

Beat: Vips

TWO STAR CHEF OLIVIER NASTI TAKES CONTROL OF HUGE & PRESTIGIOUS REDBULL HANGAR -

SUCCEEDING CHEF ALEXANDRE GAUTHIER

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USPA NEWS - Two star Chef Olivier Nasti, succeeding Alexandre Gauthier, Bertrand Grébaut, Alexandre Couillon, Christophe Muller, Dominique Crenn and Johannes King, takes up the challenge and takes the orders for the kitchens of Hangar-7 (Salzburg, Austria) for the month of May 2019. The Chef of Chambard, Olivier Nasti, (Kaysersberg, Alsace) is surrounded by the Ikarius team - composed of Chefs Martin Klein and his team, Tommy Eder-Dananic and Jörg Bruch. At the heart of the extraordinary architectural project Redbull Hangar-7 is one of the best restaurants in the country, the Ikarus restaurant. Every month since its opening in 2003, the best Chefs in the world are invited to make the menu: traditional, fusion, molecular, creative, gourmet, technical ... all the cuisines are represented in turn to give an overview of the culinary scene international.

The Redbull Hangar-7, located at Salzburg Airport in Austria, is home to the rare collection of rare historic aircraft and Formula 1 racing cars collected by Red Bull owner Dietrich Mateschitz. The aerodynamic profile of the building consists of an elliptical glass shell and a curved steel roof echoes the incredible museum it contains. At the heart of this extraordinary architectural project, is one of the best restaurants in the country: the Ikarus restaurant which invites every month since its opening in 2003 the best chefs in the world to make his card ("The Guest Chef Concept").-----

Traditional, fusion, molecular, creative, gourmet, technical ... all cuisines are represented in turn to give a glimpse of the international culinary scene. In May 2019, it will be the turn of Olivier Nasti, a two-star chef, to rise to the challenge and take over the kitchen. Surrounded by the Ikarius team - composed of Chefs Martin Klein and his team, Tommy Eder-Dananic and Jörg Bruch - Olivier Nasti will succeed many well-known chefs such as Alexandre Gauthier, Alexandre Couillon, Bertrand Grébaut, Christophe Muller, Dominique Crenn or even Johannes King.-----

ON THE MENU ALSACE IN A FEW MOUTHFULS ***-----The happy few shall discover the menu Alsace in a few mouthfuls *** as they will please their palate and dive into a gastronomic venture, signed by Chef Olivier Nasti at Redbul Hangar 7, in a spectacular decorum, hugely known for its amazing architecture and unique, located in Salzburg, Austria, the city of genius music composer, Mozart : The Rhine eel "Au Vert", slightly smoked and lacquered with citrus *** Goose foie gras of Alsace in snow, cream of Berawecka and Tomme des Montagnes ** * Green Asparagus "Domaine Saint Vincent", sheep sorrel and yoghurt, cereal vinaigrettes *** Les Petits-Pois Lincoln, French, Imperial Caviar "Petrossian" *** The Omel Chevalier of our Mountains, snails of the Weiss, crawfish, parsley juice *** The Hazelnut of Chevreuil, Morello cherry in decotion, turnip confit *** Meringue shell, hazelnut of Alsace, pear and milk Ribot *** Alsace Gourmande

ABOUT LE CHAMBARD US FIRST AND FOREMOST FAMILY HISTORY-----

Between Alsatian vineyards and Vosges balloons, Le Chambard is first and foremost a family history, that of the Nasti. Since 2000, Olivier and Patricia, a couple united by the taste to receive and share, perpetuate the rich hotel history of an eighteenth house in the village of Kaysersberg. The Chef directs Olivier Nasti's La Table's kitchens, while his wife, Patricia, welcomes guests to the restaurant where copper and silky fabrics create a baroque atmosphere: pure and contemporary lines for the hotel's rooms and spa, the couple brought to this house his extra soul and reserve the hosts a warm welcome. Alongside them, Jean-Baptiste Klein - who has just won the title of Meilleur Ouvrier de France Sommelier - supervises the cards of Olivier Nasti's Winstub and La Table, for which he quickly created a real complementarity. www.lechambard.fr HANGAR-7 / IKARIUS www.hangar-7.com/en/restaurant-ikarus/ikarus-concept/-----

Article online:

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