

GRAND HOTEL

RIMINI
★★★★L

DINING WITH THE STARS APRIL 2001 EDITION

Within the exchanges between Romagna and Beaujolais, **Claudio Di Bernardo** – Chef of the **Grand Hotel Rimini★★★★L** – was the star guest at the 4th edition of “Dining with the Stars”, where French and Italian Michelin Star Chefs get together to exchange the secrets of the supreme art of gastronomy.

Davy Tissot, the Michelin Star Chef of the restaurant “**Les Terrasses de Lyon**” set inside the beautiful hotel **Villa Florentine**, wanted **Claudio Di Bernardo** as main guest on occasion of the presentation of his new menu called “Italy’s Flavours”. Claudio Di Bernardo is the Chef of the Grand Hotel Rimini★★★★L, the historical hotel and national monument so much loved by filmmaker Federico Fellini and part of the Select Hotels Collection group.

Claudio Di Bernardo arrived in Lyon, the French capital of oeno-gastronomy, with a load of typical products from Romagna. Thank to his culinary expertise he managed to highlight the Adriatic Riviera, the excellence of its products from the sea and the land and the quality of the tourist offer in Romagna.

The encounter between Claudio Di Bernardo and Davy Tissot occurred on occasion of the second edition of the kermesse, held at the Grand Hotel Rimini during summer 2009. This event falls into a number of initiatives thought to develop European cooperation between the Italian Romagna and the French Beaujolais regions. The two chefs met once again in Bruxelles in November 2010, during the 3rd edition.

A tight schedule for Claudio Di Bernardo during the last meeting in Lyon! With his assistants he left the bright green and turquoise colours of the Adriatic sea to discover, from the top of the Fourvière hill, the red and yellow-orange colours of Lyon, the “Lumière” town, made famous by the great **Paul Bocuse**. The encounter with the world-wide famous chef has been a unique experience for the Italian team, immediately followed by a visit to the Bagnols Castle where “it all started” back in March 2008.

From the encounter of the two chefs at Villa Florentine a new menu was born, entirely based on products from Romagna, which **Davy Tissot** will propose to his clients in his restaurant. Thanks to the project “Dining with the stars”, it will be possible to carry on with the promotion of Romagna in Beaujolais through all the specialities offered by the local producers of Romagna: the “mora” porc meat, the “white” veal of the Appennines, the “fossa” cheese, olive oil and DOC wines from Cesena and Rimini which are highly appreciated.

Given the success of the initiative, new exciting appointments are being organized to ensure a further development of the beautiful cooperation between the two regions as far as the spreading of the best Italian and French culinary culture, tourism, trade and other sectors are concerned.



**Claudio di Bernardo
and Paul Bocuse**