



hôtel palafitte
restaurant | la table

COMMUNIQUE DE PRESSE

LA TABLE DU PALAFITTE WELCOMES NEW HEAD CHEF

Ludovic Pigeat, 38, has just arrived as the new chef at La Table du Palafitte, the restaurant of the Hotel Palafitte, Europe's only overwater hotel, on the shore of Switzerland's Lake Neuchatel.

His "cuisine of emotion" inaugurates a new era at La Table du Palafitte. Pigeat (pronounced "Pea-Jah") was raised in Paris by a father who was a brasserie chef in love with veal blanquette, and a Portuguese mother whose specialty was preparing a simple bread soup. Within days of his arrival in Neuchatel, Pigeat was already receiving applause from gastronomes as a result not only of his experience gained cooking in the finest restaurants of Paris, but also of his "fantasy style" that fuses French gastronomy with the cuisines of Asia.

One of the dishes that captures his desire to offer new tastes to the shores of Lake Neuchâtel is sea bass impeccably roasted then accompanied by eggplant caviar. "I take a large purple eggplant, let it steam, cover it with miso butter and burn it in a naked flame," he explains. "This creamy white vegetable intriguingly matches the flesh of the fish," he continues, and I present it in a way that makes the two products instantly readable, a sort of synthesis of two of my" flagship starters."

The first starter, a tuna tartare enhanced with coriander and lime, is topped with crunchy and colorful vegetable spaghetti. It rests on a heap of guacamole whose ponzu sauce adds a pleasing Asian dynamic. "And then the second starter," continues Pigeat, "takes you to the shores of the Mediterranean, with super al dente ravioli: little purses enclosing a creamy eggplant stuffing refined with tomato water." The eggplant is the common thread in Pigeat's meals.

The meticulous presentation of his first courses followed by the long-lasting taste of his main dishes offer a kind of biography of his career at some of Paris' palaces of haute cuisine: from the rebirth of the Hotel Lutetia, to Le Tout Paris (the high-end brasserie of the Hotel Cheval Blanc), and his most recent position as sous-chef at Geneva's La Réserve.

From a very young age, he wanted to become a chef...but his parents discouraged him, fearing that his dedication to the constant work would be overwhelming. But at 25, after earning a bachelor's degree in history, Pigeat resumed accelerated training and found himself in the luxurious world of Brasserie Ladurée on Paris' Champs-Élysées, where he quickly progressed to demi-chef de partie. After Ladurée, came two years in the United States, where he further developed his comfort with the life of a chef...the perfect preparation for his new role at La Table du Palafitte.

ADMIRATION AND HUMILITY

Ludovic Pigeat has particular admiration for two chefs he considers his idols: Pascal Barbot of Paris' L'Astrance, who earned a Michelin star in 2023 for his unique method of integrating Asian flavors into his dishes; and Kei Kobayashi whose "high-flying" cuisine earned him three Michelin stars at his Restaurant Pei in Paris. Pigeat dreams of reaching similar summits of excellence. As he says, "I am determined to find my place, but always with humility, valuing and respecting my entire team."

Phototèque :

<https://www.dropbox.com/scl/fo/zx9pmo2dshanvfidpvzys/ALjR0SQzAuP7UwCHC2lfVfo?rlkey=jlzybi1kb2lwwxz756s82iez2&st=zm7xats7&dl=0>

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