

Barrière 2023 Chefs' 100% Vegan Challenge

To mark European Sustainable Development Week from September 18th to October 8th, the Chefs have created a special menu.



Artichoke heart -34€

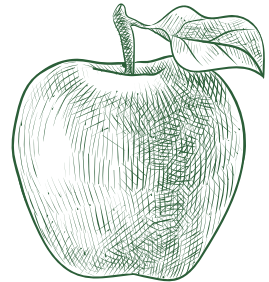
Garnished with crushed tomatoes and a gourmet preserved egg, it is topped with a mushroom duxelle, wrapped in a rosette of radish shavings, mushroom crisps and served with a vegetable broth.

The Jury Prize

Creation of Mathieu Mécheri & Matthieu Gamelin, Fouquet's Paris

Apple Tatin -18€

Made with Jeanlain beer, caramelised Pink Lady apple, puffed barley and buckwheat.



Special Jury Mention

Creation of Benoît Duquesne, Steve Fourmeaux, Etienne Houvet, Romain Mahieu & Sébastien Spychala, Resort Barrière Lille