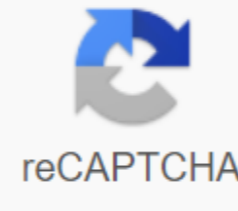




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(June 2018) (Learn how and when to remove this template message) (Learn how and when to remove this template message) Joël RobuchonJoël Robuchon, September 2010Born(1945-04-07)7 April 1945Poitiers, FranceDied6 August 2018(2018-08-06) (age 73)Geneva, SwitzerlandValuation of michelin career(s) Stars AAA Motor Club Mobil Current restaurant(s) Joël Robuchon (Las Vegas)L'Atelier de Joël Robuchon (Bangkok, Hong Kong, Las Vegas, London, Macau, Monaco, Montreal, Paris, Taipei, Tokyo, Singapore, Shanghai, and New York City)La Table de Joël Robuchon & Le Chateau de Jol Robuchon , Shanghai and Tokyo) Previous restaurants Jamin Television show(s) Cuisinez comme un grand chef (TF1, 1996-1999)Bon appetit, bien s'r (France 3, 2000) Award(s) won Officer of the Legion d'honneur Websitewww.joel-robuchon.net Joël Robuchon (pronounced French: [ʒœl]), April 7, 1945 – August 6, 2018) was a chef and restaurateur French. He was named Chef of the Century by gault millau in 1989,[1] and received the Meilleur Ouvrier de France (France's best worker) in the kitchen in 1976. He has published several cookbooks, two of which have been translated into English, chaired the Larousse Gastronomic Committee and hosted culinary TV shows in France. [3] He has run more than a dozen restaurants in Bangkok, Bordeaux, Hong Kong, Las Vegas, London, Macau, Monaco, Montreal, Paris, Shanghai, Singapore, Taipei, Tokyo and New York City, with the highest record of a total of 32 Michelin Guide stars among them (31 at the time of his death), most of any chef in the world. [5] Biography Robuchon was born in 1945 in Poitiers, France, one of the four sons of a bricklayer. [6] He attended the seminary in Chatillon-sur-Sèvre (now Mauléon), Deux-Sèvres.[7] briefly considering a clerical career. In 1960, at the age of 15, he became an apprentice chef at the Hotel Relais de Poitiers, starting as a pastry chef. After he turned 21, he joined the Compagnon du Tour de France apprenticeship, allowing him to travel around the country, learning a variety of techniques At the age of 29, Robuchon was appointed head chef at the Hotel Concorde La Fayette, where he ran 90 cooks. In 1976 he won the Meilleur Ouvrier de France for his mastery of the culinary arts. Culinary, as Executive Chef and Food and Beverage manager of the Nikko hotel in Paris he got two Michelin stars. In 1981 he opened his own restaurant, Jamin, which holds the rare distinction of receiving three Michelin stars in its first three years of existence. In 1984, Jamin was named Best Restaurant in the World by the International Herald Tribune. Between 1987 and 1990, it became a regular of cooking programs on television French. In 1989, the prestigious restaurant guide Gault Millau named Robuchon the Chef of the Century. He mentored many famous chefs, including Gordon Ramsay,[5] Eric Ripert,[9] and Michael Caines. In 1995, seeing many of his peers die of stress and heart attacks, Robuchon retired at the age of 50. He later staged a comeback, opening several restaurants that bear his name around the world. It hosted Cuisinez comme a grand chef on TF1 from 1996 to 1999; in 2000 it hosted Bon appétit bien s'r on France 3. Through its various restaurants, including the new 3-star rating for its Singapore restaurant, it has amassed a total of 32 Michelin Guide stars — most of any chef in the world. In June 2018, Resort World Singapore said both the three-Michelin-starred Joel Robuchon restaurant and the two-star L'Atelier de Joel Robuchon would close at the end of the month. Robuchon was a Freemasonry of the Great Loge Nationale French, but claimed that this did not affect his career. Robuchon died of cancer on August 6, 2018, a year after receiving treatment for pancreatic cancer. He was 73. Robuchon and his wife Jeanine, who he married in 1966, had two children, son Eric Robuchon, a Paris-based pedicurist and podiatrist, and daughter Sophie Kartheiser, who runs a restaurant called La Cour d'Eymet in the Dordogne with her husband, chef Francois Kartheiser. He also has a son Louis Robuchon-Abe (born 1988) with a Japanese woman. Louis is a wine bar owner in Japan. Robuchon is survived by his wife, three children and four grandchildren. Legacy Robuchon was the most French chef of the post-nouvelle cooking era. Since the mid-1980s, he has been called the primus inter pares of the three michelin-starred chefs in Paris for his work in both Jamin and his eponymous restaurant. Robuchon is known for the relentless perfectionism of his kitchen; said there is no perfect meal – you can always do better. He was instrumental in guiding French cuisine

from the excessive reductionism of nouvelle cuisine to a post-modern amalgam of nouvelle, international influences — particularly Japanese cuisine — and even some haute cuisine traditions. In particular, her cooking style has often been seen as celebrating the intrinsic qualities of the best seasonal ingredients (called *actuelle cuisine* by Patricia Wells in her book, *Mr French*). [16] Drawing inspiration in the first place from the simplicity of Japanese cuisine, he led the way uno stile più delicato rispettoso degli ingredienti alimentari naturali. I ristoranti di Robuchon a Tokyo si trovano nel castello dell'Ebisu Garden Place. Asia Bangkok - Joel Robuchon's Workshop (1 stella Michelin) Hong Kong - Joel Robuchon's Workshop (3 stelle Michelin), Joel Robuchon Macau Tea Room - Robuchon au Dome (3 stelle Michelin) Shanghai - Jo's Workshop 'L' Robuchon (2 stelle Michelin), Joel Robuchon Taipei's Tea Room - Joel Robuchon's Workshop (1 stella Michelin), Joel Robuchon Tokyo Tea Room - Joel Robuchon's Workshop (2 stelle Michelin) , La Table di Joel Robuchon (2 stelle Michelin) , Le Chateau di Joel Robuchon (3 stelle Michelin) Europe Bordeaux - La Grande Maison di Joel Robuchon London - L'Atelier de Joel Robuchon (1 stella Michelin), La Cucina di Joel Robuchon (1 stella Michelin)[18] Monaco - Ristorante di Joel Robuchon (2 stelle Michelin), Yoshi (1 stella Michelin) Parigi - L'Atelier de Joel Robuchon (2 stelle Michelin) , The Table di Joel Robuchon (2 stelle Michelin) Nord America Las Vegas - Joel Robuchon , Joel Robuchon Montreal's Workshop - Joel Robuchon's Workshop (al Casino de Montréal) New York City - Joel Robuchon's Workshop (2 stelle Michelin), Joel Robuchon's Grill (1 stella Michelin) Best French Restaurant Awards, Best Chef a Las Vegas, Las Vegas Life International Epicurean Awards[19] Rated 3 Stars , Guida Michelin di Las Vegas[20] Hot Tables, CondeNast Traveller Five-Star Award, 2006-2011 Forbes Travel Guide Best French Restaurant a Las Vegas , 2006-2010, Hotel Concierge Association. Il Laurent Perrier 2009 Alla carriera al S. Pellegrino World's 50 Best Restaurants 2009 Cookbooks Robuchon ha pubblicato numerosi libri di cucina in francese e inglese, alcuni dei quali sono: *Simply French: Patricia Wells Presents the Cuisine of Joel Robuchon*[21] *Tout Robuchon*[22] (pubblicato come *The Complete Robuchon* in inglese) *Joel Robuchon Cooking Through the Seasons*[23] *The Kitchen of Joel Robuchon In : A Seasonal Cookbook*[24] *The Atelier of Joel Robuchon: The Artistry of a Master Chef and His Protected*[25] *Le Grand Larousse Gastronomique*[26] *Food and Life*[27] *My Best: Joel Robuchon*[2 Grand Cookbook di Joel Robuchon[29] *French Regional Food*[30] *Easy Robuchon*[31] *The Best - The Simplest of Robuchon*: 130 Recipes[32] *The Best - The Simplest of France : 130 Ricette*[33] *The Best - The Simplest Potato: 100 Recipes*[34] *My Kitchen For You*[35] *Cucina delle Quattro Stagioni*[36] *Larousse Vegetables - Insalate*[37] *Emozioni Gourmandes*[38] *Domenica di Joel Robuchon*[39] *Il Grande Libro di Cucina di Joel Robuchon*[40] *Best of Joel Robuchon*[41] *Bon Appétit Naturalmente: 150 ricette da fare a casa*[42] Vedi anche Lista dei ristoranti stellati Michelin Riferimenti - Leuzzi , Jennifer (9 agosto 2006). 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