

3RD EDITION
FOODSERVICE AWARDS 2009
by Leaders Club International

**INTERNATIONAL FOODSERVICE AWARDS:
Fresh Mama stands out ... Naturally!**

More than 200 professionals from around the world elected FRESH MAMA (Belgium) as Golden Palm for the Foodservice Awards.

The 3rd edition was held Friday, January, 23rd 2009 at the Abbaye de Collonges of Paul Bocuse in closing of the *Foodservice Exchange*, organized by the Leaders Club International, and in preview of the SIRHA, official partner of the event.

The Silver Palm was handed to HAUS HITL (Switzerland), temple of vegetarian gastronomy. Naturally, it fell to our second official partner, Bonduelle, to deliver this precious trophy.

And the Alsatian DÉCLINAISON CHOCOLAT (France) won the Bronze Palm.



From left to right:

*Stéphane Gross (DECLINAISON CHOCOLAT) BRONZE PALM,
Alain Boulle & Sophie Després (FRESH MAMA) GOLDEN PALM,
Marielle Hiltl & Rolf Hiltl (HAUS HITL) SILVER PALM*

GOLDEN PALM:

FRESH MAMA (Belgium)

FRESH MAMA who succeeds to L'ATELIER DES CHEFS (Golden Palm in Marrakech 2007) and to LÉON (Golden Palm in London 2008), continues the LÉON's organic trend and the cooking classes trend from L'ATELIER DES CHEFS.

At Fresh Mama, Alain Boule and Sophie Després send a clear message: 'Shop-Eat-Learn'. Fresh Mama is an attractive fruits and vegetables store where you can also enjoy excellent recipes from fresh fruits and veggies, cooked by the Chef Yves Matagne, as well as cooking workshops.



Alain Boule & Sophie Després – FRESH MAMA

SILVER PALM:

HAUS HILTL (Switzerland)

Haus Hiltl, the oldest vegetarian restaurant in Europe (1898), enters in the twenty-first century.

His face-lift is resulting in a total renovation of the restaurant, the creation of a bar / club, an espresso bar, patisserie, cooking classes, a boutique and a 'Take-away'.



Rolf Hiltl – HAUS HILTL

BONZE PALM:

DECLINAISON CHOCOLAT (France)

The Alsatian chocolatier Stéphane Gross innovates by opening a dedicated chocolate bar, next to his shop Déclinaison Chocolat. In a design style, with white walls and furniture with sleek forms, the first chocolat bar in France offers a rich and varied menu, enabling gourmet to taste hot or cold chocolates, teas, and sweet or savoury specialities throughout the day from breakfast until late afternoon. The macarons are a house specialty with ten different flavours.



Stéphane Gross – DÉCLINAISON CHOCOLAT

WERE ALSO IN COMPETITION THIS YEAR
(AND ALL DESERVED TO BE ON THE PODIUM):

↳ DIE KUH DIE LACHT (Germany):

DIE KUH DIE LACHT (The Laughing Cow) is a perfect example of 'gourmet burger' restaurant.

Recipe: humor, fresh products and sustainability.

↳ LES COCOTTES DE CHRISTIAN CONSTANT (France):

At LES COCOTTES, Christian Constant has imagined a "tasting bar" to enjoy traditional dishes revisited by Philippe gifts young chef who runs the kitchen. The concept originality: the dishes are served in small Staub casseroles with the advantage to keep the food hot with all their flavours. Moreover, these casseroles contribute to the speed of service because once ready, dishes are served as is!

↳ MENZA (Russia):

MENZA, which means « In Pasta Land » is the Moscow version of Japanese Noodles bars/restaurants. In England they are called Wagamama, in Germany: Mosch Mosch, in France: Mendo...

↳ MONDADA (Belgium):

MONDADA is a plural concept!

Created by Bram Vandenaudenaer, Mondada is a meeting place where food and drinks are enhanced.

The interior and adjustable lighting create a concept in a small space, adaptable to any time of day.

↳ RUSSIAN VODKA MUSEUM (Russia):

RUSSIAN VODKA MUSEUM in Saint Petersburg hosts the first Restaurant / Bar & Museum entirely devoted to Vodka.

650m² - 150 seats and an average ticket of 40 €.

For the 2010 edition, the German representatives are already known (Gorilla and Indigo), and French representatives will be designated next March 31rd at Les Palmes de la Restauration by Leaders Club France, which will be held at the Théâtre du Merveilleux des Pavillons de Bercy (Paris-12^{ème}).

