



LE RICHEMOND GENEVA

GAULT&MILLAU 2019 – Sébastien Quazzola is "Pastry Chef of the Year"



MONDAY, 8 OCTOBER 2018 – "IN SEARCH OF THE BEST ARTISTS IN THE DESSERT CATEGORY, GAULT&MILLAU FOUND ITS "PASTRY CHEF OF THE YEAR" IN A GENEVA PALACE: HIS NAME IS SÉBASTIEN QUAZZOLA AND HE PROVIDES A SPECTACULAR FINISH TO THE MENUS OF LE RICHEMOND."
Gault&Millau 2019

A family story

A native of Chambéry, Sébastien Quazzola fell into the world of gastronomy when he was a child. His grandfather and father were both chefs and his grandmother and mother ran restaurants.

It was therefore entirely natural that he should develop a taste for cooking. He began a pre-apprenticeship at the age of 13, followed by an apprenticeship at the Auberge Lamartine in Le Bourget du Lac, which confirmed his affinity for pastry. His first professional position was at Le Chabichou in Courchevel (2 Michelin stars). At the age of 24 he became a chef at the Confiserie de la Fontaine in Coppet.

The delicious adventure continues at Le Richemond

He was appointed pastry chef at Le Richemond hotel in 2014, a legendary Genevan palace founded in 1875, and at its restaurant, Le Jardin.



Sébastien Quazzola and Philippe Bourrel, the hotel's executive chef, continue to write the history of this iconic establishment. Sébastien creates a new dessert menu for Le Jardin (16/20 Gault&Millau points) every season. "I'm very proud of him and his career path. We've been working together for more than four years, offering devotees of fine dining an unforgettable experience from start to finish," says Chef Bourrel.

Perfectionist and epicurean...

To say that he has an eye for detail is an understatement. At 31, Sébastien is a young chef who creates each dessert like an ephemeral work of art. The texture and colour of these desserts is stunning... so much so that it breaks one's heart to plunge a spoon into them. Over the years, his amazing *trompe-l'œil*s (optical illusions) have become his trademark: the tangerine, the pear, the blood orange, the truffle, the boletus and the Granny Smith apple for the autumn menu are not to be missed.



From 11 October, this aficionado of fine cuisine is offering a selection of four of his creations at the hotel bar for a gourmet break every afternoon between 2 and 6 p.m.

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