

PASCAL EVEN

Chef Pascal Even is the food brain behind the success of BELLEVUE and also runs the vibrant menus of the successful GAZETTE brasseries and MAISON Caterers.

**Pascal was born & raised in Brittany,
a pure local product, just as he likes it....**

Native to the small fishing village of Paimpol, he started his career with local gastronomic restaurants before making the big move to Paris where he spent time with world renowned Restaurant Institution LUCAS CARTON'S 3 Michelin Star restaurant on the Place de la Madeleine, he then move on to another famous chef at the "Carre de Feuillant" before meeting the person who was going to have the greatest impact on his career: Parisian cooking star Michel Rostang.

Pascal started in Monsieur Rostang's 2 star restaurant and went on to take charge of most of his new venture and consultancy contracts, this took

him through France, the Caribbean, Greece and finally London where he decided to settle, taking charge of all food operations for the Meridien on Piccadilly as the Executive chef.

After 5 years Pascal took over the Bleeding Heart complex in Farringdon, taking its food operations to a new level with 3 restaurants, 1 bistro and created a very successful outside catering and event operation as well.

Pascal created Gazette in January 2007 and the BELLEVUE flagship in 2013.

