

BAUSCHER in the Pageou Restaurant:

Interview with Michelin-starred Chef Ali Güngörmüş: Modern Interpretations of Oriental Dishes

Munich, Germany, March 2015. “Look into the sun, look into the day” – this is the literal translation of Ali Güngörmüş’ family name. In his restaurant Pageou, which opened in Munich in October, the Michelin-starred chef with roots in Turkey makes this philosophy a reality: He serves creative meals infused with the aromas of Mediterranean and Oriental cuisine to his guests on the finest BAUSCHER porcelain. Here, Güngörmüş relies on the understated aesthetics of the highly elegant *Purity* porcelain collection, which is a perfect fit for Pageou’s attractive open, light and inviting concept. The restaurant has room for approx. 70 guests dining à la carte, private functions of 100 people or cocktail receptions for around 150 guests.

Mr Güngörmüş, what makes your restaurant, Pageou, so unique?

Ali Güngörmüş: My head chef Elisabeth Anetseder prepares meals in the restaurant that are inspired by the Oriental dishes served in my birth place. This also explains the name chosen for the restaurant: “Pageou” is the name of the village in Eastern Anatolia where I lived until the age of ten. Everything we ate there was fresh. My mother’s lamb dishes or the bread baked by my grandmother still provide inspiration for my culinary creations today and I interpret and present them in a modern way at Pageou.

What is especially important for you personally when creating and presenting your meals?

Güngörmüş: The most important aspects are the quality of the food and how it tastes. I would like guests to appreciate the meals, to enjoy what is pleasing to their palate and to be able to relax in a natural and open atmosphere. Of course, a relaxed atmosphere also includes presenting meals in a certain way.

The atmosphere at Pageou is different to that in my Michelin-starred Le Canard Nouveau restaurant in Hamburg – it is a little more relaxed. The upscale but still classic approach can be seen in every detail in our restaurant, also in the porcelain that provides the staging for our culinary creations. Here, the traditional brand of BAUSCHER completely convinced me and my team because of its design, quality, functionality and service. BAUSCHER moves with the times, however its modern approach is pleasantly timeless and understated.

You selected the new *Purity* collection as your porcelain. What were the most important aspects of this collection that convinced you?

Güngörmüş: The classic elegance and delicateness, since *Purity* combines a delicate appearance with the benefits of robust, hard porcelain. For me personally the most remarkable features of the *Purity* collection are the beautiful wide rim plates. The current trend is to use the rim for arranging food.

Aside from the design it is important for us that the porcelain can withstand the daily stresses of our kitchen. *Purity* has been handling them very well for six months now and has convinced our staff because of its ease of handling and our guests with its flawless elegance.

How many BAUSCHER pieces are you currently using?

Güngörmüş: More than 1,500 pieces – such as plates, cups, bowls, teapots and pourers that have been stylishly personalized with Pageou logos. It is important to have a certain number of different porcelain pieces to be able to present food creatively. The ability to combine pieces is also a criterion for selecting porcelain.

Last but not least: Is there some type of “golden rule” for presenting meals?

Güngörmüş: Yes, thumb prints on plates are an absolute no-no.

About Ali Güngörmüş

Ali Güngörmüş, 38, arrived in Munich at the age of 10, the child of a guest worker from the Eastern Anatolian village of Pageou. Since starting out as an apprentice chef he has cooked his way up into the top league of the German gastronomy scene. Today, he can look back over many prestigious awards, among them a Michelin star received in November 2006. In addition, Ali Güngörmüş was one of the “100 Minds of Tomorrow” of the “Land of Ideas” initiative.

About the BAUSCHER *Purity* Collection

With its classic aesthetic and delicate body, the design of the BAUSCHER *Purity* collection, relying on bold understatement, creates the perfect stage for presenting modern international cuisine. The subtle difference of the new BAUSCHER collection is the lovely delicacy of the Noble China material in interplay with its characteristic, soft BoneWhite color.

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