

TOM MEYER IN SPRING RESIDENCE AT MAISON MUMM



For the entire spring season, Tom Meyer will take charge of the kitchen at La Table des Chefs in Reims, starting in March. This powerful talent promises a cuisine of unique gastronomic explorations.

The fourth chef invited to Maison Mumm's culinary residency, Tom Meyer fully shares its spirit, that of a place devoted entirely to the discreet charm of a singular and creative experience. Talented beyond his years, Tom Meyer is one of the most convincing incarnations of the programme.

AN IRRESISTIBLE RISE

With an impressive trajectory blending precociousness and maturity, Meyer is considered one of the future icons of French cuisine. Hailing from the Jura region and son of a restaurateur, he got an early start in the kitchen sharpening his virtuosic skills at the revered stoves of Anne-Sophie Pic, the Maison Lameloise, Joël Robuchon, the Chèvre d'Or in Èze and the Hotel de Ville in Crissier. He has an intuitive understanding of the craft as well as an authentic sensitivity to cooking and a temperament that makes a great chef.

"I did a lot of sports and competitions, which continues to push me in my career towards the challenge, the taste of going further", Meyer says. At only 30 years old, he is already collecting professional recognition like being named a Meilleur Ouvrier de France and earning his first Michelin star in the same year, just three short years after opening Granite, his restaurant in the heart of the Marais, an icon of the new gastronomic scene of Paris.



A FABULOUS CULINARY IMAGINATION

“BY INVESTING IN LA TABLE DES CHEFS, I FIND MYSELF IN A WONDERFUL ELEMENT, THAT OF MAISON MUMM AND MY OWN”, MEYER SAYS.

“I’M AT THE HEART OF A PLACE THAT IS SPECIAL, SENSITIVE, COMING ALIVE AROUND ONE OF THOSE CARTE BLANCHE MENUS THAT ALLOWS ME TO COOK UP SURPRISE. A UNIQUE TABLE WHERE THE CHEF AND THE PUBLIC MEET TOGETHER TO SHARE A SPECIAL MOMENT. IN MY CUISINE, THE RECIPE TELLS A STORY THAT THE PLATE DIRECTS”.

He is recognised today for his sensitivity to products and their seasonality, to the science of cooking and a sixth sense when it comes to refining sauces and combinations.



In Reims, in the dining rooms and the garden of La Table des Chefs, Meyer’s carte blanche menu invites us into a gourmet fantasy, which instantly evokes sensitivity and sensation. Lobster comes alive in an unexpected river of sorrel with a bud of currant and marigold, while the first green asparagus is unveiled beneath a sabayon with hazelnut and lavender.

The odyssey continues with a Roscoff crab in its jus, perfumed with woody vanilla and Mexican tarragon and paired with arctic char, fresh from the current of its lake, adorned with an XO condiment, pine and juniper berry-infused beurre blanc. Then, a farm hen in white wine frolics through a field of morel and meadowsweet. As a prologue to this epic, raw Tulakalum chocolate and cacao nibs are elevated with citrus and green pepper.

AN EXTENSION OF THE WORLD OF CHAMPAGNE

Raimonds Tomson, World's Best Sommelier 2023 and friend of Maison Mumm since 2017, accompanies Meyer's menu with treasures from the G.H. Mumm Oenotheque and new cuvees.

To accompany the lobster of the first course, Tomson has selected Fantastique 2022 of Sainte Marguerite en Provence, a rosé. The power of different terroirs, notably those of the Pinot Noir which is so dear to the Maison, allows us to project ourselves towards new horizons two dishes later with the temperament of Mumm RSRV Blanc de Blancs 2015, adding umami-esque bubbles to the crab. And there's the Sandeman sherry port, which spices up the cacaos in the dessert.

The wine cellar is full of surprises and expands with each new residence. The power of different terroirs, notably those of the Pinot Noir which is so dear to the Maison, allows us to project ourselves towards new horizons.

FROM ONE ADVENTURE TO ANOTHER

Today, Tom Meyer is unpacking his knives at Maison Mumm as one would their luggage. And tomorrow? Imagined as a journey to the edge of desire, a gourmet adventure in a single destination, a table where near and far come together, La Table des Chefs de Maison Mumm is already whispering about what comes next: a summer in the company of Sato Hideaki, an astonishing and explosive triple-starred chef from Hong Kong; an autumn and winter with Victor Mercier, of the new guard of Paris, sporting his first star and full of promise of a sparkling stay in Reims.



VISIT LA TABLE DES CHEFS

Reservations are open and spaces are limited:

Open Monday lunch and from Thursday lunch to Saturday dinner

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

Contact for all information: latabledeschefs@mumm.com

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

ABOUT MAISON MUMM

Mumm is part of Martell Mumm Perrier-Jouët, the prestigious cognac and champagne business of Pernod Ricard, the world's n°2 in wines and spirits. With its distinguished heritage dating back to 1827, Mumm is the leading international champagne House in France and third worldwide*. Mumm Grand Cordon pays tribute to the iconic red sash – indented in the glass as part of a whole series of innovations. The revolutionary bottle is the perfect embodiment of the spirit of the House associated with audacious challenges and ground-breaking endeavours. * IWSR 2016

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