



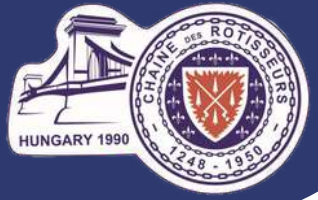
Chaîne des Rôtisseurs Bailliage National de Hongrie

OCTOBER 3-6, 2024



HUNGARIAN Grand Chapitre

WELCOME NOTE



I am honoured to have been invited by Katalin Pintér, Bailli Délégué of Hungary, to represent our President Yam Atallah at the Grand Chapitre of the Bailliage of Hungary in Budapest. It has been a few years since I have been to Budapest, and I remember it as a city steeped in history and beauty, with an extensive culinary tradition.

It boasts architectural marvels, including the Chain Bridge which separates the Buda district from the Pest district. It has an amazing selection of restaurants easily explored. Our Bailli Délégué of Hungary, Katalin Pinter, and her team have created a programme which will captivate and delight every participant.

The 2024 International Final of the Jeunes Chefs Rôtisseurs Competition will be a highlight of the programme. Twenty national finalists from bailliages around the world will compete in a black box competition. This competition will take place at the Metro Gastro Academy, a generous supporter of la Chaîne des Rôtisseurs.

Our programme begins with the Welcome Dinner at The Gerbeaud House, owned by our Bailli Délégué Katalin Pinter. In days following we will experience a wine tour of the Tokaj Region, and some extraordinary culinary experiences.

I would recommend that you mark your calendars and make plans to join us for the Grand Chapitre of Hungary.

We all look forward to seeing you there.

David R. Tetrault

Membre des Conseils d'Administration et Magistral
Chair, Jeunes Chefs Rôtisseurs Competition Committee





DAY 1 – THURSDAY – OCTOBER 3, 2024

19:30

WELCOME DINNER AND SPARKLING WINE TASTING
IN **THE GERBEAUD HOUSE**

DAY 2 – FRIDAY – OCTOBER 4, 2024

8:00

FULL-DAY BUS EXCURSION TO THE HISTORICAL **TOKAJ WINE REGION**

DAY 3 – SATURDAY – OCTOBER 5, 2024

12:00

LUNCH AT **STAND** RESTAURANT**

17:00

JCR AWARD & INDUCTION CEREMONY AT **BUDAPEST MARRIOTT HOTEL**

18:30

GALA DINNER AT **BUDAPEST MARRIOTT HOTEL**

DAY 4 – SUNDAY – OCTOBER 6, 2024

12:00

LUNCH AT **FELIX KITCHEN&BAR**

OCTOBER 3, 2024

WELCOME DINNER AND SPARKLING WINE TASTING AT GERBEAUD HOUSE



Gerbeaud is an iconic landmark on Vörösmarty Square. It is probably the most widely known café in Budapest and surely one of Hungary's most famous gastronomic assets. It is also one of Europe's oldest established trademarks and an example of how to go through constant renewal while preserving traditions. It was founded in 1858 by Hungarian pastry chef Henrik Kugler. Global fame came with the arrival in 1884 of Swiss confectioner Émile Gerbeaud, who joined Kugler for a fruitful collaboration that lasted decades. Surviving two world wars and multiple changes of ownership, the place was revived as a contemporary attraction in 2010.

We are inviting our Guests for a welcome toast in the Gerbeaud Café's Golden Salon. Then a sparkling wine tasting will be followed by a 4-course dinner in the Atrium Event Hall, which has been fully renovated in 2020, and has one of the most impressive atmospheres under its glass ceiling.

Dress code: business suit with Chaîne ribbon



FULL-DAY BUS EXCURSION TO THE HISTORICAL TOKAJ WINE REGION



Tokaj is undoubtedly the most famous Hungarian wine. In 1703, it was served at the French Royal court at Versailles, as a gift to King Louis XIV of France. Madame de Pompadour referred to it as "Vinum Regum, Rex Vinorum" or "King of Wines, Wine of Kings".

Tokaj-Hegyalja is a historical wine region located in north-eastern Hungary, one of the country's seven largest wine regions. Tokaj was declared a World Heritage Site in 2002 and Tokaji Aszú is the world's oldest botrytized wine. Historical records show that vineyards had been established in Tokaj as early as the 12th century. Tokaj wine is, by its unique character, a luxury commodity with a strong appeal in the international market.

After 1990, several Hungarian and foreign investors appeared in the wine region, introducing new winemaking technologies, which resulted in the emergence of a new Aszú style. The long, humid, sunny autumn favors ripening of the grapes. A visit to the cellar will provide an excellent opportunity to meet the Tokaji Wine Order and taste the excellent wines.

Dress code: Casual with Chaîne ribbon



LUNCH AT THE MICHELIN STAR STAND RESTAURANT



As they say, Hungarian gastronomy is full of possibilities, and from the very start the owners have felt that showcasing it in all its beauty and diversity is of the utmost importance. This is what they strived at the previous restaurants, as well as at the Bocuse D'Or, and now at their own restaurants at Stand25 and Stand.

As before, the very same precision, accuracy and elegance characterize the owners' and the team's work. They place great emphasis on sustainable development, terroir, on working together with Hungarian producers and, most importantly, on taste and flavours. The menu offers simple, well-thought-out dishes, focusing on balanced flavours and harmonising ingredients.

Stand's kitchen is a place of dynamic and passionate work, and the dishes are presented without pomp and circumstance, accompanied by the very best Hungarian and European wines.

By now, Stand restaurant is one of our national treasures. We cannot be prouder of what they achieved: they received the first Michelin star in 2019, just 9 months after the 2018 opening, and Michelin Guide rewarded them with two stars in 2022.

Dress code: business suit with Chaîne ribbon



OCTOBER 5, 2024

JCR AWARD & INDUCTION CEREMONY



GALA DINNER

AT THE BUDAPEST MARRIOTT HOTEL

Dress code: black tie with Chaîne ribbon



HUNGARIAN
GRAND CHAPITRE 2024

LUNCH AT FELIX KITCHEN&BAR



Very few restaurants have the luck to be located in scenic spot with fabulous panorama, set on the Danube bank, having picturesque view of the city.

The building is designed by Miklós Ybl, one of Europe's leading architects. Built in 1875 as a water house, it was originally responsible for supplying the Royal Palace with water.

From the 2019 opening, teamwork plays the main role in Félix's gastronomic mission in order to create perfect guest journey.

All the classic favorites and exotic ingredients found on the FELIX Kitchen&Bar menu. The exclusive ingredients are provided by vendors representing the highest quality standards, shipping their products from local farms but also from French, Japanese and Australian producers.

The exceptional food selection is complemented by an outstanding bar offering more than 200 different liquors and almost 450 types of wine.

Dress code: business suit with Chaîne ribbon





BUDAPEST MARRIOTT HOTEL

Budapest Marriott Hotel welcomes you to Hungary's capital city with modern style, exceptional service and an unbeatable location. Tucked along the banks of the Danube River, our hotel is near some of Budapest's most treasured landmarks, from the Chain Bridge to Buda Castle.

The Marriott Hotel was built in 1969 according to a design by the famous Hungarian architect József Finta and taken over by the Marriott hotel chain in 1993. It was the first international hotel in the Hungarian capital and it is the only one offering a magnificent Danube panorama from all of its 364 newly refurbished rooms.

Intuitively designed rooms and suites, all updated in a major renovation, offer scenic views of the river and home-like comforts including high-speed Wi-Fi, deluxe bedding and an ergonomic work-space. Elsewhere at the hotel, you can enjoy a delectable meal at DNB Budapest, or breathtaking sunsets from our Liz and Chain Sky Lounge roof bar terrace on the 9th floor.



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www.marriott.com



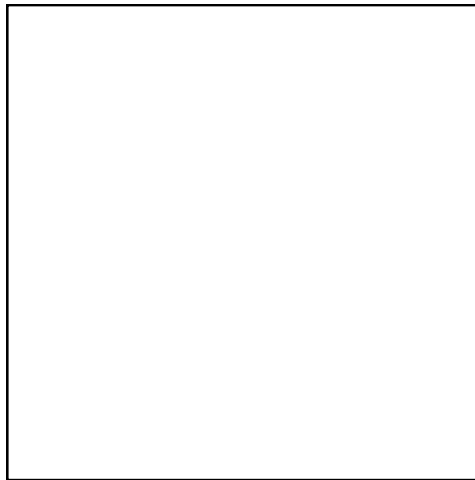
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We reserve the right to programme change.