



**Dedicated “Meilleur Ouvrier de France” in 2004, the young head chef of Dolce Chantilly, Alain Montigny, age 36, continues his rise to the height of the world cooking: he obtains, for Dolce Chantilly, the Carmontelle Restaurant, its first star in the Guide Michelin® 2008.**

Alain Montigny, who little wanted to become a mechanic, awards his first star to his clients. Even if such a distinction attracts unmistakably a new clientele, it is especially thanks to his regular customers that this dream becomes possible: "The Guide is normally contacted by clients, who draws the Guide's attention on an establishment which they consider worthy of gastronomic interest ", says the Chef . “A star in the red guide also proves the regularity of the cooking, the service, and quality ", he adds.

#### **A race towards success**

His grandmother, who showed him his first steps in cooking, would never have imagined that her grandson would one day raise in fame in such consistency? Once his CAP obtained (vocational training qualification), Alain Montigny quickly attracts attention and joins prestigious establishments, such as the hotel Crillon in Paris where, during three and a half years, he acquires his techniques beside Christian Constant and beside Eric Fréchon. In 1996, he is second of the Culinary Trophy of the French Veal. In 1997, he joins the kitchens of the three Dolce Chantilly's restaurants, a four star hotel in the Chantilly forest, 35 kilometres from Paris. One year later, comes the first distinction of a long list: the first prize of the International Trophy "Toque d'Or". Since 2000, in charge of the three Dolce Chantilly's restaurants, Alain Montigny, assisted with a team of 40 persons, serves every day more than 600 people for the whole hotel. In 2004, he obtains the desired title of “Meilleur Ouvrier de France”.

#### **An incredible change**

In 2000, when he arrives as the head chef of Dolce Chantilly's kitchen, Alain Montigny changes the entire organization: a new team, new menus, new products, and new techniques. He applies the rules learnt from his masters: requirement, rigour, discipline, confidence, creativity. And love for the French cooking! "France is a chance", he confides, "we always have fresh vegetables, fruits and spices on our stalls. Thanks to its double maritime borders, an Atlantic and Mediterranean border, the quality of fishes and seafood is excellent. Our craftsmen, when they live their profession with passion, are wonderful: For years, I buy my supplies from an incredible butcher, Mr Duquenne, in Ressons-sur-Matz, in Oise, who works only with French producers". This "chance" allows Alain Montigny to propose two menus in the year: a spring / summer's menu and an autumn / winter's menu.

Variety but always the same rigour of fresh products: natural candied goose foie gras, veal of Corrèze, products of the sea (never breeding products). If other head chefs always try to amaze with new cuisine, Alain Montigny's style is definitively to always provide gustative pleasure, constantly obtained thanks to a perfect control of the cooking.

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## CHANTILLY

### **Towards a second star?**

On March 3<sup>rd</sup>, this year, an electronic message sent by a friend informs Alain Montigny that he obtained his first star in the Guide Michelin® 2008. Since his arrival in 2000 at the Dolce Chantilly, he dreamed about this star.

His managers imagine a starry future for their young Chef: "For the Dolce Chantilly, the star at the Guide Michelin® 2008 is the result of a work which started in 2000. For 8 years, the objective of Alain Montigny and his team was to succeed in this consecration. Today, we are delighted by this result; it is now up to us to protect this star and to go to the next step: why not a second star?" smiles Philippe Attia, Senior Vice-president Operations Europe of Dolce International.



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