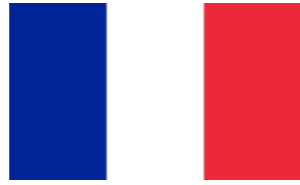


FRANCE



## JURY : CHEF AKRAME BENALLAL

Akrame starts his career working with Michelin star chefs. At the age of 25, he runs a restaurant in Tours during several years where he finally develops his own way of cooking. In April 2011, Akrame opens his eponym restaurant, rue Lauriston, in the XVIth Parisian arrondissement (he recently moved to rue Tronchet), which is quickly awarded with his first Michelin star. Chef Akrame «reinterpretes» contemporary cuisine's codes and highlights his products by paying a tribute to the environment they belong to. The ingredients are selected to guarantee the perfect balance of the dish. With his constant desire to go further, Akrame creates new concepts dedicated to his customers daily expectations. This is how the meat bistros Atelier Vivanda are born in 2012. From this year, they were developed in Paris and abroad (Hong Kong, Philippines, Azerbaïdjan). But Chef Akrame didn't stop there. He launched BRVT, a wine and cheese bar cellar on rue Lauriston, which delights the epicureans and wine lovers ; but also Mad'leine, an innovative and greedy concept to share generously the sweet flavors of his childhood. 2017 started with the opening of two new concepts: A'Plum cuisine organic, a coffee shop which honors a healthy and "gourmand" food, with fresh and seasonal products and Shirvan Café Métisse, a restaurant offering a menu which highlights specialties from Morocco to Greece, but also exotic flavors from the Caspian sea.

