



Meet Michelin star chef Marc Strebel – Swiss Gastronomic Week, La Maison du Village

- 1. What is special about the menu you are designing for the Swiss Gastronomic Week at TRB Forbidden City? What are your inspirations for the menu?**

The menu is made with dishes we serve at our restaurant, composed of products we were able to find in China. The idea was to show that in Switzerland, we propose creative & gastronomic food, and not only traditional meal.
- 2. What are the iconic dishes from La Maison du Village on the menu at the Gastronomic Week? How is your cuisine influenced by the location where you are from?**

We don't really have iconic dishes, but for this menu, we choose different dishes that our guests especially enjoyed or that have surprised people. My cuisine is influenced by our everyday food, and by the respect of the fact that some products are not reachable all year round, but only seasonally.
- 3. For the Swiss Gastronomic Week at TRB Forbidden City, which ingredients will you import specifically from Switzerland?**

The menu is made with dishes we serve at our restaurant, composed of products we were able to find in China. The idea was to show that in Switzerland, we propose creative & gastronomic food, and not only traditional meal. We imported an artisanal Absinthe made just a few kilometers away from our restaurant, exclusively with herbs from our region.
- 4. Through the menu, what kind of impressions would like food critics or average diners to have about your cooking or Swiss gastronomy?**

I wish they will enjoy the food and be surprised by some uncommon association of ingredients.
- 5. What is 'Swiss cuisine' to you? How would you describe your style of cooking?**

Typical Swiss cuisine is simple and convivial meal (like cheese fondue, raclette, rösti). I would describe my style of cooking as local, using fresh and seasonal products and only homemade preparation.
- 6. Where do you find inspirations? How do you and the team at La Maison du Village stay creative and meet the needs of critical diners?**

It comes from everywhere. I get inspired by our local producers, eating in different fine dining restaurants, reading books, street food, Instagram, ... Sharing each other's experiences with the team is important to stay creative. Critics are not always easy to manage with, but they make us grow.
- 7. Is it the first time you will come to China? What do you know about Chinese food?**

It's my first time in China. In Europe, I have the feeling that we group all the Asian food together. I don't really know the Chinese food, but I know that street food seems to be important in your culture.
- 8. What are your expectations of the Swiss Gastronomic Week at TRB Forbidden City?**

Meet new people, discover another country & culture and find some new inspirations.