

# Masterchef

## FRÉDÉRIC ANTON

LE PRÉ CATELAN | FRANCE | HOSTED BY RAFFLES HOTEL



With a resume that looks like the Michelin Guide, it is no surprise that two-Michelin starred chef Frédéric Anton is one of the best reasons one should dine at the celebrated Le Pré Catelan in Paris. After hotel school, Anton began his career with Le Capucin Gourmand, a one-Michelin starred restaurant with chef Gérard Veissière. At the same time, he was pursuing a diploma in pastry and chocolate making.

He then worked with two-Michelin starred, Robert Bardot, and three-Michelin starred, Gérard Boyer before commencement of his long relationship with Joël Robuchon. He was chef de cuisine at Robuchon's three-Michelin starred restaurant, Jamin in 1991, before the opening of three-Michelin starred restaurant Joël Robuchon in 1993, where he was also chef de cuisine till the restaurant changed hands to Alain Ducasse in 1996. During the transition, Anton had worked with Ducasse for six months before moving on.

In 1997, Anton took over the kitchen of Le Pré Catelan and has since brought the restaurant to new heights by gaining his first Michelin star in 1998. Till now, he has maintained a two-Michelin star rating since 1999.

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Commercial Manager

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