



Eating with Philippe Chevrier

While we will still mention it, winter cuisine in Switzerland is not just about the fondue. There are the traditional hot breads, delicately sauced game, fabulous cheeses and exquisite desserts. But where to begin? How about overlooking the Geneva vineyards at the rustically stunning Domaine de Châteauevieux whilst nibbling homemade chocolate and sipping steamy coffee with its Genevois celebrity restaurateur and wine maker? In this appetising setting, Philippe Chevrier tells Chic how, and where, to have gastronomically perfect winter days.

Interviewed by Ruby Boukabou

If his Michelin stars and top reviews for all his four restaurants aren't enough to qualify Chevrier for this job, on hand is a stream of satisfied clients stopping to profusely congratulate him for the truly magnificent lunch experience (it's 4pm...), then softly smiling as they float out by the herb garden into the café courtyard and sunny, country fresh afternoon. It's all wonderfully convivial.

So...Breakfast?

Breakfast for me isn't the most important meal. It's always very simple. During the week it's just a flat mineral water... On the weekends, at home, I take tea, good bread with good butter, home made jam and honey. Honey is very good for the body, particularly in winter- to fight sickness, for sore throats... I also like honey from the comb. At the moment I have a superb honey from Crête. Otherwise it's local and from Avully.

Sometimes, on a Sunday, I'll go to a great bakery - 'Boulangerie Eric Emery' (42, Rue de Moillebeau 1209 Geneva +41 22 733 4265). The quality of the bread is excellent. I like the owner and how he makes breads- well baked, traditional style. There's an exceptional fig bread.

Mid morning snack?

I like the boulangerie/pâtisserie/café in Satiny for its village ambiance. (183 Route du Mandement 1242 Satiny +41 22 753 10 60). They have good croissants, cakes and the owners are very nice (M & F Poget).

Typical cakes and pastries to try?

There are good fruit tarts for each season, 'Galette Genevoise',- a very, very flat bread and 'pain au sucre'- sugar bread.

For a great lunch or dinner...?

I like Asian food, Lebanese food and I love Japanese food. My favourite Chinese restaurant is in the Hotel Kempinski- the Tseyang (19, Quai du Mont-Blanc) 1201 Geneva +41 22 908 90 81 www.kempinski-geneva.com). My favourite Lebanese is Le Diwane in the Paquis. It's very small but has great food and service. (Le Diwane 6, Rue de Zurich 1201 Geneva) .For Japanese, it's Shibata- a friendly, family environment with authentic cuisine not often found in Geneva- and not just sushi. (4, Chemin Gilbert Trolliet 1209 Geneva +41 22 740 3730)



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Otherwise I have to say the Relais de Chambésy! (one of Chevrier's own, situated close to the UN in Geneva), (8, Pl. de Chambésy, Chambésy, 1292 + 41 22 758 11 05 www.chateauvieux.ch) I just love the 'Boudin' (Black Pudding)- served with an apple compot. There's also great frogs' legs and a fillet of pork with a Béarnaise sauce. The rabbit, the roe-buck deer, the crème brûlée... the menu is classic French and always changing.

Best fish restaurant

Le Cigalon of Jean Marc Bessire (39, Route d'Ambilly 1226 Thônex +41 22 349 9733 www.le-cigalon.ch). He's a specialist and it's always very good. My favourite fish is St Pierre or Turbot.

Best meat restaurant?

Bernard Livron's Café de Certoux. He raises his own animals- ducks, pigs...
133, Route de Certoux 1258 Perly-Certoux
www.cafe-certoux.ch

Best Game?

Here at Domaine de Châteaueviex. (16, Ch. de Châteaueviex Peney-Dessus 1242 Satigny - Geneva www.chateauvieux.ch). We do 20 types of bird alone. We're very specialised. It must be fresh. If I want to eat game, I will prepare it myself because I know the quality of the produce. I love the Scottish imported Woodcock. It's the best of the best- for me the queen of the birds. It is very hard to catch- it hides then takes off, zigzagging. We cook it whole and it's to be eaten with the hands. The particularity of the woodcock is that we don't take out the insides- we eat the heart and all, with a sauce made from the bones.

It's served with cooked Cardon Epinox Argentine- a vegetable unique to Geneva mixed with black truffles. This dish is unbeatable. Ça c'est la fête!

Best Vegetarian Platters?

We do the 'cardon' and truffles as a gratin with potatoes. There are also mushrooms and many other tasty winter vegetables.

Where can non restaurateurs go to find good produce?

The indoor markets at the Halle de Rive(29 Boulevard Helvetique 1207 Geneva) www.halle-de-rive.ch. You can find excellent quality fish, meats, cheeses with a nice ambiance. Wednesday and Saturday has the outdoor market with fruits and vegetables.

Favourite Wine?

I do like my own, but my favourite is Chateau Léoville-Las-Cases- a great Bordeaux- each year is consistently good. From the region- Nicola Bonnet- particularly the Red 'Amplitude' 2005.

I also love dessert wine. Chateau d'Yquem. (www.yquem.fr) I could fill up the tub in my home and bath in it. A '67 or '75. Fabulous.

Best Dessert?

Baba au Rum- a biscuit soaked in rum and syrup, served with cream- it's a typical French dessert. When it's done well it's magnificent. I also love Mille Feuille. To go with it - chocolate with whipped crème- the Chocolate Viennoise. For these I like Martel (8, Rue du Marché, Carouge +41 22 342 00 45).It has a nice vibe with the tram passing by in front.

Best Swiss Cheese?

I love a good, old Gruyère. 24 months. Truly fabulous. I love the crust.

Other must tries?

Fondue! It's really a fabulous dish when it's done well. And there's charm in sharing one. It's simple but not easy to make well. You can get a good one at the Café Bon Vin (17, Rue Versonnex 1207 Geneva +41 22 736 87 90).

Favourite local dish?

I like the Longeole- pork sausage with wild fennel served hot with potatoes and a creamy sauce. It's very very good and typical winter Geneva dish.

Typical Swiss food is very simple. Because of the mountains, much of the culture is country- we don't have a sophisticated cuisine like France or Portugal or diverse as Italy or Spain. It's simpler but good.

A few must haves in your home fridge?

Cheese, Dried Ham, Foie Gras and I LOVE Caviar!
Find out about Philippe Chevrier wines and restaurants on www.domainedechateauvieux.com



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