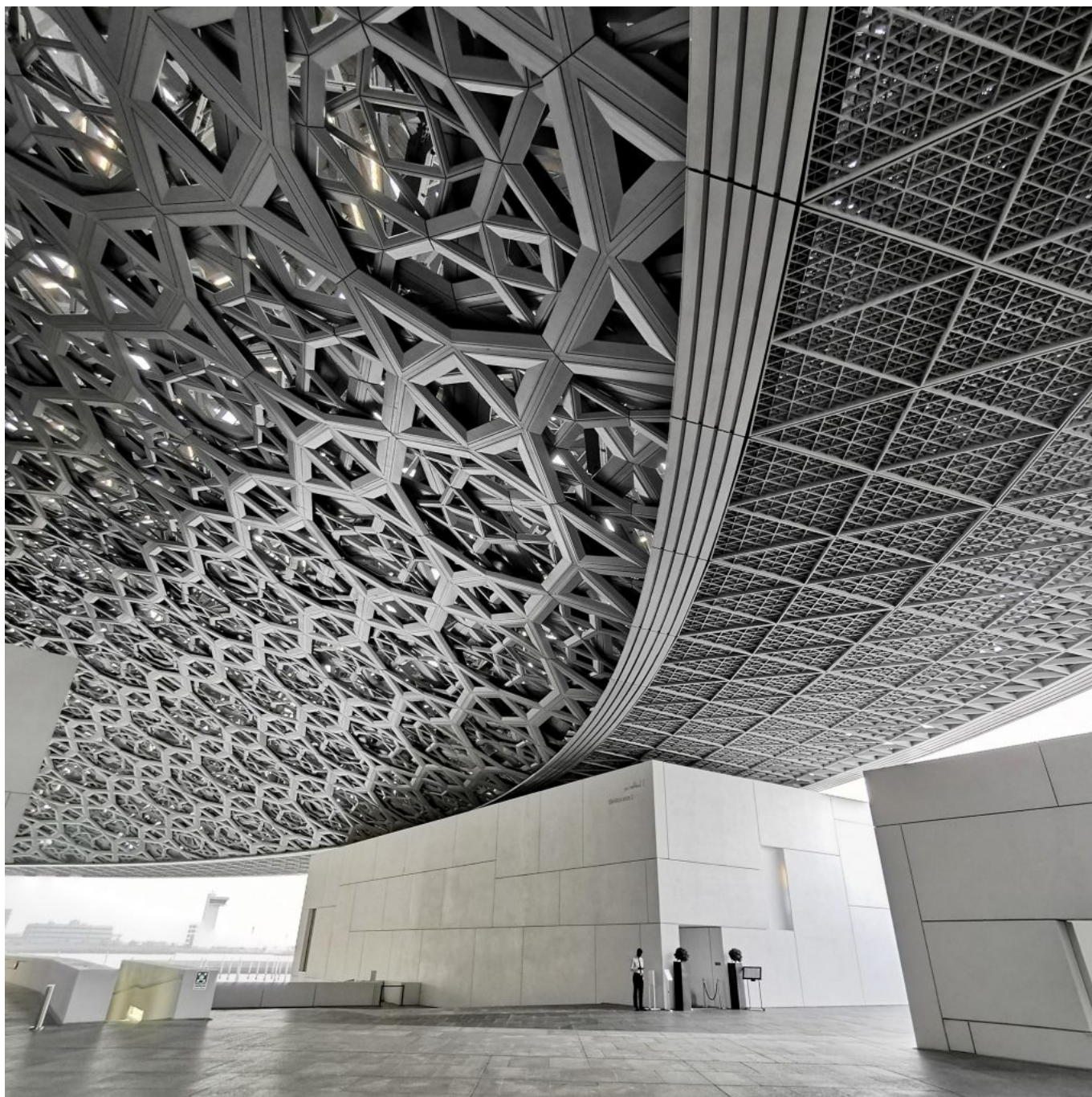


Michelin Stars are the Ph.Ds of the culinary world, and they represent the apex of excellence that a Chef can aspire to – and as to 3-Michelin starred Chefs, well, that's basically a Nobel Prize of the Kitchens...

And if you were a French 3-starred Chef, where in Abu Dhabi could you possibly locate your prestigious restaurant?



Indeed, there is the entrance to Fouquet's Abu Dhabi.

The dining halls and terrace are rooftop of the Louvre Abu Dhabi, facing south and west, towards the capital city of the UAE and the setting sun.

Outdoors...



... and indoors



Abu Dhabi has come a long way in its development, and the Cultural District on Saadiyat Island now hosts both the world's eminent visual arts museum, the Louvre Abu Dhabi, as well as Fouquet's restaurant, representing world-class culinary arts.

In fact, dining at Fouquet's is a privilege of refined culture - besides the comparison to the Louvre exhibitions, visiting Fouquet's is like attending a premiere at the Teatro alla Scala, or the performance of Swan Lake ballet at the Royal Opera House in London.

I would say that experiencing dining at Fouquet's is a necessary pilgrimage for gourmets in the UAE, and even the region.



Because it is not only about the food – Fouquet's is a representation of hundreds of years of the most sophisticated dining on the planet.

And it's true Abu Dhabi is blessed with many excellent restaurants, several at silver level of service – but Fouquet's is different, in the details, in the *savoir faire*: the gracious way of doing something – and also the confidence to challenge the status quo, to push beyond.

And really that is what Abu Dhabi is all about – strong roots of tradition that elevate the aspirations to reach beyond the impossible.

For instance – a small detail, most of us would not even notice, I suppose – but did you observe the silverware copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prosett@weekenduae.com

positioning in the previous photo?

Fork tines down... if you consulted the original, continental, etiquette guide, you would find that indeed that is the correct placement, since that is how the fork is held naturally in the hand; however, in 23 years in UAE this is the first time I see it.

That is no accident - it is the good Chef Pierre Gagnaire telegraphing his intentions: Here we do things properly - my way!



In fact, the dining experience at Fouquet's is impeccable and craftily curated, from the entrance displaying the desserts of the day...



... to the elegant decor and seating options...





...including a private room, if requested.



... to the quality of the arrangements at the table,



and especially for the dignified service provided.

Knowledgeable and courteous staff are on hand to provide recommendations and make sure your meal will remain in memory for times to come.

At our table, the young M. Emeric Michelon guided us ably.



The menu we selected was a bespoke representation of dishes inspired by Emirati cuisine, presented for Iftar
copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

during the Holy Month of Ramadan, but naturally also the à la carte options remain available as well.

Non-alcoholic, of course, but you may request that your meal be accompanied by an exquisite pairing of top-quality French champagnes and wines, if you prefer.



The starter was a unique interpretation of the beloved hummus, a Middle-Eastern favorite – though at Fouquet's be prepared for surprises!

I won't comment further on the cuisine, in order for you to approach the culinary experience with an open mind, and a fresh palate – suffice it to say, three Michelin stars do not fall out of the sky, and the dishes are probably going to be the most delicious you have ever tasted in your life.

copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

Try, and let me know.



Above, white bean and sesame seed puree, served with garden herbs; accompanied by a serving of local tiger prawn fritters, below.



For mains, a succulent and super-tender lamb shoulder, served with lentils and kale...



...and we dipped into the main menu to try the chicken with mashed potatoes, morel cream, and pearl onions (a masterpiece - morels are Spring mushrooms, very delicate and hard to find; in fact, they are prized and considered within the same league as truffles).



I would certainly recommend Fouquet's set menus, but I think that while you are there, not extending your reach to sample any of the epicurean delights à la carte would be a missed opportunity!

Similarly, trust in the expertise of your maître d' - because it is not every day you can avail of the guidance of graduates from some of France's best culinary academies, particularly in terms of wine pairing.

The dessert wine was simply exceptional.



And so your dining experience comes to an end, and to call it fine-dining somehow does not even do it justice.

Dining at Fouquet's, either at the original restaurant on the Champs-Élysées in Paris or at Fouquet's Abu Dhabi nestled in the Louvre, is instead in a class of its own - incomparable in its delicacies and a marvelous, unforgettable, gift for the person who appreciates the finest things in life.

copyright Paolo Rossetti, ask first for reproduction of contents (text, photos, etc.) - prossett@weekenduae.com

