with you, create a full meal for 2 to 10 people in line with your personal tastes and requirements, a meal that will be sophisticated, creative and made from fresh produce selected directly from the experts (cheese from the Fromager Boujon, pastries and chocolates from the Pâtissier-Chocolatier Lesage and fruit and vegetables from Didier Tabuis, greengrocer).

Christophe Saponara is truly passionate about his work, and loves to reinvent or create new dishes by drawing inspiration from different cooking traditions (French, Italian, Asian), as well as from fruit, vegetables and seasonal produce. You'll be amazed at the subtle sweet and sour blends and the wonderful flavours of the fresh produce that are the basis of this great chef's meals. Prices, starting at 35 euros for the first menu, are extremely reasonable. Since it's the chef who comes to your house, you have absolutely nothing to do in terms of organizing your evening. From buying the necessary products to tidying your kitchen, Christophe Saponara will take care of everything – and you'll barely know he's there.

Get your tastebuds tingling and let yourself be tempted by his Autumn vegetable Tartare, Madagascar Tiger prawns, crunchy chicory smoked with lemongrass; venison chop in a peppery sauce; oyster plant and butternut squash fondant; scallops from the Mont St Michel bay à la plancha with white and yellow beetroot and horseradish crème fraîche.