



Edouard Loubet
Chef Owner of 2-Michelin Star *La Bastide de Capelongue*
from France

11-14 November 2009
at La Scala, The Sukhothai Bangkok

Edouard Loubet, chef owner of **2 Michelin Star *La Bastide de Capelongue*** in Bonnieux – France, **has held the record of the youngest chef to ever earn a Michelin Star - he was 26.**

La Bastide de Capelongue is famed for its culinary excellence and calming atmosphere. Edouard is known for his wonderfully inventive Provençal-inspired dishes infused with abundant local ingredients, his own produce grown in his 12-acre garden and an eclectic haul of obscure items.



11 November Wine Dinner Night at Baht 5,500++
12-14 November 8-Course Set Menu at Baht 3,900++ (food only)
8-Course Set Menu with pairing wines at Baht 5,500++

Reservations essential!
For reservations please call 66 (0) 2344 8888 Email: promotions@sukhothai.com

**** The Art of Dining is supported by Krungsri GE**

Dear Editor,

Please do let us know if you wish to meet **Chef Edouard Loubet**. For interview arrangements, further information or high-resolution photography, please contact:

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Thank you for your continued support to The Sukhothai Bangkok



**Chef Edouard Loubet Wine Dinner
11 November 2009
At La Scala, The Sukhothai Bangkok**

Soupe d' Agastache Anisée, Mousseline de Girolles à l' Huile de Truffes
Zucchini Soup, Chanterelle Mushroom Mousse, Alba White Truffle and Truffle Oil
Pinot Gris, Spy Valley, Marlborough, New Zealand, 2007



**Complicité de Foie Gras, l'un Confit, l' autre Poêlé Jus Caramélisé au Pin
Confiture de Tomate Verte**
Complicity of Foie Gras
(One Fresh, One Warm Juice of Caramelized of Pine and Green Tomato Jam)



**Carottes de Bonnieux à l' Achillée Millefeuille, Sot l'y Laisse Saisis à l' Anis Vert
Et Jus de Carottes**
Bonnieux Carrots with Yarrow Chicken Oysters "Sot l'y Laisse" with Cumin
Caraway Carrot Juice
Pouilly-Fuissé, Vieilles Vignes, Vincent Girardin, Burgundy, France, 2007



**Ecrevisse Pattes Rouges à la Santoline, Noisettes & Champignons
Une Bisque d' Ecrevisse aux Amandes**
Red Claw Crayfish with Cotton Lavender (Santoline), Minced Hazelnuts & Mushrooms
Crayfish and Almond Bisque



Consommé de Homard, à la Verveine Sauvage
Lobster Soup Infused with Wild Verbena



**Carré d' Agneau au Serpolet des Claparèdes Fumé et Infusé en Cocotte
Gratin de Ma Grand-mère**
Rack of Lamb Smoked with Wild Thyme, My Grandmother's Gratin
Barolo, Serralunga d'Alba, Fontanafredda, Piedmonte, Italy 2003
90 points – Robert Parker



**Agrumes du Comté de Nice, Granité de Pamplemousse
Une Crème Glacée à l' Eucalyptus**
Nice's Regional Citrus Fruits, Grapefruit Granité, Eucalyptus Ice Cream



**Soufflé au Cèdre des Crêtes du Haut Luberon
Crème Glacée aux Clous de Girofle, Mendiants Croquant**
Soufflé Scented with Cedar from the Luberon Hills, Clove Ice Cream, Crispy Glazed Nuts
Riesling, Auslese, Hattenheimer Nussbrunnen, Balthasar Röss, Rheingau, German, 2002



The Sukhothai Blended Coffee or Selection of Teas
Mignardises

Baht 5,500++ per person



**Chef Edouard Loubet Set Dinner Menu
12-14 November 2009
At La Scala, The Sukhothai Bangkok**

Soupe d' Agastache Anisée, Mousseline de Girolles à l' Huile de Truffes
Zucchini Soup, Chanterelle Mushroom Mousse, Alba White Truffle and Truffle Oil
Pinot Gris, Spy Valley, Marlborough, New Zealand, 2007



**Complicité de Foie Gras, l'un Confit, l' autre Poêlé Jus Caramélisé au Pin
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(One Fresh, One Warm Juice of Caramelized of Pine and Green Tomato Jam)



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Lobster Soup Infused with Wild Verbena



**Carré d' Agneau au Serpolet des Claparèdes Fumé et Infusé en Cocotte
Gratin de Ma Grand-mère**
Rack of Lamb Smoked with Wild Thyme, My Grandmother's Gratin
Crozes Hermitage, Le Petite Ruche, M. Chapoutier, Rhône, France, 2007



**Agrumes du Comté de Nice, Granité de Pamplemousse
Une Crème Glacée à l' Eucalyptus**
Nice's Regional Citrus Fruits, Grapefruit Granité, Eucalyptus Ice Cream



**Soufflé au Cèdre des Crêtes du Haut Luberon
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Riesling, Auslese, Hattenheimer Nussbrunnen, Balthasar Röss, Rheingau, German, 2002



The Sukhothai Blended Coffee or Selection of Teas
Mignardises

<p>Baht 3,900++ per person (food only) Baht 5,500 per person (food with wine pairing)</p>
