



## PRESS RELEASE

January 5, 2009

*For Immediate Release*

### **CHEF CHAMBON**

World renowned Michelin-starred Chef Daniel Chambon will be in town from 10 to 14 February, and will helm the kitchen at Picotin during these few days. The culinary maestro's visit will highlight the cuisine and produce from the Perigord region, which are considered cornerstones of traditional French cuisine.

His longstanding personal relationship with Sebastien Reullier, manager and co-owner of Picotin has made this visit possible, creating a perfect harmony between Chambon's cuisine and the traditional family atmosphere of Picotin.

Chambon runs the renowned family restaurant, Pont de L'Ouyse, located in the Perigord, a region where the local produce is famed for its superb quality. Trained in Monaco under Alain Ducasse, Chambon shares his passion for French cuisine. His menu includes culinary creations that were passed down for four generations.

Bringing a taste of Perigord to Singapore won't be complete without the undeniable star of this regional cuisine – foie gras. This decadent ingredient will be featured in Chambon's specially created menu for Picotin.

Picotin is a convivial family-style European Bistro under the Saint Pierre Group. Award-winning chef and co-owner, Emmanuel Stroobant teamed up with talented and formidable food & beverage personalities, Sebastien Reullier and Jacky Stevens, to establish Picotin.

Situated in the newly revamped Horse City along Turf Club Road, Bukit Timah, Picotin houses a bar, a take away shop and a bistro that serves wholesome, appetising and fuss-free European cuisine.

Located at 100 Turf Club Road, Singapore 287992, Picotin opens daily for breakfast 8am to 11am, and from lunch to dinner, from 12 noon to 10.30pm. For reservations, please call Sebastien at 6877 1191

**-ends-**

#### FOR MORE INFORMATION:

Please call Edina Hong

Tel: 6438 0887

Fax: 6438 4887

Email: [edina@emmanuelstroobant.com](mailto:edina@emmanuelstroobant.com)



## PRESS RELEASE

### LES ENTRÉES

#### APPETIZERS

Petits pots d'escargots aux cèpes à la tomate, beurre aillés et petits croutons  
*Snail cooked in small cup with mushroom cèpes, tomato sauce, garlic and parsley butter*

Tourain blanchi, à l'ail et aux oignons et au pain de campagne  
*Garlic and onion soup with farmer bread*

Cappuccino de moules au safran du Quercy  
*Mussel Cappuccino with Quercy Safran*

Pâté de campagne en terrine à la française, mesclun de salade  
*Traditional Country side Pâté with mesclun salad*

Huitres tièdes aux épinards, beurre moussoux d'estragon  
*Warm oysters wrapped with spinach, tarragon butter sauce*

Terrine de foie gras à l'anguille fumé, chutney de pommes vertes et Mique grillée  
*Duck liver terrine with smoked eel, spiced apple chutney with lime and Mique grillée*

Escalope de Foie de Canard poêle, lentilles vertes du Puy  
*Pan-fried duck liver on Green Lentil*

### LES PLATS

#### MAIN COURSE

Daube de pied de porc, crème de pommes de terre  
*Braised pork trotters with creamy mashed potatoes*

Le filet de bœuf en strate de foie gras, sauce vin rouge et grosse frites à la graisse d'oie  
*Grilled beef tenderloin striped with pan-fried duck liver, large french fries and red wine sauce*

Dos de Cabillaud rôti aux coquillages, salsa verde et grosses asperges vertes  
*Roasted cod fish, shellfish, salsa Verde and green asparagus*

Sole rôtie, aioli d'œuf au basilic et huile de noisette et légumes croquants  
*Roasted Dover sole filet with basil aioli, hazelnut oil and young vegetables*

Ventrèche de thon, piperade et pâtes fraîches  
*Tuna Belly with Piperade and fresh tagliatelle*

Assiette de petit Farcis, courgettes, tomates, aubergines, piquillos et une bonne sauce tomate  
*Assorted stuffed vegetables, zucchini, tomato, eggplant and piquillos, with tomato sauce*

### LES DESSERTS

#### DESSERTS

Tarte fine chaude aux pommes, glace à la cannelle  
*Freshly baked apple tart with cinnamon ice cream*

Croustillant de crème brûlée aux framboises, sorbet citron basilic  
*Bourbon vanilla crème bruleé, with raspberry and lemon basil sorbet*

Mille feuilles caramélisé au chocolat et crème légère à la vanille  
*Caramelized chocolate mille feuilles with a light vanilla cream*

Iles flottantes  
*Traditional floating islands*