

Pierre Koffmann

BIOGRAPHY

Koffmann occupies a unique position among chefs in this country.

He is the chef of chefs, the chef all other chefs look up to. - Matthew Fort, Guardian Weekend



Combining a rustic gutsiness with haute cuisine, **Pierre Koffmann** knows how to combine tastes and flavours like no one else. **Pierre** cooks the kind of food he likes to eat. This is the food of the French countryside and of his grandparent's farmhouse kitchen in rural Gascony.

After training in his hometown of Tarbes, southwest France, **Pierre** worked his way up at restaurants across France and Switzerland, before moving to the UK. **Pierre** quickly found himself working as Sous Chef for Michel and Albert Roux at Le Gavroche and within six months he was promoted to Number 2. After a quick stint at Brasserie Benoit in the City, **Pierre** was appointed Head Chef at the Roux Brothers' new Waterside Inn at Bray. In his five-year tenure he helped them achieve two Michelin stars.

In 1977, with backing from Michel and Albert Roux, Michael Caine and Professor Von Clan, **Pierre** opened his first restaurant, La Tante Claire, in Chelsea, achieving his first Michelin star the following year, a second in 1980 and third in 1993. La Tante Claire moved to The Berkeley in 1998 and continued as one of London's top restaurants for another five years before **Pierre** decided to move on to other projects.

Sensing the call of the restaurant trade once more, in 2009, Pierre agreed to take a 'pop-up' La Tante Claire to be the Restaurant on the Roof at Selfridges for one week. It was such a success it continued for 2 months before **Pierre** once again returned to The Berkeley Hotel in Knightsbridge and to open Koffmann's with partner and business partner Claire Harrison. Koffmann's offers a relaxed, informal style with classic provincial French cuisine, reminiscent of **Pierre's** childhood in rural Gascony and the food that first inspired Pierre to follow his love of cooking using fresh, seasonal ingredients to deliver exquisite unspoiled flavours.

Pierre has since worked as a consultant to many companies, including his current ventures with *Waitrose*, *Sodexo* and *Company of Cooks* for the Royal Opera House.

His career and enormous influence has been recognised with many awards, in addition to Michelin stars, Pierre was awarded five rosettes by the AA Restaurant Guide, 10/10 by the Good Food Guide, and the Ordre du Mérite (Chevalier) – the French equivalent of a Knighthood.

Pierre's cookery books include *Memories of Gascony* (April 1990; Pyramid Books Ltd), and *La Tante Claire: Recipes from a Master Chef* (Sep 2012; Mitchell Beazley).

For full details visit us at: www.limelightmanagement.com

To make any enquiries please email us: mail@limelightmanagement.com