**Christian Le Squer, the 3 Michelin Starred Chef at Le Cinq at Four Seasons Hotel George V, Paris, is the Guest of Julien Gatillon, Chef of Le 1920 Restaurant at Four Seasons Hotel Megève for an Exceptional Four-Hands Dinner**

**February 19, 2020**,  *Megeve, France*

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Celebrating Women's Rights Day with a high-flying culinary composition is an ambition these Michelin starred chefs share. They will be combining their talent and skills for an exceptional evening on March 8, 2020. "I am very honoured to be able to cook alongside Christian Le Squer, and delighted to welcome him and his teams to our snowy mountains," says Julien Gatillon.

Christian Le Squer comments: "I can't wait to share my world of excellence with Julien Gatillon and introduce guests in [Le 1920](https://www.fourseasons.com/megeve/dining/restaurants/le-1920/) at [Four Seasons Hotel Megève](https://www.fourseasons.com/megeve/) to some of the signature dishes that have earned our restaurant Le Cinq its international reputation.”

A three Michelin-starred icon of French haute gastronomy, [Christian Le Squer](https://press.fourseasons.com/paris/hotel-team/christian-le-squer.html) has always seen his cuisine as being in motion, a bridge between his Breton roots and his thoroughly Parisian heart. In the majestic setting of the three Michelin star restaurant Le Cinq, Christian Le Squer conjures up a modern, elegant and flavourful cuisine - a true sensory journey to the heart of French excellence.

As for [Julien Gatillon](https://press.fourseasons.com/megeve/hotel-team/julien-gatillon.html), at the age of 26, he joined Le 1920 as chef, initially in the Chalets du Mont d'Arbois, a historic de Rothschild family property. A few years later, he was awarded two stars in the Michelin Guide. Ever since, he has been immortalising the excellence of authentic French cuisine by subtly blending the finest seasonal produce.

For this four-hands dinner, the chefs have devised a seven sequence menu, where each will propose a starter and a main course, true reflections of their respective culinary worlds.

Christian le Squer serves perfectly cooked Breton langoustines, warm mayonnaise and crispy buckwheat pancakes; a starter that is now iconic and will plunge guests into the marine atmosphere of his native Brittany. For the main course, the mozzarella and truffle draped wagyu beef piccata, one of the chef's signature dishes served à la carte at Le Cinq restaurant, offers an explosion of flavours.

For Julien Gatillon, whose honest and sincere cuisine elevates the noblest produce, the terroir meets the iconic symbols of refinement: as subtle as they are audacious, the combinations of Jerusalem artichokes and caviar, or celery and black truffle, will delight the most discerning palates.

Menu

* Osciestra gold caviar with watercress
* Topinambour smoked with Mr Morand’s hay and blinis
* Perfectly cooked Brittany langoustines
* Warm mayonnaise and crispy buckwheat pancakes
* Melanosporum black truffle
* Creamy celery and crispy fondants with truffle
* Cream of foie gras in a virtual bread crust
* forest consommé
* Grilled Turbot aiguillette
* Green Provencal asparagus and a Rupert & Rothschild olive oil reduction
* Mozzarella and truffle draped
* Wagyu beef piccata
* Citrus confit and lemon sorbet, flaky brioche

Price is EUR 390 net, including service, excluding drinks. For bookings: +33 (0)4 50 78 62 65 or [restaurant.le1920@fourseasons.com](mailto:restaurant.le1920@fourseasons.com).

# **RELATED**

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| Alternative text | **February 19, 2020**,  *Megeve, France*  Christian Le Squer, Chef trois étoiles du Cinq\*\*\*, le restaurant du Four Seasons Hotel George V, Paris est l’invité de Julien Gatillon, chef du restaurant Le 1920\*\* du Four Seasons Hotel Megève pour un diner à 4 mains exceptionnel  https://publish.url/fr/megeve/hotel-news/2020/guest-chef-christian-le-squer.html |
| Alternative text | **January 6, 2020**,  *Megeve, France*  Best Of Julien Gatillon : Les meilleures recettes du Chef aux Editions Ducasse  https://publish.url/fr/megeve/hotel-news/2020/best-of-julien-gatillon.html |

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