

PRESS RELEASE: LE ROI FOU, EDINBURGH, TAKES PART IN GOÛT DE FRANCE 2019

For the second year running, on the 21st of March 2019 for dinner, Le Roi Fou takes part in Goût de France/Good France – the unique worldwide culinary event uniting 5,000 chefs over five continents, in celebration of the amitié and savoir-faire of French gastronomy.

Chef patron Jérôme Henry was born in Haute-Savoie and raised in Switzerland. His love of cooking originates from his mother's family who were from Haute-Savoie, so for Goût de France 2019 he has imagined a four-course menu presenting dishes inspired by his childhood.

Goût de France 2019 Menu

Le Roi Fou

Thursday 21 March

Jérôme Henry:
menu de mes origines

amuse-bouche printanière
quenelles de haddock fumée, sauce au vin blanc
Annie's navarin d'agneau, légumes de saison, pistou à l'ail de l'ours
deux fromages de mon grandpère Edgar: Tomme de Savoie & Reblochon
tarte tatin & glace au Calvados

Jérôme Henry: The first course, quenelles, are a traditional dish that my grandfather Edgar loved to prepare, usually from either poultry or pike – I adored eating them as a child. Then for the second course, I am reminded of our family holidays in the South of France where my mother Annie would cook a traditional navarin from the spring lamb raised in Provence. This is served with my mother's recipe for pistou: my mother, being an Haute-Savoyarde, is a keen forager, and would go into the Alpine countryside near Geneva to gather wild garlic to make a type of fresh pesto sauce she used in all sorts of dishes. As for the cheese course, this is simple: Edgar was a cheesemaker in Haute-Savoie who made traditional cheeses that included Reblechon and Tomme de Savoie. A tarte tatin is simply the queen of all desserts, and among the first tarts I learnt to bake as a child – I was always amazed by the caramel-making process.

Goût de / Good France Dinner – 21st of March 2019 – 4-course menu, £30pp, not including service or wine. For bookings and further enquiries please contact Le Roi Fou: +44 (0)131 557 9346 or dining@leroifou.com or book online at www.leroifou.com
Please note that our tasting & à la carte menus will also be served on that night.

Notes to editors:

- Goût de France's press release in English:
https://assets.france.fr/int/GoodFrance/20182019/GoodFranceCP2019_EN.pdf
- Goût de France 2019 celebrates Provence as a gastronomic destination.
- Goût de France 2019's theme is sustainability in the food industry: for more information about Le Roi Fou's policies on sustainability and environmental issues, please contact PR@leroifou.com
- translates as *smoked haddock quenelles; **lamb navarin with seasonal vegetables & wild garlic pistou
- Le Roi Fou were present at the launch of Goût de France 2019 on 11- March at the French ambassador's residence in London in the presence of the French ambassador to the UK, Jean-Pierre Jouyet, attended by Michel Escoffier of the Disciples d'Escoffier & Raymond Blanc.
- Raised in Switzerland, Jérôme Henry was born in Saint-Julien-en-Genevois, Haute-Provence, and his mother comes from near Anecy, Haute-Savoie. He is trained in traditional French cooking techniques and is a member of the Disciples d'Escoffier.
- Le Roi Fou also takes the occasion to celebrate Alfred Jarry (1873-1907), the inventor of the fabled character Ubu Roi. Le Roi Fou is the culinary version of Ubu Roi. Alfred Jarry was born in Laval in the North West region of France.