

INAUGURATION OF LA TABLE DES CHEFS ON MAY 12TH, 2023, IN REIMS



Maison Mumm launches the first season of the restaurant with one-star Michelin Chef Mallory Gabsi and reveals the names of the next guest Chefs

La Table des Chefs, an innovative gastronomic dining concept created by Maison Mumm, will welcome its first guests on May 12th with a menu devised by one-star Michelin chef Mallory Gabsi. He will run the restaurant for three months sharing his cuisine and offering an experience of discovery. Based on the model of an artist residency, Mallory Gabsi will hand over the reins to Florian Barbarot on August 10th, and then to one-star Michelin chef Kelly Rangama on November 30th. Voted World's Best Sommelier in 2023, Raimonds Tomsons will offer a wine and champagne list that bridges the gap between the Chefs from one season to the next. With an elegant décor designed in the spirit of a travel diary, gourmet travelers will take part in a culinary exploration in the cozy atmosphere of La Table des Chefs salons, at the cocktail bar or on the vast terrace to enjoy the landscaped garden in the summer.



A COMMUNITY OF CHEFS BROUGHT TOGETHER BY MAISON MUMM

At the invitation of Maison Mumm, young chefs, both well-known and emerging, will share their culinary inspirations and creativity at La Table des Chefs throughout the year. It is a true community of talents expressing a pluralist, inventive and surprising cuisine. Every three months, a handover will take place between the chefs in residence. The new gastronomic dining concept, created by Mumm in Reims, places people at the heart of this collective and collaborative experience, and will be mindful of the challenges of sustainable development and the influence of the terroir, giving priority to local, fresh and seasonal products.

PORTRAIT OF THE FIRST RESIDENT OF LA TABLE DES CHEFS

Mallory Gabsi, rising star on the gastronomy scene and Chef of the eponymous restaurant located in the 17th arrondissement in Paris, will inaugurate La Table des Chefs on May 12th. He studied at some of Belgium's finest restaurants – including the SeaGrill (2*), where he met his mentor Chef Yves Mattagne, and the Hertog Jan (3*) – and after a noteworthy participation in Top Chef in France, he decided to open his first restaurant in Paris. An immediate success: one year after opening, he was awarded his first star by the Michelin Guide, as well as the title of Young Chef of the Year in March 2023. When he isn't in Paris, Mallory Gabsi is a traveler who is curious about cuisines from around the world and who finds inspiration in different encounters. This openness to the world is linked to his family roots. Mallory Gabsi's delicious and generous culinary memories from childhood inspired his vocation as a chef. His maternal grandmother passed on to him the comforting, gourmet taste of Belgian cuisine (e.g. rabbit with prunes and beer or chicken with chicory and cream) while his paternal grandfather transmitted the pleasure of sharing traditional Tunisian dishes such as Mloukhiya. These are values and influences that have shaped his personality and cuisine: authentic, straightforward, warm, creative and even explosive! Different flavors, textures and associations mix and mingle in a perfectly mastered, precise and developed offer.



CARTE BLANCHE TO MALLORY GABSI AND RAIMONDS TOMSONS

Mallory Gabsi started with a blank page for La Table des Chefs, accompanied by his Head Sommelier Andrea Harel to establish the right food and wine pairings. In the salons, his gastronomic cuisine is faithful to that of his Parisian restaurant: excellence in the execution, respect and origin of the products. The main hallmarks of his culinary style are ever present, notably associations that flout convention and the omnipresence of spices and aromatic herbs around very specific products like eel, langoustine, beef, pigeon and peas, which have inspired exclusive creations for La Table des Chefs. They can be enjoyed in both the lunch (three, four and six courses) and dinner (four and six courses) menus. Change in ambiance for the restaurant's terrace: the Chef has created a shorter, more casual menu with dishes to share such as line-caught Sea Bass Carpaccio, kaffir lime mayonnaise, fennel flower pickles or matured beef, black garlic, ricotta cream and black olive crumble. Every Sunday, a gourmet brunch is served on the terrace accompanied by Mumm Cordon Rouge and Mumm RSRV Blanc de Blancs 2015: 63°C Egg, Salmon gravlax, pea soup, the Chef's seasonal creation, pastries and bread.

« La Maison Mumm has given me the opportunity to make my cooking accessible outside of Paris for a period of three months. At La Table des Chefs, I have created a place that resembles me – lively and warm – where people come to share good moments around superb cuisine. It's an amazing adventure » – Mallory Gabsi



Raimonds Tomsons, World's Best Sommelier 2023 and friend of Maison Mumm since 2017, has also embarked on the gastronomic odyssey of La Table des Chefs. He has developed a wine list that will evolve according to the Chef in residence and will allow diners to taste some of the gems that he has selected. Among the wines to discover: in France, the Montlouis-sur-Loire appellation, Les Bournais 2019, from François Chidaine, a rising star in the new generation of Loire Valley winemakers, who lets amateurs and connoisseurs enjoy chenin blanc in a brighter and livelier style than usual; or, on the Piedmont side, the Chiara Boschis – Barolo Mosconi 2017, from the E. Pira & Figli domain, the fruit of an exceptional terroir and a renowned vintage that produce an expressive Barolo with a good aging potential.

« At La Table des Chefs, I honor the great French wine regions with an openness to Europe and the New World. It is an invitation to discovery to satisfy both wine lovers and connoisseurs alike » — Raimonds Tomsons

He will provide exclusive access to old champagne vintages from the G.H. Mumm Oenothèque like the Mumm Millésimé 1953. For Raimonds Tomsons, Maison Mumm has exceptional Pinot Noir terroirs that have enabled it to develop a remarkable savoir-faire around the grape variety, translating all of its depth and nuances. Mumm champagnes aren't just for an aperitif. Their richness and quality make them gastronomic wines and this is what Raimonds Tomsons invites diners to experience at La Table des Chefs. This is particularly true of Mumm RSRV Blanc de Noirs Brut 2013, a delicate expression of Pinot Noir from the classified Grand Cru terroir of Verzenay. It is a champagne characterized by its purity, freshness and complexity.



A DÉCOR INSPIRED BY A TRAVEL BOOK

La Table des Chefs is located in the Maison Cordon Rouge – the private mansion of the Maison Mumm – renovated with the intention of prolonging its history: a house with a tradition of hospitality, having welcomed personalities from different backgrounds and from all around the world for a very long time. Maison Mumm has drawn on past and future explorations to rethink the spaces and tell a story that is aligned with the history of the building and that focuses on welcoming gourmet travelers of the 21st century. Posters, paintings, illustrations, photos and objects were meticulously selected from Maison Mumm's archives to give shape to the narrative. The restaurant revolves around the following spaces:

- The Salon Céladon is inspired by the chromatic universe of ancient Chinese porcelain. Its soft and warm ambiance takes us to the time of the great scholarly explorations of the 19th century. The trompe l'oeil wallpaper by Maison Pierre Frey offers a window on an imaginary world that tempts guests to daydream.
- The Salon du Collectionneur celebrates the diversity of the world and its cultures. It is a place of memory and collection, of unusual and precious objects, from near and far, from yesterday and today, evoking explorations, travel, the riches of nature and science. This salon, dominated by wood, takes its inspiration from a boat cabin with its hushed ambiance.
- The Salon Côté Bar is the central room. The bar in perforated metal and wood has been made to measure by a craftsman from Reims. It is an imposing piece expressing modernity and tension. This is where the Chef in residence will work and will be in contact with guests who lunch or dine at the counter. The restaurant's signature cocktails and G.H. Mumm champagnes can be enjoyed here throughout the day.
- The Terrace offers a beautiful view of a landscaped park whose trees supply the kitchen with fruit. Warm days promise rustic lunches and sweet gourmet evenings in a haven of calm and nature, the only one in the heart of Reims.



A COMBINATION OF EXCELLENT SAVOIR-FAIRE IN LINE WITH MAISON MUMM'S HERITAGE

La Table des Chefs highlights G.H. Mumm's philosophy of promoting the excellence of its savoir-faire and products and offers new tasting experiences. G.H. Mumm champagnes have traditionally been served on the world's finest tables and have been a perfect match for gastronomy for nearly two centuries. Under the creative impetus of a new generation of chefs, contemporary combinations of champagnes and dishes are being created, giving way to a generous and daring blend.

With La Table des Chefs, G.H. Mumm is writing a new chapter in its history, demonstrating once again its ability to innovate while preserving a nearly two hundred year-old heritage



La Table des Chefs will open its doors on **May 12th** with 1* Michelin Chef Mallory Gabsi. The restaurant will then welcome Florian Barbarot, Chef of the restaurant *Quelque Part* in Paris, on **August 10th** followed by 1* Michelin Chef Kelly Ramgama of *Le Faham* on **November 30th**. In **2024**, the cuisine will have an international flare featuring chefs from around the world.

For all reservations from May 12th:

Open from Thursday evening to Monday lunchtime

<https://www.mumm.com/en-ww/la-table-des-chefs-by-mumm/?avp=0>

Contact for any information: latabledeschefs@mumm.com

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ABOUT MAISON MUMM

Mumm is part of Martell Mumm Perrier-Jouët, the prestigious cognac and champagne business of Pernod Ricard, the world's n°2 in wines and spirits. With its distinguished heritage dating back to 1827, Mumm is the leading international champagne House in France and third worldwide*. Mumm Grand Cordon pays tribute to the iconic red sash – indented in the glass as part of a whole series of innovations. The revolutionary bottle is the perfect embodiment of the spirit of the House associated with audacious challenges and ground-breaking endeavours. * IWSR 2019

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