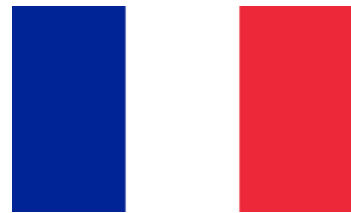


FRANCE



CHEF : NICOLAS PAILHES

Graduated from Ecole Hôtelière de Nice and Paris, he worked for several years in different parts of the world. In 2007, he decided to open his restaurant in Richerenches, capital of the black truffle. Today his restaurant is a benchmark for lovers of tuber melanosporum. His cuisine is based almost exclusively on the black truffle and local products. In addition, Nicolas likes to organize 4-hand meals around the truffle with renowned chefs, themed sessions in summer and wine tastings in collaboration with local winegrowers. He is a member of the Confrérie du Diamant Noir et de la Gastronomie and was appointed Ambassador of Provençal cuisine in Iraq (Erbil) in the framework of the “Goût de France” in the spring of 2019. In 2021 he wrote his first book. of recipes with black truffle.

