

**CHEFS' IRISH  
BEEF CLUB**

“ God made food; the devil the cooks ”

*James Joyce's 'Ulysses'*

“ I don't believe he was suggesting that the cooks or chefs were diabolical in nature – not even celebrity chefs – but rather that their skill levels were of such a sublime standard as to defy understanding of mere mortals ”

*His Excellency, Michael D. Higgins, President of Ireland speaking  
at the Chefs' Irish Beef Club Reception, Áras an Uachtaráin  
(President's Residence) 12th June 2013*

“I want the best for my guests and in Ireland you have the grass, you have the climate and for all their lives the cattle graze outside, for me this is very interesting.”

*Jean-Paul Jeunet, Chef, France*



# Introduction



The Chefs' Irish Beef Club is an exclusive international forum which brings together some of Europe's leading Michelin Star chefs who collectively endorse Irish beef.

The Club sees award-winning chefs give pride of place to Irish beef by serving it in their restaurants, some of the finest dining establishments in Europe. Their preference and advocacy for Irish beef enhances its reputation and helps us to position it as a premium product across the continent.

We celebrate that the Club has grown from an ambitious idea to include almost eighty member chefs who are spread across seven Chapters to include Belgium, Britain, France, Germany, Italy, Netherlands and Switzerland.

From Bord Bia's experience what the members enjoy most is the opportunity to learn about how our beef is raised on a natural diet and cared for by Irish beef farmers.

On their visit to this country they have witnessed the grass based agriculture that underlines Irish beef production and indeed enjoyed being welcomed into the homes of farming families across the country. These visits have created a special relationship and an understanding of the importance of producing sustainably.

Bord Bia together with the Irish Food and Drink Industry has set itself the ambition of becoming world leaders in producing sustainable food. We look forward to sharing our journey with you on the Origin Green programme.

A handwritten signature in black ink, appearing to read 'Aidan Cotter', with a stylized flourish at the end.

Aidan Cotter  
Bord Bia, CEO





A group of five men, likely chefs, are standing outdoors in front of a green wall and some foliage. They are all wearing white chef's jackets. The man on the far left is giving a thumbs up. The man next to him is also giving a thumbs up. The man in the center is giving a thumbs up and holding a tray of food. The man next to him is giving a thumbs up. The man on the far right is giving a thumbs up. They are all smiling and looking at the camera. The tray of food contains several small portions of food, including what looks like salmon, vegetables, and bread. The background is a green wall with some foliage on the left side.

## 6 Chefs' Irish Beef Club







**Arc de Triomphe, Paris, November 2012:** Patrick Gauthier, Arnaud Faye, Christophe Moisand, Marc Seignard, Olivier Puchbroussoux, Gilles Ajuelos, Sébastien Gropsellier, Pierre Caillet, Roland Borne, Jean-Paul Jeunet, Gaëtan Colin, Jean-Pierre Cazals, Roland Debuyst, Matthieu Fontaine, Romuald Fassenet.







# Germany

Established 2012



**Shrile, Co. Mayo, August 2012:** Thomas Kammeier, Claudio Urru, Michael Mellet (farmer) and Patrick Bittner.







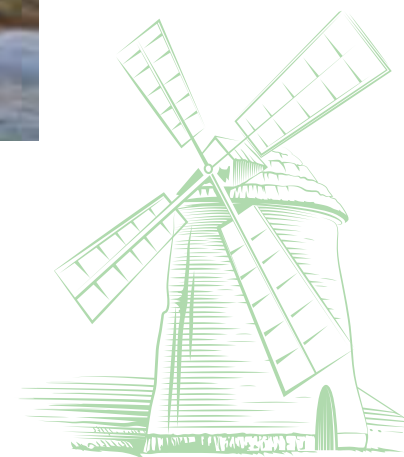
# Netherlands

Established 2004



**Ashford Castle, Co. Mayo, May 2011:** Wilco Berends, Erik de Boer, Alain Alders, Angélique Schmeinck, Michel van der Kroft, Andrès Delpeut, Martijn Kajuter, Jan Klein, Jan-Willem Teunis, Rogér Rasson, Erik van Loo, Gerrit Greveling, Jeroen Granneman, Niven Kunz.







# Switzerland

Established 2012



**Funkes Obstgarten Restaurant, Freinenbach, October 2012:** Tobias Funke, Arno Sgier, Bruno Hurter, Richard Stökli, Heinz Rufibach, Dominic Lambelet, Urs Keller.







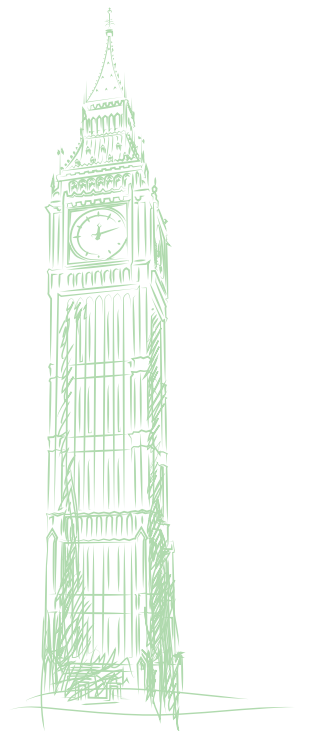


# United Kingdom

Established 2013



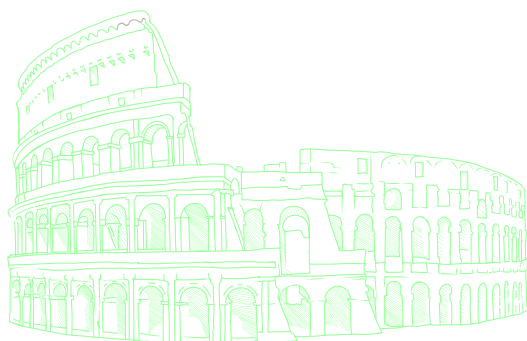
**Irish Embassy, London, May 2014:** Ashley Palmer-Watts, Henry Harris and John Cadieux.







**Osteria della Brugheria Restaurant, Bergamo, March 2014.**







# Sweden

Plans are underway to launch a club in 2015

**Bord Bia**  
Irish Food Board



**Irish Beef Masterclass, Ett Hem, Stockholm, February 2014.**



# Bocuse d'Or

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In 2013 Irish beef was selected as the key ingredient for the Bocuse d'Or international culinary competition.









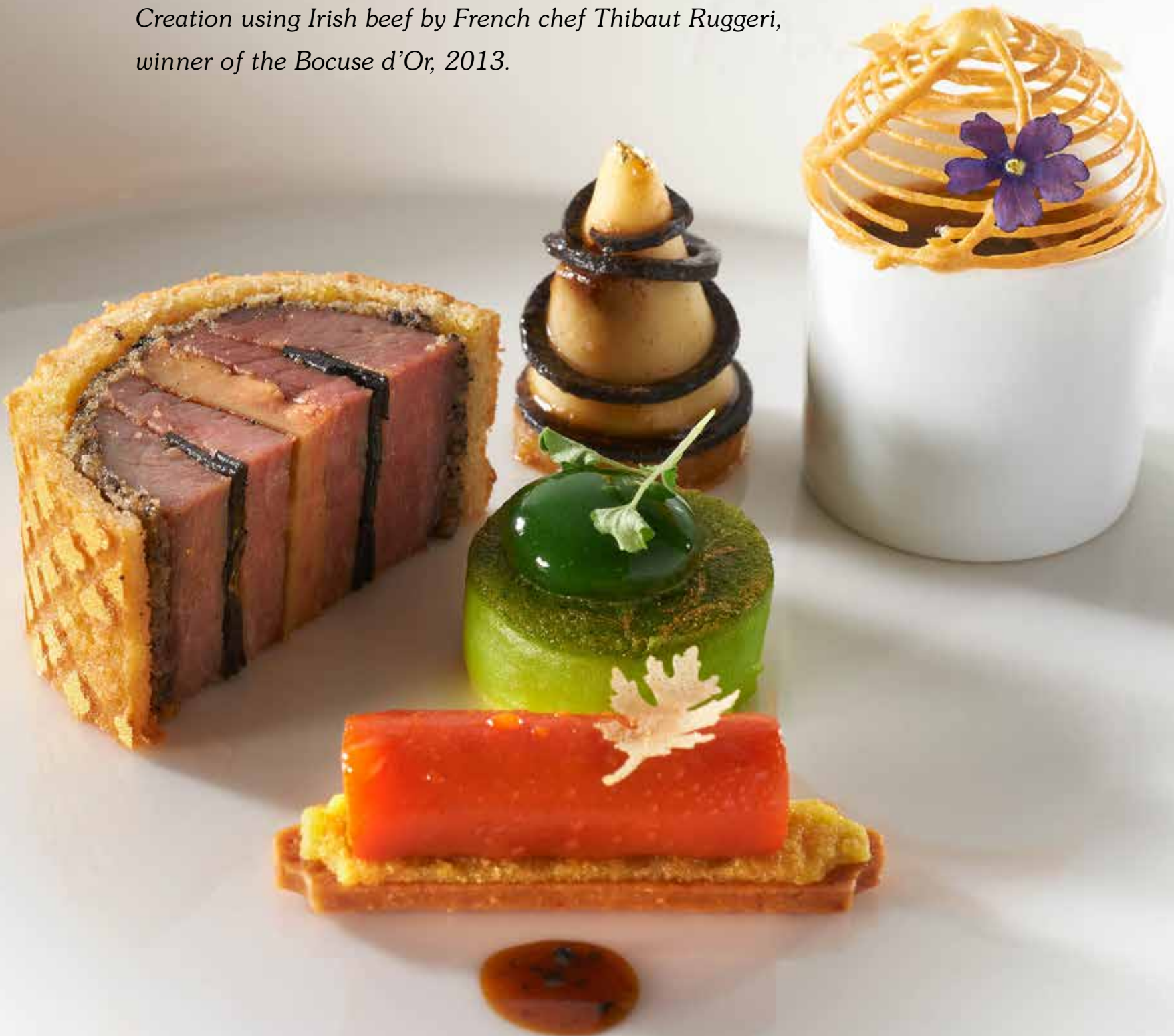
# And the winner is... France!

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“Filet be bœuf dans l'idée d'un Rossini.”

*Creation using Irish beef by French chef Thibaut Ruggeri,  
winner of the Bocuse d'Or, 2013.*





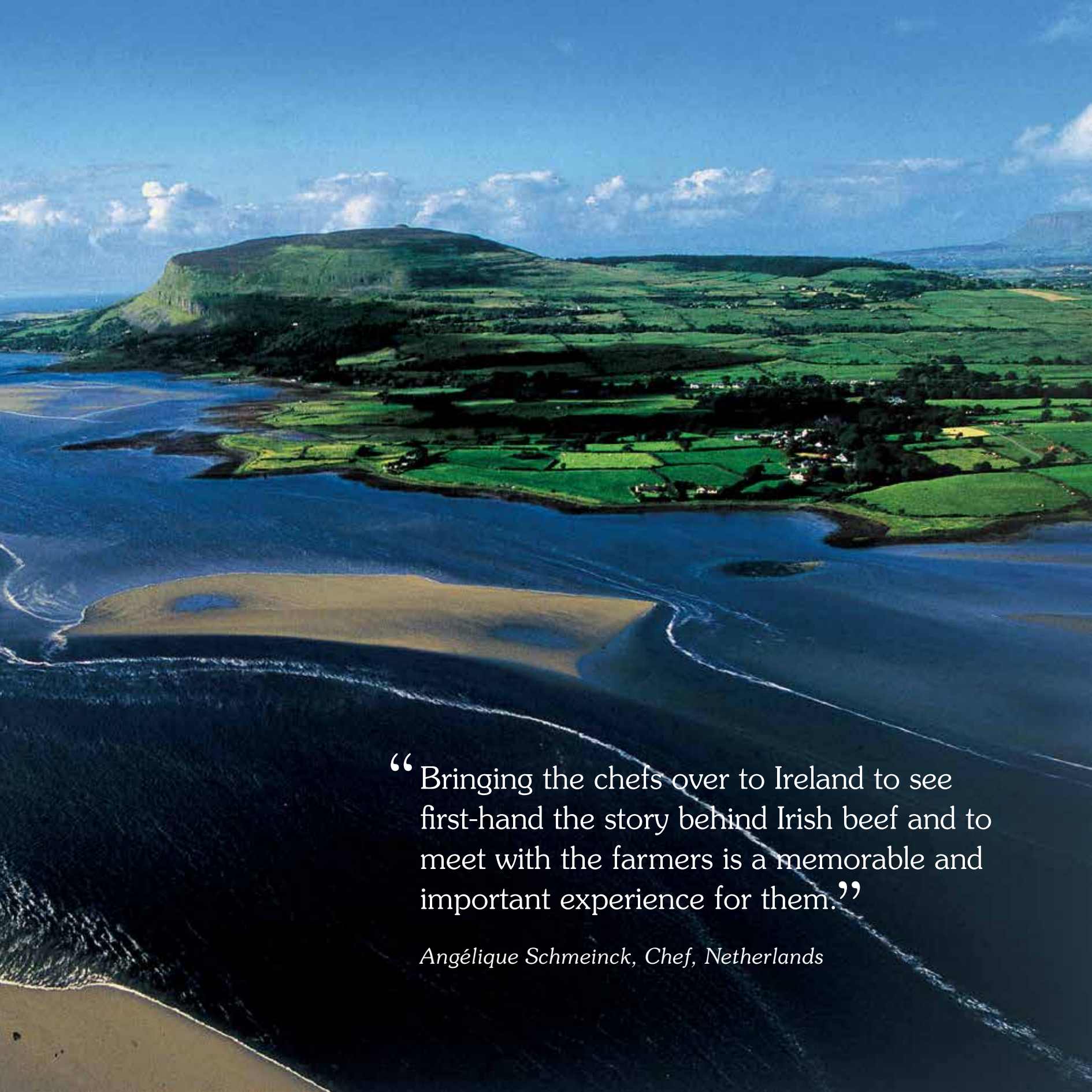
# UK Team wins Bocuse d'Or Irish Beef Award

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Aidan Cotter, Bord Bia, CEO, presenting the award to the UK team.





“Bringing the chefs over to Ireland to see first-hand the story behind Irish beef and to meet with the farmers is a memorable and important experience for them.”

*Angélique Schmeinck, Chef, Netherlands*



# An International Gathering

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In 2013, from the 9th - 11th of June, Bord Bia hosted an international gathering of the Chefs' Irish Beef Club members, which included a visit to Jim Hogan's farm in Carlow.



Over the course of three days, fifty high profile chefs from Belgium, Denmark, France, Germany, Iceland, Italy, Japan, Luxembourg, Netherlands, Singapore, Sweden, Switzerland and the UK met and saw (many for the first time) our farmers, countryside and sustainable farming in action.

















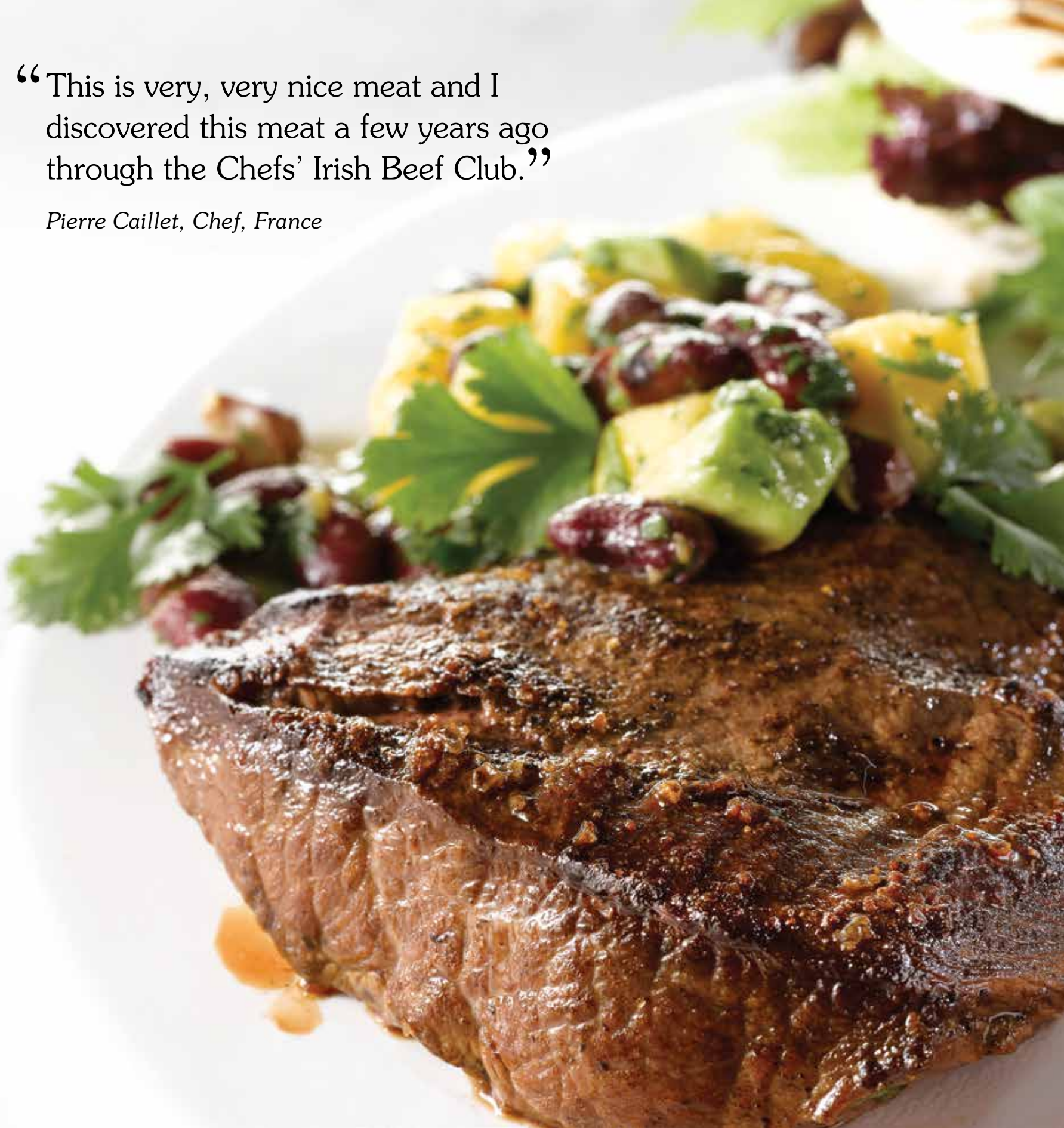






“This is very, very nice meat and I discovered this meat a few years ago through the Chefs’ Irish Beef Club.”

*Pierre Caillet, Chef, France*





# Official Reception at the President's Residence



The President of Ireland, Michael D. Higgins, hosted an official reception at his residence, Áras an Uachtaráin, for the visiting chefs.









# Origin Green Reception



We did not inherit this world from our parents, we borrowed it from our children. One day we will return it to them. When we do it should be every bit as bountiful as it was when we found it. That's what sustainability means...







# Member Chefs

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**Gilles Ajuelos**

**La Marlotte**

Member since 2007  
[www.lamarlotte.com](http://www.lamarlotte.com)



**Alain Alders**

**De Vrienden Van Jacob\***

Member since 2011  
[www.devriendenvanjacob.nl](http://www.devriendenvanjacob.nl)



**Stefano Arrigoni**

**Osteria della Brughiera\***

Member since 2014  
[www.osteriadellabrughiera.it](http://www.osteriadellabrughiera.it)



**Adam Bennett**

**The Cross**

Member since 2014  
[www.thecrosskenilworth.co.uk](http://www.thecrosskenilworth.co.uk)



**Wilco Berends**

**Sandton Restaurant  
Hotel De Nederlanden\***

Member since 2006  
[www.nederlanden.nl](http://www.nederlanden.nl)



**Patrick Bittner**

**Francais\*  
Steigenberger  
Frankfurter Hof**

Member since 2012  
[www.francais-restaurant.de](http://www.francais-restaurant.de)



**Roland Borne**

**Groupe Flo**

Member since 2011  
[www.groupeflo.com](http://www.groupeflo.com)



**John Cadieux**

**Goodman Restaurants**

Member since 2013  
[www.goodmanrestaurants.com](http://www.goodmanrestaurants.com)



**Jacques Cagna**

**La Rôtisserie d'en Face**

Member since 2007  
[www.jacques-cagna.com](http://www.jacques-cagna.com)



**Pierre Caillet**

**Le Bec au Cauchois\***

Member since 2012  
[www.lebecauchois.com](http://www.lebecauchois.com)



**Jean Callens**

**Callens Café**

Member since 2009  
[www.callenscafe.be](http://www.callenscafe.be)



**Francesco Cassarino**

**Caravanserraglio**

Member since 2014  
[www.caravanserraglioragusa.com](http://www.caravanserraglioragusa.com)



**Jean-Pierre Cazals**

**Restaurant Le Spinaker**

Member since 2007  
[www.spinaker.com](http://www.spinaker.com)



**Gaëtan Colin**

**Jaloe**

Member since 2009  
[www.jaloe.com](http://www.jaloe.com)



**Sara Conforti**

**Osteria del Vicario\***

Member since 2014  
[www.osteriadelvicario.com](http://www.osteriadelvicario.com)



**Mario Corti**

**Restaurant Luce d'Oro\*  
Hotel Schloss Elmau**

Member since 2013  
[www.schloss-elmau.de](http://www.schloss-elmau.de)



**Erik de Boer**

**Restaurant Lakes\***

Member since 2006  
[www.restaurantlakes.nl](http://www.restaurantlakes.nl)



**Thorvald de Winter**

**Restaurant Apicius**

Member since 2004  
[www.apicius.nl](http://www.apicius.nl)



**Roland Debuyst**

**Orange Restaurant**

Member since 2009  
[www.orangerestaurant.be](http://www.orangerestaurant.be)



**Andrès Delpout**

**Restaurant Anna**

Member since 2007  
[www.restaurantanna.nl](http://www.restaurantanna.nl)





Frédéric Duca

**Restaurant Racines,  
Quartier Tribeca New  
York**

Member since 2013  
[www.racinesny.com](http://www.racinesny.com)



Romuald Fassenet

**Restaurant Chateau  
du Mont Joly\***

Member since 2010  
[www.chateaumontjoly.com](http://www.chateaumontjoly.com)



Arnaud Faye

**L'Auberge du Jeu de  
Paumes-La Table du  
Connetable\*\***

Member since 2012  
[www.aubergedujeudepaumechantilly.fr](http://www.aubergedujeudepaumechantilly.fr)



Matthieu Fontaine

**Restaurant Quai Ouest**

Member since 2007  
[www.quaiouest-lorient.com](http://www.quaiouest-lorient.com)



Tobias Funke

**Fernsicht Heiden**

Member since 2012  
[www.fernlicht-heiden.ch](http://www.fernlicht-heiden.ch)



Andrea Fusco

**Giuda Ballerino\***

Member since 2014  
[www.giudaballerino.com](http://www.giudaballerino.com)



Markus Gass

**Adler Hurden\***

Member since 2012  
[www.mg-adlerhurden.ch/de/](http://www.mg-adlerhurden.ch/de/)



Patrick Gauthier

**Restaurant La  
Madeleine\***

Member since 2007  
[www.restaurant-lamadeleine.fr](http://www.restaurant-lamadeleine.fr)



Giuliana  
Germiniasi

**Ristorante Capriccio\***

Member since 2014  
[www.ristorantecapriccio.it](http://www.ristorantecapriccio.it)



Ueli Grand

**Ustria Startgels**

Member since 2012  
[www.grandislaax.ch](http://www.grandislaax.ch)



**Gerrit Greveling**

**Villa Bleijenburg**

Member since 2008  
[www.gerritgreveling.nl](http://www.gerritgreveling.nl)



**Sébastien Gropellier**

**Restaurant La Table de Chaintré\***

Member since 2007  
[www.latabledechaintre.com](http://www.latabledechaintre.com)



**Stéphane Grulois**

**Restaurant Maxens**

Member since 2014  
[www.maxens.be](http://www.maxens.be)



**Henry Harris**

**Racine Restaurant**

Member since 2013  
[www.racine-restaurant.com](http://www.racine-restaurant.com)



**Hans Horbeth**

**La Vision\*\*  
Hotel Wasserturm**

Member since 2012  
[www.hotel-im-wasserturm.de](http://www.hotel-im-wasserturm.de)



**Bruno Hurter**

**Waldhaus Flims**

Member since 2012  
[www.waldhaus-sils.ch/de/](http://www.waldhaus-sils.ch/de/)



**Pascal Jalhay**

**R&D Manager at Marfo,  
Masterchef,  
Ex-Head Chef of  
Vermeer\*\***

Member since 2013  
[www.marfo.com](http://www.marfo.com)



**Jean-Paul Jeunet**

**Restaurant Jean Paul Jeunet\*\***

Member since 2005  
[www.jeanpauljeunet.com](http://www.jeanpauljeunet.com)



**Martijn Kajuitier**

**The Cliffhouse Hotel\***

Member since 2011  
[www.thecliffhousehotel.com](http://www.thecliffhousehotel.com)



**Thomas Kammeier**

**Restaurant Hugos\*  
Hotel InterContinental  
Berlin**

Member since 2012  
[www.hugos-restaurant.de](http://www.hugos-restaurant.de)





**Wouter  
Keersmaekers**

**De Schone van Boskoop**  
Member since 2009  
[www.deschonevanboskoop.be](http://www.deschonevanboskoop.be)



**Urs Keller**

**Kongresshaus Zürich**  
Member since 2012  
[www.kongresshaus.ch](http://www.kongresshaus.ch)



**Kolja Kleeberg**

**Restaurant VAU\***  
Member since 2012  
[www.vau-berlin.de](http://www.vau-berlin.de)



**Jan Klein**

**Restaurant Hermitage\***  
Member since 2004  
[www.restaurant-hermitage.nl](http://www.restaurant-hermitage.nl)



**Niven Kunz**

**Restaurant Niven\***  
Member since 2009  
[www.restaurantniven.nl](http://www.restaurantniven.nl)



**Dominic  
Lambelet**

**Paste Ines**  
Member since 2012  
[www.paste-ines.ch](http://www.paste-ines.ch)



**Eric Léautey**

**France 2 & Cuisine TV**  
Member since 2007  
[www.ericleautey.com](http://www.ericleautey.com)



**Bernard  
Leprince**

**Groupe Frères Blancs**  
Member since 2013  
[www.freresblanc.com](http://www.freresblanc.com)



**Dimitri Marit**

**Restaurant Jacques  
Marit\***  
Member since 2014  
[www.jacquesmarit.be](http://www.jacquesmarit.be)



**David Martin**

**Restaurant la Paix\***  
Member since 2009  
[www.lapaix1892.com](http://www.lapaix1892.com)



**Shane McMahon**

**Shane's Restaurant**  
Member since 2013  
[www.shanesrestaurant.de](http://www.shanesrestaurant.de)



**Roman Meyer**

**Restaurant OX**  
Member since 2012  
[www.ox-interlaken.ch](http://www.ox-interlaken.ch)



**Luc Mignon**

**Restaurant Le Saisonnier**  
Member since 2009  
[www.lesaisonnier.be](http://www.lesaisonnier.be)



**Christophe Moisand**

**Le Celadon\***  
Member since 2013  
[www.leceladon.com](http://www.leceladon.com)



**Marco Müller**

**Wein-Bar Rutz\***  
Member since 2012  
[www.rutz-weinbar.de](http://www.rutz-weinbar.de)



**Larbi Ouriagli**

**Lola**  
Member since 2009  
[www.restolola.be](http://www.restolola.be)



**Ashley Palmer-Watts**

**Fat Duck Executive Head Chef\*\*\***  
Member since 2014  
[www.thefatduck.co.uk](http://www.thefatduck.co.uk)



**Cornelia Poletto**

**Restaurant Poletto**  
Member since 2012  
[www.poletto.de](http://www.poletto.de)



**Rogér Rassin**

**Restaurant La Rive\*\***  
Member since 2010  
[www.restaurantlarive.nl](http://www.restaurantlarive.nl)



**Rocky Renaud**

**Restaurant Le Passage\***  
Member since 2009  
[www.le-passage.fr](http://www.le-passage.fr)





**Daniele Repetti**

**Nido del Picchio\***

Member since 2014

[www.ristorantenidodelpicchio.it](http://www.ristorantenidodelpicchio.it)



**Lionel Rigolet**

**Comme Chez Soi\*\***

Member since 2009

[www.commechezsoi.be](http://www.commechezsoi.be)



**Lucas Rive**

**Restaurant Lucas Rive\***

Member since 2004

[www.lucasrive.nl](http://www.lucasrive.nl)



**Christoph Rüffer**

**Restaurant Haerlin\*\*  
Fairmont Hotel Vier  
Jahreszeiten**

Member since 2013

[www.restaurant-haerlin.de](http://www.restaurant-haerlin.de)



**Angélique  
Schmeink**

**Taste to Taste**

Member since 2009

[www.tastetotaste.nl](http://www.tastetotaste.nl)



**Heinz Rufibach**

**Restaurant Le  
Gourmet, Hotel  
Alpenhof**

Member since 2012

[www.alpenhofhotel.ch](http://www.alpenhofhotel.ch)



**Filippo  
Saporito**

**La Leggenda dei Frati**

Member since 2014

[www.laleggendadeifrati.it](http://www.laleggendadeifrati.it)

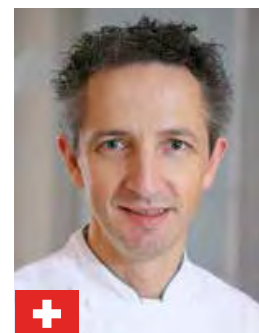


**Marc Seignard**

**Restaurant Le Village  
à Neuilly**

Member since 2007

[www.villageneuilly.com](http://www.villageneuilly.com)



**Arno Sgier**

**Restaurant Traube  
Trimbach\***

Member since 2012

[www.traubetrimbach.ch](http://www.traubetrimbach.ch)



**Richard Stöckli**

**Restaurant Alpenblick\***

Member since 2012

[www.hotel-alpenblick.ch](http://www.hotel-alpenblick.ch)



**Claudio Urru**

**Löwen-Hotel  
Montafon**

Member since 2012  
[www.loewen-hotel.com](http://www.loewen-hotel.com)



**Michel van der  
Kroft**

**Restaurant't  
Nonnetje\***

Member since 2010  
[www.hetnonnetje.nl](http://www.hetnonnetje.nl)



**André van  
Doorn**

**Restaurant Kasteel  
Heemstede\***

Member since 2006  
[www.restaurant-kasteelheemstede.nl](http://www.restaurant-kasteelheemstede.nl)



**Geert van Hecke**

**De Karmeliet\*\*\***

Member since 2009  
[www.dekarmeliet.be](http://www.dekarmeliet.be)



**Erik van Loo**

**Restaurant  
Parkheuvel\*\***

Member since 2005  
[www.parkheuvel.nl](http://www.parkheuvel.nl)



**Marcel van  
Zomeren**

**Restaurant In den  
Rustwat**

Member since 2004  
[www.idrw.nl](http://www.idrw.nl)



**Edwin Vinke**

**De Kromme  
Watergang\*\***

Member since 2013  
[www.krommewatergang.nl](http://www.krommewatergang.nl)



# Honorary Member

In 2012, Paul Bocuse became an honorary member of the Chefs' Irish Beef Club

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**Paul Bocuse Restaurant, Lyon, October 2012:** Bernadette Byrne, Jean-Paul Jeunet, Paul Bocuse, Ambassador Paul Kavanagh, Christian Têtedoie, Noreen Lanigan.



“Our passion to produce food of excellence matched with an ambition to become world leaders in sustainable food production is at the heart of the Bord Bia Origin Green initiative.”

*Simon Coveney TD,  
Minister for Agriculture, Food and the Marine*





**“There is no sincerer love than the love of food”**

*George Bernard Shaw*



[www.bordbia.ie](http://www.bordbia.ie)