



SENSE

HOTEL SOFIA

A MEMBER OF DESIGN HOTELS™

in cooperation with



*Have the great pleasure to invite you
to the Thematic French Lunch and Dinner
specially organized every Friday at Sense Gastro Bar*



*Maître Cuisinier de France (MCF) at 30 years during the session in 1993
Godparents Emile JUNG - 3 * Michelin (Crocodile)
and
Fernand MISCHLER - 2 * Michelin (White horse)
Member of the National Academy of Cooking
Member of the «Fraternelle des Cuisiniers de France» (Alsace section)
Enthronement at the St Etienne Brotherhood
Best Worker of France - Finalist during the sessions in 1996 and 2000
World competition for 20 to 30 people*

- Apprenticeship in Alsace:* WLADIMIR - 1* Michelin
 ANTHON - 2* Michelin
 CROCODILE - 3* Michelin
 SCHAADT - Cook of the President of the Republic
 CHEVAL BLANC - 2* Michelin
- Works in Paris:* 4 Star Hotel ROYAL ALMA - 1* Michelin
 FAMILY MICHEL OLIVER - 2* Michelin
 Experience with great starred chefs and RUNGIS
- Discover Africa:* CONGO where he is associated in one paillote restaurant,
 one gourmet restaurant and in one pastry shop
- Work in Alsace, Switzerland,
 Germany and France:* RELAIS DE LA POSTE - 1* Michelin
 Restaurant JULIEN with SERGE KNAPP - 1* Michelin
 With Mr. PAUL BOCUSE - 3* Michelin
 5 Star Hotel KRONE
- *Discover ASIA - THAILAND with gastronomic stays in Hotels and Restaurants*
 - *Certified trainer of CHEFS by GRETA (Groups of establishments)*
 - *France National Education (Creativity and banqueting sections)*
 - *Openings and launches of several establishments in FRANCE and SWITZERLAND:*
 - *4 Star Hotel COUR D'ALSACE - 1* Michelin*
 - *The MOULIN BAS*
 - *The BISTROT DU BOUCHER*
 - *Prepares the HEALTH recipes for the patients of the Heart (Clinique de l'Orangerie in STRASBOURG) and participation in several recipe books*
 - *Alsace recipes for the book of the MCF - Culinary heritage recipes of French world cuisine*
 - *Organization of the official banquet of JOINTVENCHER FRANCE - POLAND with the Institute LOUIS PASTEUR, French companies, the General Council of Alsace and the Voivodeship of Katowice*
 - *Captain of the French team at the World Cup of Artistic Cuisine in LUXEMBOURG - Double gold medal and bronze medal by team*
 - *Assistance to the development CUISINE & Banquets within the Complex Hotel and Restaurant JULIEN in FOU DAY*
 - *Owner and chef in 2 establishments of Bistronomie (Best Value for money in France in 2003 - PUDLOWSKI), gastronomy and catering*