



Paris, June 1st 2012

FISH N' CHIPS IN OLYMPIC SHAPE, CHEZ RECH

From the 2nd till the 28th of July, Alain Ducasse's seafood restaurant will be serving the great British classic, revised by Jacques Maximin*.

A few weeks away from the start of the London Olympics, the famous « fried fish » described by Charles Dickens in *Oliver Twist* is represented at RECH, with the unmistakable flair of creator-chef Jacques Maximin. **A chance to sample a delicious and new twist** on a great British classic **seated in the main dining room or the newly refurbished restaurant terrace.**

On the plate, a **line-caught fillet** of cod in a **crispy tempura batter**, served with **hearty golden French Fries**. As the tradition demands, the French Fries are presented in newspaper. Le chef adds a touch of freshness by accompanying the cod with **light pea mousse** and cooked peas, presented in their pods, scattered amidst the fries. **The perfectly seasoned tartare sauce**, associates fresh ginger, grated lime, Thai basil, lemongrass, piri piri chilli, chilli pepper, in a rice alcohol base.

The Fish N' Chips can be savoured alongside a French beer or an original British wine. Imaginative and delicious, **two ancient Parisian beers, Gallia and Demory-Paris**, extinct for decades, reappear centre-stage. Sourced from the rare Bacchus grape, the white wine selected by Rech is a **Chapel Down**, an intimate produce created on a small 9-hectare domain in Kent. **It encompasses the promise of a fresh, crisp, floral, uninhibited and capricious experience.**

A suggestion to end your meal on a light and summery note: **Red berry Pimm's**. A **dessert** composed of Earl Grey jelly, topped with a lemon and candied lemon zest marmalade. On top, a crunchy biscuit covered in vanilla cheesecake and red berries. A Pimm's granité is served as an accompaniment.

From the 2nd to the 28th of July,
Fish & Chips is on the lunch menu at 21 € or 26 €
if accompanied with beer or a glass of wine.



RECH, SEAFOOD RESTAURANT IN PARIS SINCE 1925.

Taken over by Alain Ducasse in 2007

Resident Chef: Adrien Trouilloud

Consultant Chef: Jacques Maximin

Restaurant manager: Eric Mercier

62, avenue des Ternes - 75017 Paris

Tel. : 01 45 72 29 47 - www.alain-ducasse.com

* In 1979, Jacques Maximin is enjoying lunch at l'Amandier de Mougins where the chef is a 23 years old Alain Ducasse. This encounter marks the beginning of over 30 years of unadulterated friendship and professional connivance. After working in some of the greatest establishments such as le Pré-Catelan, Prunier, Le Moulin de Mougins alongside Roger Vergé and La Bonne Auberge, Jacques Maximin earns two Michelin stars at Le Chanteclerc-Hotel Negresco (Nice) before opening his eponymous restaurant-theater in the same city, and a few years later his Table d'Amis in Vence. The tumultuous Meilleur Ouvrier de France has chosen Cagnes-sur-Mer to be the home of his Bistrot de la Marine (1 Michelin star) where locals and visitors alike meet for a perfect marine meal.

PRESS CONTACT

Aude Nouailhetas

aude.nouailhetas@alain-ducasse.com - Tél. : 01 58 00 23 68