

Pierre Sahut (FR)

La Gauloise

June 24th



Pierre Sahut is from Cahors, a small town in the south west of France, land of black truffles, foie gras and good wine. His interest in such amazing products was instilled by his parents and grandparents, both of them farmers.

Sahut, at a young age, decided to follow his passion – culinary – and registered as a student at Quercy Perigord hotel school, where he graduated high school in 2003. During an internship at Louis XV restaurant, in Monaco, he discovered the world of Alain Ducasse. For seven years he worked hard in some renowned restaurants in Paris and London such as Plaza Athénée, Eiffel Tower, Spoon and Dorchester.

Besides Ducasse, Pierre Sahut also had the privilege to work with Stéphane Gaborieau, the "Meilleur Ouvrier de France 2002". After that, Pierre decided to keep learning and then for a while he joined the team of the Royal Monceau Raffles, in Paris.

He took on his first job as executive chef at La Gauloise, where is still works. This historical restaurant, located in the heart of Paris, is known to be attended by famous French people, such as the former President François Mitterrand. Pierre created a simple and elegant menu, based on excellent French products cooked with a special touch: love