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## Restaurant armentieres guide michelin

Nicolas Gautier, predturm v La Laiterie, v Lambersart, otvoril vlastná re-tapur-ciu v apríli 2018. Bez akáčkovo-vek obmedzen, teraz pon-ka 100% prárrodné kuchyne, ktore jednoducha a autentick, a pueva jemné region-lne produkty. Nenechajte si ujs' '35 menu, 'o i ohromujaci dobri hodnotu. Let's get jedlo. Zobrazí viac Zobrazí-Menej 9.37 km - 9 rue Pasteur, 59840 LOMPRET 14 km - 50 Rue de Genet, 59000 LILLE MICHELIN 2020 15.5 km - 944 Avenue de la République, 59700 Marcq-en-Barœul 13.4 km - 17 Wault wharf, Wault, 59800 LILLE MICHELIN 2020 11.9 km - 138 Avenue de l'Hippodrome, Lambersart, 59130 Lambersart 13.6 km - 61 Boulevard de la Liberté, 59800 Lille 14.1 km - 23 Rue des Fossés, 59800 Lille 13.6 km - 23 Rue Royale, 59000 LILLE MICHELIN 2020 18.6 km - 17 rue Roger-Bouvy, 59113 Seclin Les Toqués by Benoit Bernard MICHELIN 2020 12.1 km - 110 Quai Géry-Légrand, 59000 Lille MICHELIN 2020 13.6 km - 10 rue des Bouchers, 59000 Lille Le H by Hermitage Gantois MICHELIN 2020 14.6 km - 224 rue Pierre-Mauroy, 59000 Lille 13.6 km - 132 rue de solférino, 59000 Lille 13.2 km - 107 Rue Saint-André, 59000 LILLE 13.9 km - 2 rue de Pas, 59000 Lille 16.8 km - 8 Place Philippe Lebon, 59000 LILLE 16.4 km - Route des Coulons, 59700 Marcq-en-Barœul MICHELIN 2020 13.1 km - 112 rue Saint-André, 59000 Lille MICHELIN 2020 13.6 km - 22 rue des B Lille MICHELIN 2020 14.1 km - 287 Boulevard Clemenceau, 59700 Marcq-en-Barœul MICHELIN 2020 19.5 km - Avenue Le Nôtre, 59100 Roubaix MICHELIN 2020 11.8 km - 170 Avenue de l'Hippodrome, 59130 Lambersart MICHELIN 2020 18 km - 395 rue du Cinquet, 59200 Tourcoing MICHELIN 2020 13.1 km - 59 rue d'Isly, 59000 Lille MICHELIN 2020 15.6 km - Poperingestraat 32, 8954 Westouter MICHELIN 2020 14.1 km - 1 miesto Sevastopola, 59000 Lille MICHELIN 2020 13.5 km - 32 rue de la Barre, 59000 Lille MICHELIN 2020 18.5 km - 2590 Bailleul Road, 59190 Caste MICHELIN 2020 12.1 km - 13. 59118 Wambrechies MICHELIN 2020 17.2 km - 1318 rue du Mont-Noir, 59299 Boeschepe MICHELIN 2020 13.9 km - 14 Avenue du Peuple-Belge, 59000 Lille MICHELIN 2020 11.2 km - Kemmelbergweg 34, 8956 Kemmel MICHELIN 2020 7.73 km - 93 Poincaré Street, 59160 Capinghem MICHELIN 2020 201 m - 20 Place de Saint-Vaast, 5 2020 ARMENTIÈRES MICHELIN 2020 13.7 km - 79 rue de la Monnaie, 59000 Lille MICHELIN 2020 15.1 km - 805 Avenue du Général-de-Gaulle, 59910 Bondues MICHELIN 2020 13.4 km - 55 rue Saint-André, 59000 Lille MICHELIN 2020 13.9 km - Dikkebusstraat 80, 8952 Kemmel MICHELIN 2020 16.5 km - Komenseweg 21, 8902 Zillebeke MICHELIN 2020 13.5 km - 50 rue de la Halle, 59000 Lille MICHELIN 2020 18.5 km - Lange Torhstraat 22, 8900 'sefkuchy' Nicolas Gautier, predturm v La Laiterie, v Lambersart, otvoril svoju vlastná re-tapur-cial v apríli 2018. Bez akáčkovo-vek obmedzen, teraz pon-ka 100% prárrodné kuchyne, ktore jednoducha a autentick, a pueva jemné region-lne produkty. Nenechajte si ujs' '35 menu, 'o i ohromujaci dobri hodnotu. Let's get jedlo. Zobrazí viac Less Nicolas Gautier and his wife open a gourmet restaurant in Place Saint-Vaast. It's not every day a Michelin-starred chef opens a restaurant! Nicolas Gautier prefers not to focus on this prestigious accolade, earned when he was chef of La Laiterie restaurant, in Lambersart. For here in Armentières, starting from an empty sheet, embarks on a new project with courage as well as humility. Its Nature restaurant serves gourmet cuisine and is also accessible, with the first menu for 26 euros served for lunch. I work mostly with fish and vegetables, but there will be a wide range of dishes, including meat, he says. The absolute priority of fresh produce from local producers, emphasizes the chef: I draw inspiration from my roots, my region, and my cuisine is a mixture of tradition and modernity. Its a promise to give customers a unique moment that they will remember. For this to work, they also have to agree to get carried away. To this end, a small evolutionary menu during the seasons and a blind menu will be offered: we will discover the dishes as they are served! Excellence in cooking is not easy. Gastronomy requires mastering all the elements from start to finish, both on the plate and in the dining room, and repeating it every day. Still, cooking is fun, I love what I do, smiling. It must be said that restoration is the life of Nicolas Gautier. With the parents of restaurateurs, I lived my entire childhood in this universe. I put chocolate on profiteroles, I helped my mother for additions... So much for passion. For this technique, there were later years of learning from very large chefs like Eric Briffard or Michel Del Burgo. By the way, why Armentières? We took advantage of the real estate opportunity for our project. Setting up St. Peter's Square We learned to discover the city: the center is very well renovated, the market super nice... We feel there's a beautiful dynamic. The dynamics of which Nicolas Gautier and his wife will now be one of the engines! Nicolas Gautier: An organic ingredient at the age of 37, he is married to Cécilia, with whom he has two children. He began teaching business through an apprenticeship in 1995. First experience at the Château de Fère (Aisne), alongside chef Eric Briffard, then in Bristol, Paris with Michel Del Burgo. For a time, he took over his parents' restaurant in Aisne. Then, after his experience at the Château d'Esclimont (Eure et Loir), he was chef of La Laiterie in Lambersart from 2013 to 2017. With his wife, he opened his restaurant, Nature, on April 3. In Place Saint-Vaast (email: contact@restaurant-nature.com) I visit this restaurant on a weekday lunch break. I good reviews about it, so I decided to go and look at myself, which is all about. I was well received, they put a lot of effort in making the customer comfortable ... without being too intrusive. I like it. Bite was a little Welshman, excellent memorable. The entry and main course were excellent, so I was very happy with my meal. If I stopped here, I'd give the restaurant five stars. The problem was dessert, they damaged the soft cake with yoghurt sauce by adding raw mushrooms. I followed the chef's instructions and ate them along with cake and sweet sauce: Well, that wasn't pleasant. I understand that when you go to this type of restaurant, it is eating something that goes beyond the ordinary, but I would add to this assumption that whatever you eat it should make sense. If I take a branch of celery and cover it with chocolate sauce, of course it will taste sweet, but it wouldn't be pleasant. My recommendation is to take a close look at the dessert section of the menu. When I finished the meal and I was heading to the station I coincidentally puts someone in the supermarket. We start chatting and this person told me she would never come back to this place because she had a dessert made from raw beetroot. Can I come back? Sure, but I would ask only for a starter and a main course; I'll take dessert elsewhere. More Connect no account? I forgot my password I didn't receive a confirmation email from my Third Visit account for us at this restaurant, we wanted to find out to our friends. We collect products from our terroir, which are often neglected! It's a joy for the palate and the eyes, cooking and seasoning are perfectly handled... Nicolas Gautier, chef of Nature restaurant, which opened in Armentières in April 2018, won his first Michelin star on Monday. A reward for a chef who advocates local and affordable gastronomy. According to A.-C.P. | Posted on 21/01/2019 Nicolas Gautier and his wife opened their Restaurant Nature in Armentières in April. Nicolas Gautier is in Paris on Monday. Over the weekend, he was invited to attend a traditional award ceremony for the Stars of the Gastronomic Bible, the Michelin Guide. And the Armenian leader will not leave empty-handed. With its Nature restaurant, which opened just a year ago - it was April last year - the chef has just won his first star. A star the boss knew in his former life. Ever since Erquinghemmois officiated... Read more about this article: Subscribe from \$1 to our digital offer. No commitment of duration. Enjoy it or watch the 30-second ad. WATCH THE VIDEO

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