



D I N I N G

*with*

*the Stars*

SEVENTH EDITION

8 JEUNES RESTAURATEURS FOR A UNIQUE EXPERIENCE

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January - April 2022

**JRE**  
JEUNES RESTAURATEURS

DIAMONDS

ATHURUGA  
MALDIVES



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SEVENTH EDITION



WATER VILLA RESTAURANT | DIAMONDS ATHURUGA, MALDIVES

*January - April 2022*

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Filippo Saporito  
Jürgen Csencsits

Annett Teich  
Roland Suciú

Markus Pape  
Luka Košir

Boy Schuiling  
Jo Grootaers







# FILIPPO SAPORITO

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*Jeunes Restaurateurs*

LA LEGGENDA DEI FRATI FIRENZE - ITALY

La Leggenda dei Frati restaurant is located within the museum complex of Villa Bardini in Florence. The 1600 Villa is surrounded by a beautiful garden of ancient olive trees and fruit trees. Chef Filippo Saporito runs here a traditional cuisine with a touch of modernity and the highest attention to the best seasonal and eco-friendly products. He wants his guests to have a full multisensory and cultural experience. The cuisine of La Leggenda dei Frati is innovative, although deeply rooted in the gastronomic culture of the territory, with particular attention to the research and respect of local raw ingredients.

27/12 - 09/01

*Athuruga*



# JÜRGEN CSENC SITS

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*Jeunes Restaurateurs*

RESTAURANT CSENC SITS HARMISCH - AUSTRIA

Jürgens'cuisine is a tribute to his origins. Pannonian harmony. Elevated, but not out of the ordinary. Contemporary and seasonal.

You'll find restaurant Csencsits right in the heart of Southern Burgenland, near the Hungarian border. Throughout the years, this location has evolved into a splendid gourmet address, idyllically surrounded by woodlands and vineyards. Before opening his own restaurant, chef Jürgen was the sous-chef at renowned restaurant Taubenkobel for many years. This experience was the perfect foundation for where chef Jürgen is today: at his very own cuisine, showcasing how rich, modern and meticulous Burgenland cooking can look and taste.

10/01 - 23/01

*Athuruga*





# ANNETT TEICH

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*Jeunes Restaurateurs*

RESTAURANT BK MONTAGNAC - FRANCE

Annett Teich is known for her innovative cuisine. Her signature cooking style is distinguished by carefully selected, high-quality materials and her many travels and discoveries. Made from fresh products and exceptional meats such as the ribeye of the Livar dry-aged pig, picanha of the Rubia Gallega which has been matured for 120 days, faux-filet of Scottish lamb roasted on hay, her dishes are fine and subtle. She has been mentioned as an 'Exemplary Female Chef to Follow' in the new guide 'Cheffes, 500 Femmes qui changent les Cuisines de France'.

24/01 - 06/02

*Athuruga*



# ROLAND SUCIU

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*Jeunes Restaurateurs*

BARACCA CLUJ-NAPOCA - ROMANIA

Located in downtown Cluj-Napoca, Baracca restaurant is the place where architecture, design and passion for life, offer the perfect setting to demonstrate love for gastronomy and quality ingredients. With a free and modern approach chef Suciu's cuisine is based on a creative cooking style associated and supported by carefully selected ingredients. He focuses on cooking techniques that preserve the integrity of the raw material used and the optimization of nutritional values.

The result is a contemporary kitchen that supports healthy living.

07/02 - 20/02

*Athuruga*





## MARKUS PAPE

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*Jeunes Restaurateurs*

MEISENHEIMER HOF MEISENHEIM - GERMANY

Markus Pape grew up in Sauerland, inspired by his grandmother's cooking style, that gave him a sense of the gems you can find your own garden. He runs the kitchen of the Meisenheimer Hof, spoiling his guests with regional delights, just like his grandmother used to do. Located in the historic town of Meisenheim, in the most important wine growing region of Germany, his restaurant has its own winery and the guests can enjoy the wine in the wine bar or in the wine cellar of the house.

21/02 - 06/03

*Athuruga*



# LUKA KOŠIR

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*Jeunes Restaurateurs*  
GRIČ HORJUL - SLOVENIA

Grič is located in the village of Šentjošt, about 20 km out of Ljubljana. Chef Luka Košir has run it since 2009. The food served at the restaurant is localised to the estates around the restaurant, with only a handful of rare exceptions. The cuisine served at Grič has strong connection with local tradition and historical heritage, fused with modern cuisine. Since 2021 Luka has been rewarded a Michelin star.

07/03 - 20/03

*Athuruga*





## BOY SCHUILING

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*Jeunes Restaurateurs*

'T PAKHUUS OUDESCHILD - THE NETHERLANDS

Chef Boy Schuiling was brought up with the love for the hospitality industry. He trains to become a specialised restaurant chef, from beach pavilion to Michelin-Starred restaurant and on to his own business. And that dream comes true..

On 2015 he opened his own restaurant: Restaurant 't Pakhuus, a 16th century Zaans grain warehouse completely rebuilt in the harbour of Oudeschild, the best address for fish lovers.

21/03 - 03/04

*Athuruga*



# JO GROOTAERS

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*Jeunes Restaurateurs*

ALTERMEZZO TONGEREN - BELGIUM

He was only 19 when he joined the Altermezzo Brigade to develop a highly technical and creative style of cooking. In 2018, he was awarded the prize of the best young chef of the year by the Michelin Guide. The same year, the Guide gives him his first star. Today Jo Grootaers, 28 years old and chef at the Altermezzo restaurant, shares his culinary world with creative dishes and intuitive recipes. What stimulate the senses of lovers and gourmets.

04/04 - 17/04

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