

**Septime: The Cuisine of Bertrand Grébaut**  
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A new generation of unique young cooks is establishing itself in France, and I wanted to start a collection to discover and understand its leading chefs. I was sincerely moved by my meal at Septime in June 2011, some weeks after it opened. For this reason, choosing to devote the first of these books to Bertrand Grébaut was obvious. His reputation, which we are beginning to discover worldwide, is justified. In a restaurant with food that resembles French gastronomy, he gently shakes up its codes of cookery.

As early as our first meetings, my choice was confirmed by the simplicity with which he welcomed this project and the quality of our conversations. At the time, he was just 26 years old and the youngest Michelin-starred chef at the restaurant L'Agapé. He told me that my questions forced him to stop and think about his cuisine for the first time. However, in Grébaut, there is nothing random about the assembling of ingredients, the choice of products, and the ways in which they harmonize. Everything is perceptible and sincere, as is the novel concept of an accessible gastronomic restaurant.

I wanted this book to evoke the palpable experience of Grébaut's cuisine, to be a discovery from within the kitchen itself, in words and with plenty of images. Immersion into a universe characterized by generosity, clarity, freshness, with aesthetic and gourmand shocks, with reflections on the culinary process, profession, management, etc. The book is constructed like dishes of the moment throughout the year, based on the four seasons. Thanks to daily changes in the menu, the dishes constantly rekindle our conversations.

Meeting with Bertrand Grébaut is the loveliest cooking lesson that exists. More than in a typical cookbook, gourmets, along with seasoned cooks and professional chefs, will manage to dream and learn through the frightfully complex simplicity of his cuisine.