

Restaurant *La Table* Lausanne Palace



LAUSANNE PALACE
SWITZERLAND

Convivialité

It is certainly one of their favourite words. It speaks of friendship, joy and sharing. The essence of life, as Franck and Sarah see it.

Launched in 2024, *Convivialité* is a recurring event held at La Table several times a year, to celebrate their passion for a talent that moves them. Chefs, maîtres d'hôtel, winemakers, artists, artisans — every combination is possible.

Danny Khezzar, Aurélien Véquaud and Louis Gachet, Fabien Ferré, the Champagne house Henri Giraud and the legendary Château Angélus have all preceded this remarkable duo: Amaury Bouhours and Olivier Bikao, who preside over Restaurant Le Meurice Alain Ducasse in Paris.



Amaury Bouhours is one of the most distinctive figures in contemporary French gastronomy. Trained under Alain Ducasse — from the Louis XV in Monaco to the Plaza Athénée in Paris, then at Lasserre — he joined Le Meurice in 2016 before taking the helm as Executive Chef.

Alain Ducasse himself describes him as the embodiment of "the younger generation and the new chapter of essential cuisine" at Restaurant Le Meurice Alain Ducasse — a cuisine that places the authenticity of the product above all else, and French excellence at the heart of every dish.

It is this very exacting standard, coupled with boundless curiosity, that resonates so deeply with the world of Franck and Sarah. The gastronomic dialogue between Amaury Bouhours and Franck Pelux promises to be of breathtaking finesse and delicacy. A four-hands dinner where the world comes together.



le-meurice-restaurant-le-meurice-alain-ducasse-amaury-bouhours-DorchesterCollection

From Amaury Bouhours' very first dish, the tone is set: a Provençal green asparagus of absolute clarity, lifted by the discreet iodine of kombu and the brightness of citrus, with just enough chilli to awaken the palate without ever overwhelming it. A luminous opening, almost effortless.

Franck Pelux's oshizushi follows as a natural echo of this Asia/Provence dialogue initiated by Chef Bouhours. Mediterranean bluefin tuna of impeccable quality rests on a Swiss miso cream of unexpected gentleness. The gesture is precise; the conversation between two shores — Japan and the Mediterranean — invites us to travel.

Next comes the crispy blue lobster, a moment of pure indulgence and Franck Pelux's favourite ingredient, who delights in discovering Amaury Bouhours' interpretation. The turnip brings its earthy frankness, the chard its gentle bitterness, and the red pepper a warmth that lingers long on the palate.

The local beef, an interpretation of a bourguignon whose name shall not be spoken, is an extraordinary plate laden with childhood memories and emotions that linger still. Memory and audacity coexist here to marvellous effect.

Franck Pelux was keen to celebrate this Swiss cheese of regressive flavours, a true icon of the Pays d'En-Haut: the Tomme Fleurette de Rougemont, presented as a frozen interlude with shiso, reveals itself at once surprising and elegant.

Finally, Amaury Bouhours' cocoa pod brings this meal to a close as one closes a wonderful adventure novel.

We leave convinced that it is here, precisely, that contemporary cuisine says something essential: the world is full of flavour!

A Swiss Journey

To accompany this exceptional four-hands dinner, Franck and Sarah entrusted their sommelier team — Alexis Attal and Guillaume Juen — with the task of creating pairings that are 100% Swiss, in the spirit of a journey through Switzerland, glass by glass, from the shores of Lake Geneva to the slopes of the Grisons.

The journey begins in Geneva with the *Nikita Jardin des Agrumes 2023* from Domaine Novelle: a vivid, fragrant white with citrus notes that echo, almost mischievously, the first course.

From Neuchâtel arrives the *Pinot Noir Vieilles-Vignes 2022* from Domaine de la Rochette — elegant, subtle, rare. In the vineyards, the approach is organic and even biodynamic, but this is never proclaimed loudly. Here, the work is done in quietness, discretion and concentration, with application, one might say.

A moment of grace with the *Dézaley-Marsens Grand Cru 1996* from Frères Dubois. A legendary Chasselas from the steep UNESCO-listed terraces of Lavaux. Nearly thirty years of cellaring have forged a rare complexity and a depth few would believe possible from this grape variety. A wine that commands silence.

The Valais speaks with power and character through the *Syrah 2016* from Cave des Amandiers — generous, spiced, sun-drenched, in the image of this southward-facing canton and its wines of great distinction.

A gift from Zurich: the *Pinot Gris 2024* from Domaine Guichard serves as a reminder that German-speaking Switzerland also produces wines of considerable quality — fresh, precise, with a mineral tension that piques the curiosity.

The meal draws to a close on a note of sweetness and poetry with the *Pinot Muté 2023* from Weingut Donatsch, from the Grisons. This discreetly characterful fortified wine concludes the evening with the same understated elegance that has graced it from start to finish.

This evening, Swiss viticulture revealed itself in all its splendour.



Franck & Sarah

For over five years, this radiant couple has turned gastronomy into a family celebration! Without any exaggeration, one truly feels at Sarah Benahmed and Franck Pelux's Table as though one were at home: it is generous, warm, delightful, and one leaves happy!

"Sometimes lunchtime guests linger at the table, and when they realise it is six in the evening, they apologise for still being there, as though time had stood still. I keep telling them it is the finest compliment they could ever give us."

_ Sarah Benahmed

In the kitchen, Franck Pelux cultivates gustatory emotion and spontaneity. The memory of flavour, or the flavours of memory, are the guiding threads of his work. It all begins with what he considers the foundation of every dish: the sauce, his great passion: vinaigrette, stock, fish jus, and everything that provides the binding element in the plate. Patience is required to craft a great sauce. One must concentrate, build depth. It takes time, and love too.

The sauce is there; now it must be dressed. Franck dives into his childhood memories and his travels; Sarah draws him into hers; together they evoke the taste of an Asian alleyway or a lobster grilled on a Philippine beach... and from this emerges a reinvented variation of tagine, couscous, pot-au-feu, pho or ramen. Their emotions become ours, an transporting and comforting mise en abyme.

In the dining room, Sarah Benahmed delights at every service in watching her guests' eyes widen with joy at the first bite. The same pure delight she felt as a child when her sisters and her mother would discover on the kitchen table the cake she had prepared with boundless affection. She was born with it: this indescribable passion for bringing pleasure to others.

When she fell in love with Franck, life together was instantly obvious, the shared project inevitable. Courchevel, Saint-Tropez, Beijing, Strasbourg, Lausanne. One child. Two children. Top Chef finalist in 2017 for him; best gastronomic restaurant in the world according to TripAdvisor in 2018 with Le Crocodile in Strasbourg; twice awarded the prize for best service by the Michelin Guide for her; 2 stars at La Table du Lausanne Palace and 17/20 GaultMillau Suisse. Their secret?

"To remain true to ourselves and to encourage, support, recognise and cherish our teams. Never let the ego enter the equation. The more you give, the more life gives back."

_ Franck Pelux



LAUSANNE PALACE

LA TABLE

SARAH ET FRANCK PELUX



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Closed Sunday to Tuesday.

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