Beat: Lifestyle

JEFFREY PESTANA AGED 3O ONLY IS THE NEW CHEF AT L’AMPHITRYON RESTAURANT

HIS CUISINE IS INSPIRED BY LESCOFFIER

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USPA NEWS - The Chateau Louise de La Valliere is honored to welcome its new chef, Jeffrey, and looks forward to unveiling its new menu, brilliant and refined, of gastronomic delights, for the pleasure of the most demanding palates. His choice of the restaurant "l'Amphitryon" is obvious... The cuisine offered by the Château Louise de La Valliere aims to be a culinary heritage of the great century, worthy of the table of the kings of France. He finds himself perfectly in this positioning. Aged 30, Jeffrey likes to describe his cuisine as inspired by the French gastronomy of Escoffier. This desire to cook comes from his mother and paternal grandmother… first a love of eating well, then later that of preparing the dishes to be tasted himself.

THE YOUNG CHEF JEFFREY PESTANA IS TO LEAD THE CUISINE AT GASTRONOMIC L’AMPHITRYON RESTAURANT
Aged 30, Jeffrey likes to describe his cuisine as inspired by the French gastronomy of Escoffier. This desire to cook comes from his mother and paternal grandmother… first a love of eating well, then later that of preparing the dishes to be tasted himself. Jeffrey Pestana, this very young chef, has already distinguished himself by training in various prestigious establishments including the Michelin-starred Grand Monarque restaurant and the Eden Rock in Saint Barthelemy, who has moved to France to devote himself to the delights of the Amphitryon. His culinary passion was born from his mother and paternal grandmother. They passed on to him a love of good things and an irresistible desire to prepare the dishes to be savoured himself. Attached to local products, he attaches particular importance to their use in his recipes. The choice of the restaurant "L'Amphitryon" was obvious to him. The cuisine of the Château Louise de La Vallière embodies the culinary heritage of the Grand Siècle, worthy of royal tables, and this is how Chef Jeffrey fully embraces this noble heritage.

Originally from Eure et Loire, he began his training very early. At 15, he validated his CAP cuisine and naturally moved on to a BP, alternating training in Tours and apprenticeship in a company within the restaurant Les Feuillantines in Chartres. He then continued to train in different establishments including the restaurant of the Grand Monarque, starred with a Michelin star. A few years later, he decided to leave France for the Eden Rock in Saint Barthelemy to finally return to France and devote himself to the menus plaisirs of the Amphitryon.

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CHEF JEFFREY PESTANA PRIORITIZES LOCAL GENUINE PRODUCTS IN HIS RECIPES
Chef Jeffrey Pestana also attaches importance to the use of local products in his recipes.
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Thus, this first position as Chef, he sees it as an opportunity to surpass himself. Jeffrey Pestana does not hide his ambitions... "Like any chef who loves gastronomy, I obviously think of distinction". Moreover, an active athlete, Jeffrey is used to surpassing himself... The proof, back in Touraine, he wishes to register for the Tours marathon in September 2025.
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