



**LES TROIS ROIS**

## A big day for the Cheffe Pâtissière of the Grand Hotel Les Trois Rois in Paris

Paris, November 24, 2021, the prestigious Palais Cambon hosted the Plumes d'Or 2021, which honours the best gastronomic journalists in France. 400 guests enjoyed an 8-hands dinner by national and internationally renowned chefs. Cheffe Pâtissière of the Grand Hotel Les Trois Rois, Magdalena Liehr (37), had the honour of presenting her dessert as the only Swiss representative.

Among the 400 guests at the Plumes d'Or were France's best journalists, personalities of the gastronomy and film industry such as Carole Bouquet. They all were spoiled with an 8-hands dinner (find Chefs and Menu on page 2). Cheffe Pâtissière Magdalena Liehr was selected not only for her skills, but also to represent women in the world of top gastronomy.

At the Plumes d'Or 2021, Magdalena Liehr presented her dessert "Noire est la Forêt". At the beginning the guests experienced an olfactory pre-dessert with the scent of the forest, followed by the dessert made of pretzel ice cream, sour cherry, redcurrant and cocoa. There were numerous comments about the creation "Noire est la Forêt":

### Anne Sophie Pic

"A harmonious dessert with umami notes - with every spoonful I discovered new flavours - a very exciting dessert - it was a culinary delight."

### Catherine Roig (Gastronomy Journalist of the Year 2021) writes on her Instagram account

"For dinner there were two moments worth mentioning - the incredible prawn dish by Christopher Coutanceau and the great dessert "Noire est la forêt" by Magdalena Liehr."

### Pierre Sang Boyer

"For me it was an umami taste sensation, really very exciting."



Carole Bouquet, C. Hardiquet, M. Liehr, C. Coutanceau, J. Marcon



Noire est la Forêt



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### The Menu and the Chefs

Déclinaison de crevettes bouquets vivantes par Christopher Coutanceau \*\*\* La Rochelle

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La belle sole de Bretagne farcie au comté et à l'oseille, hure de shiitaké et jambon blanc, mousseline au vin jaune du jura par Christophe Hardiquet, restaurant Bon Bon \*\* Bruxelles

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Pigeonneau au praliné de cèpes par Jacques Marcon –  
Restaurant Régis & Jacques Marcon \*\*\* Saint-Bonnet-le-Froid

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Noire est la Forêt par Magdalena Liehr, Cheffe Pâtissière  
Grand Hotel Les Trois Rois, Basel



David Sinapian, Christopher Cautanceau, Jacques Marcon, Christophe Hardiquet Magdalena Liehr



## LES TROIS ROIS



Palais Cambon, Paris



A.F Joudre, C.Jenny, T. Wegmann, M. Liehr, R. Schiesser



Anne Sophie Pic, Magdalena Liehr



Carole Bouquet, Magdalena Liehr



400 Noire est la Forêt



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### **Plumes d'Or 2021**

These awards honour men and women who dedicate themselves to gastronomy and wine and ennoble these subjects through their writing. David Sinapian emphasises the valuable work of these authors in creating a contemporary gastronomic identity.

At Plumes D'Or 2021, the following journalists were awarded:

#### **Journalism Award for Best Book**

Jérémy Cukierman, *What is the wine for tomorrow? Wine facing the climatic challenges.*

#### **Journalism Award - category wine**

Olivier Poels, *Revue du Vin de France.*

#### **Journalism Award - category gastronomy**

Catherine Roig

#### **Personality of the Year**

Carole Bouquet, actress and passionate winemaker



### **Les Grandes Tables du Monde**

The association Les Grandes Tables du Monde was founded in 1954 on the initiative of six Parisian restaurateurs. Today the association unites 180 establishments in 25 countries on five continents through a common ambition. United by the same desire to offer a unique gastronomic and sensory experience, these restaurateurs are today the ambassadors of a rare culinary excellence lived between tradition, transmission and innovation. The Bureau des Grandes Tables and its President David Sinapian are therefore the catalysts of this exceptional art of living through the promotion of a contemporary haute cuisine that is as sophisticated as it is relaxed, as ambitious as it is dynamic.



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## MAGDALENA LIEHR

from Comis de Cuisine to ski instructor to successful Cheffe Pâtissière



### **Werdegang**

**April 2020 – today** - Cheffe Pâtissière – Grand Hotel Les Trois Rois, Basel

**January 2018 – April 2020** - Pâtissière – Grand Hotel Les Trois Rois, Basel

**2016 – 2017** - Pâtissière – Lyceum Alpinum, Zuoz

**2014 – 2016** – Apprenticeship as a confectioner EFZ

**Winter season 2014** – Ski instructor

**2013** – Chef de Partie – Hotel Engiadina, Zuoz

**2012** – Ski instructor training / Winter season 2012 – Ski instructor

**2011 – 2012** – Receptionist – Hotel Castell, Zuoz

**2009 – 2011** – Chef de Partie (Pâtisserie) – Hotel Castell, Zuoz

**2009** - Chef de Partie (Pâtisserie) – El Paradiso, St. Moritz

**2008- 2009** – Commis de Cuisine – Hotel Crusch Alva, Zuoz

**2007 – 2008** – Commis de Cuisine – Restaurant Velderhof, Pulheim (DE)

**2003 – 2006** – Apprenticeship as a chef EFZ – Hotel Die Halde, Schauinsland in the Black Forest (DE)