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L'Astrance

» On the opening of their restaurant L'Astrance in 2000, Chef Pascal Barbot and Manager Christophe Rohat were given a jumpstart by their former employee, Alain Passard of L'Arpège, when he handed over a mailing list of 500 Arpège regulars. They've expanded their client base since by luring diners with a scaled-down surrounds, an informal atmosphere and humble ingredients prepared to perfection.

BEHIND THE STOVE: Pascal Barbot.

ALWAYS ON THE MENU: Ravioli of Crab and Avocado with Sweet Almond Oil.

NOT A LOT OF PEOPLE KNOW THAT: Rohat and Barbot wanted a name beginning with 'A', to get them positioned in the front of the guides, but found all the good ones had gone. Then Rohat stumbled upon L'Astrance, a wild flower, while walking in the Auvergne.

» L'Astrance, 4 Rue Beethoven, 75016 Paris, France. +33 (0)1 40 50 84 40



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El Celler de Can Roca

» The brothers Roca aren't quite as famous as their near neighbours the Adrià brothers, but they have the advantage in that there are three of them at their place, El Celler de Can Roca: Joàn in the kitchen, Jordi on pastry and middle brother Josep the sommelier. Having started out in his parents' basic café next door, chef Joàn Roca is now doing some of Spain's most technically-assured cooking. He's best known outside Spain for his definitive culinary textbook *Sous Vide Cuisine*, which was published last year in English for the first time.

BEHIND THE STOVE: Chef de Cuisine is big brother Joàn Roca, Pastry Chef is youngest brother Jordi.

ALWAYS ON THE MENU: Suckling Pig cooked Sous-Vide, with Yoghurt, Gentian and Almond Espuma.

NOT A LOT OF PEOPLE KNOW THAT: El Celler's staff still have their lunch every day at the Roca brothers' parents' restaurant next-door.

» El Celler de Can Roca, C.Taijala 40, 17007 Girona, Spain, +34 972 222 157, www.elcellerdecanroca.com

“ Chef Joan Roca is now doing some of Spain's most technically assured cooking ”

