



MAISON**POURCEL**  
BY JACQUES & LAURENT POURCEL

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## Maison Pourcel welcomes new executive chef

### Mickael Le Calvez



*“Cooking is basically about product, seasoning, and heat. But there is a neverending pleasure to find the proper tone color in order to touch everybody's mind in accordance with genuine memories: a shellfish bathing among rocks on a western France shore. The melting mixture of potatoes in my grandmother's kitchen with smoke of chimney. “*

—By Mickael Le Calvez

Every second, the various opportunities and chances accumulate within the world itself to prepare for an exciting impact in next second. Now a new sensation burst in Shanghai via the encounter between Maison Pourcel and its new executive chef Mickael Le Calvez. Infused with passion for creative cooking and complex toward Asian culture, he is ready to bring us a new genesis impact on taste.

From a small village in Brittany, France, young Mickael's experiences up to now are nothing less than amazement and chance --- If not for an injury in Judo Championship match, he could not devote himself wholly to cuisine; If not for the passion on new menu, he would not have been promoted to sous chef of Michelin Three Star L'Aubergade at age of 18; If not for the impulse to break tradition, he would not have traveled to Hong Kong to establish his own restaurant and creative



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style; If not for a hit off encounter with Chef Jacques Pourcel, a new delicious drama would not have been brought to the catering stage in Shanghai.

Mickael's experiences in Hong Kong will incorporate more Asian elements in future menus. He is aimed at not only exploring the essence in Chinese cooking, but also achieving an intimate understanding of Chinese culture. There will be more to look forward to from La Table and SUGAR at Maison Pourcel.

The God of gourmet favors Shanghai by having the double edges of Pourcel brothers meet with the genius hands and bold mind of Mickael to set up an unpredictable and overwhelming bouquet. The French gastronomy at La Table on 8<sup>th</sup> floor and the chic and contemporary lounge with bistro style food at SUGAR on 6<sup>th</sup> floor will be bathed in the thunderstorm of new creative menus. We look forward to the artistic gourmet pictures with combined French gastronomy with an eastern touch by Mickael.

Now it is count down time to celebrate the prestigious French gourmet with new ingredients, new menu, new chef brought to us by Maison Poucel.

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