

# FOR ITS THIRD RESIDENCE AT LA TABLE DES CHEFS, MAISON MUMM WELCOMES A MICHELIN-STARRED CHEF



On 2<sup>nd</sup> December, Chef Kelly Rangama, who has one Michelin star, will take over from Florian Barbarot at La Table des Chefs, the year-round Mumm restaurant in Reims.

La Table des Chefs has a novel concept, designed like an artists' residence, and will be continuing its gastronomic travels on 2<sup>nd</sup> December, with Kelly Rangama. Awarded one Michelin star for Le Faham, her restaurant in the Batignolles neighbourhood of Paris, her innovative three-month experience offers a journey to the far reaches of overseas France, centred around her modern culinary universe and G.H. Mumm's cuvées. Voted the World's Best Sommelier in February 2023, Raimonds Tomsons is continuing his collaboration with Mumm, producing the wine and champagne menu at La Table des Chefs all year round. He will showcase the blend of know-how and excellence that has been representative of Mumm for nearly 200 years, illustrating its capacity to innovate while protecting its heritage.

# A COMMUNITY OF CHEFS BROUGHT TOGETHER BY MAISON MUMM

Throughout the year, on invitation from Mumm, well-known or emerging young Chefs share their culinary inspirations and showcase their creativity at La Table des Chefs – a genuine community of talents expressing a multi-faceted, inventive, surprising cuisine.

Every three months, another Chef takes up the residence. This gastronomic restaurant concept, designed by Maison Mumm in Reims, focuses on people within a collective, collaborative experience, with a special focus on sustainable development and the reputation of the Champagne terroir, favouring local, fresh, seasonal produce.



# PORTRAIT OF THE THIRD RESIDENT OF LA TABLE DES CHEFS

Following the rising star Mallory Gabsi and the creative, curious young chef Florian Barbarot, it's the turn of the Michelin-starred Kelly Rangama to take over the kitchen at La Table des Chefs in Reims, from 2 December. When speaking about her entry into the gastronomic world, the young chef immediately mentions three inspiring figures who have become genuine mentors. Firstly, her father, who passed on his love for the flavours and products of La Réunion. Secondly, the Meilleur Ouvrier de France Éric Robert, who she met as a student at the École Ferrandi. And lastly, Thomas Boullault who, after a few years at L'Arôme, the Michelin-starred Parisian restaurant, promoted her from trainee to sous-chef. This early support helped to shape her culinary style and develop her unique vision of gastronomy.

In 2019, together with her husband, pastry chef Jérôme Devreese, she opened Le Faham, which was very quickly awarded its first star by the Michelin judges, in recognition of its modern cuisine and spirit of innovation.



***“OUR MENU HAS A COMMON THEME THAT RUNS RIGHT THROUGH THE MEAL. OUR STRONG VISION IS CONSISTENT FROM THE STARTER TO THE DESSERT AND WILL NOT DISAPPOINT THE CUSTOMER AT ANY POINT. IT’S A CONTINUAL LEARNING EXPERIENCE, FULL OF SURPRISES.”***

— Kelly Rangama.

# INCESSANT SEARCH FOR INNOVATION

Kelly Rangama plays a full role in the explorations of La Table des Chefs, sharing her sense of discovery and innovation. Her unique gastronomic vision, informed by a journey to the heart of the Indian Ocean, is a perfect fit for Mumm's innovative character and premium champagnes. While seeking a balance with the different cuvées, her gastronomic menu with exotic accents - in 3, 4 or 6 sequences - is a unique experience, a perfect match for the richness of the terroir. Kelly Rangama's menu is available 4 days out of 7 at lunch and dinner, accompanied by Mumm Cordon Rouge and Mumm RSRV Blanc de Blancs 2015 cuvées. It's a sun-kissed escape of Caribbean flavours, featuring multiple surprises such as Kaffir lime, rose geranium and coriander. Patagonian toothfish with lemon rougail and bacon foam is the centrepiece, a fish that is symbolic of La Réunion. The main course is preceded by Scallops carpaccio with lychee petals and Kaffir lime, or fried Cep mushrooms with smoked beetroot seasoning and fresh walnuts. For dessert, mango is blended with lemon/vanilla sorbet and coriander cream, for a fully consistent end to the meal.



***“I ADORE CHAMPAGNE. I FELL IN LOVE WITH MAISON MUMM’S SPIRIT OF CONTINUAL INNOVATION IN THE WAY IT CREATES AND BLENDS ITS WINES. OUR TWO WORLDS ARE A PERFECT MATCH. IT’S THE FIRST TIME THAT MUMM HAS WORKED WITH A FEMALE CHEF, AND SO FOR ME IT’S A GREAT HONOUR, AS WELL AS A CHALLENGE.”*** — Kelly Rangama.

Raimonds Tomsons, the World's Best Sommelier of 2023 and a friend to Mumm since 2017, is also embarking on the gastronomic odyssey at La Table des Chefs. For the new chef's residence, he has specifically selected champagne pairings that highlight the delicacy and aromatic identity of the dishes. The sommelier will also be introducing several old vintages from the G.H. Mumm wine library. The wine menu has been expanded, showcasing both the major French winegrowing regions as well as wines from Europe and the New World. It invites guests to make new discoveries, is balanced enough to satisfy novices and connoisseurs, and changes according to the Chef in residence.

***“MUMM OWNS SOME EXCEPTIONAL PINOT NOIR TERROIRS AND HAS DEVELOPED REMARKABLE EXPERTISE IN THIS GRAPE VARIETY, WITH THE ABILITY TO TRANSLATE ITS FULL DEPTH AND NUANCE. G.H. MUMM CHAMPAGNES ARE DELICATE, HIGH QUALITY, GASTRONOMIC WINES, AND THIS IS WHAT I TRY TO ILLUSTRATE AT LA TABLE DES CHEFS. KELLY RANGAMA’S GASTRONOMIC SIGNATURE AND THE RICH FLAVOURS IN HER DISHES INSPIRE WINE AND FOOD PAIRINGS THAT ARE BOTH EXCELLENT AND UNIQUE.”*** — Raimonds Tomsons



**Reservations are now open at La Table des Chefs and space is limited:**

**Open for lunch on Monday and from Thursday lunch until Saturday evening**

<https://www.mumm.com/fr-fr/la-table-des-chefs-mumm/?avp=0>

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Follow us on IG [@laTabledesChefs.Mumm](https://www.instagram.com/laTabledesChefs.Mumm)

## ABOUT MAISON MUMM

Mumm is part of Martell Mumm Perrier-Jouët, the prestigious cognac and champagne branch of Pernod Ricard, the world No. 2 in wines and spirits. With a remarkable heritage dating back to 1827, G.H. Mumm is the leading Super Premium Champagne House in France and the third in the world\*. Recognisable by its red ribbon embedded in the bottle, Mumm Grand Cordon champagne, a genuine technical feat, perfectly embodies the House spirit: the strength and structure of Pinot Noir, continually innovating and challenging. \*IWSR 2019

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