



# Joël Robuchon

(04.07.1945- 08.06.2018)

Joël Robuchon was a French chef and restaurateur. He was named "Chef of the Century" by the guide Gault Millau in 1989, and awarded the "Meilleur Ouvrier de France" (France's best worker) in cuisine in 1976. He operated more than a dozen restaurants in Bangkok, Bordeaux, Hong Kong, Las Vegas, London, Macau, Monaco, Montreal, Paris, Shanghai, Singapore, Taipei, Tokyo, and New York City, with the highest record of a total of 32 Michelin Guide stars among them (31 at the time of his death), the most of any chef in the world.

Robuchon has been the most influential French chef of the post-nouvelle cuisine era. Since the mid-1980s, he has been called the primus inter pares of Paris' three-star chefs for his work both at Jamin and at his eponymous restaurant.

Robuchon has been known for the relentless perfectionism of his cuisine; he said there is no such thing as the perfect meal – one can always do better. He was instrumental in leading French cuisine forward from the excessive reductionism of nouvelle cuisine toward a post-modern amalgam of the nouvelle, international influences - especially Japanese cuisine - and even select traditions of haute cuisine. In particular, his style of cooking was often seen as of celebrating the intrinsic qualities of the best, seasonal ingredients (dubbed "cuisine actuelle" by Patricia Wells in her book, "Simply French").

Drawing his inspiration firstly from the simplicity of Japanese cuisine, he led the way in creating a more delicate style respectful of natural food ingredients.