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## **OSSIANO'S AWARD-WINNING CHEF GREGOIRE BERGER MEETS ONE OF THE WORLD'S MOST DECORATED CHEFS, BJÖRN FRANTZÉN FOR AN EXTRAORDINARY CULINARY COLLABORATION**

*Culinary heavyweights and Michelin-starred chefs Björn Frantzén and Gregoire Berger will unite for two nights only for an unmissable epicurean collaboration*

**DUBAI, United Arab Emirates** – Continuing Ossiano's season of highly anticipated culinary collaborations, Chef Gregoire Berger will join forces with one of the world's most lauded figures in fine dining, Chef Björn Frantzén. Both of Chef Frantzén's restaurants, the eponymous Frantzén in Stockholm and Zén in Singapore have been awarded the coveted three Michelin stars and remain constant features on the World's 50 Best Restaurants List.

Taking place on Friday 4th and Saturday 5th of November, guests will be treated to a truly once-in-a-lifetime 10-course tasting menu, featuring the limitless innovation that both chefs are globally celebrated for. This is the fourth in Ossiano's series of world-class culinary collaborations with some of the world's most avant-garde chefs and is slated to be a truly unmissable affair.

Across the two evenings, diners will be immersed in the harmony of Chef Frantzén's neo-Nordic style and Chef Berger's pioneering French techniques with the spotlight remaining on fresh seafood and quality ingredients, a signature of both chefs. Chef Berger will present well-loved dishes as well as some exclusive to this collaboration including the oceanic-inspired Rade de Brest scallops from Chef Berger's home region of Brittany, France, served with ceo praline and shiitake dashi, as well as a chocolate tart with kiwi buckwheat ice cream. Chef Frantzén's interpretations include an otoro tartar with an arabica coffee ponzu and fermented plum vinaigrette as well as French Toast with a Frantzén twist of truffle, parmesan vacche rosse and vinegar aged in juniper wood barrels.

Former footballer turned army chef turned culinary master, Chef Frantzén instantly shook up the culinary scene in Scandinavia with the opening of his restaurant Frantzén in 2008. The restaurant was awarded its first Michelin star just one year later and has gone from strength to strength ever since, currently holding three Michelin stars and listed as the 25th best restaurant in the world on the World's 50 Best List. From

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one of the world's most progressive chefs, Frantzén was one of the world's first immersive dining experiences where guests made their way through a historic townhouse during the meal.

Chef Frantzén made his first foray into Asia with the opening of Frantzén's sister restaurant Zén in Singapore, offering a similar dining experience to Frantzén, where diners travel around a traditional Singaporean shophouse throughout the meal. Zén has followed the success of its older sibling to become one of the highest-rated restaurants in the region, ranking 23rd of the best restaurants across the continent. In a true testament to Chef Frantzén's trailblazing gastronomy, he is currently ranked number two in The Best Chef Awards Top 100 list.

Offering progressive fine dining cuisine, the one-Michelin-starred Ossiano pays homage to the riches of the ocean and coastal land. Diners can join Chef Berger on a journey as he leaves Brittany (where the last story ended) on his travels as a young man through Nantes and Bordeaux and into the Pyrenees and beyond. Each dish embodies the chef's lifelong respect for seasonality, terroir, and sea foraging, with all ingredients sustainably sourced from the oceans or within 50km of a coastline. At 36 years old, Chef Berger has already made waves on the global culinary stage with his cutting-edge, unconventional dishes refined with traditional French technique that has become his signature. The youngest and only chef in the country to be featured in the top 100 in the Best Chef Awards for five consecutive years, Ossiano was also awarded one Michelin star in 2022, as well as three toques in the UAE's debut Gault&Millau guide, as well as Best Restaurant and Best Chef in the UAE.

The culinary partnership with Chef Frantzén is the fourth in a series of exciting and debut collaborations between Chef Berger and some of the world's leading chefs. From May through December, Dubai diners can expect the biggest names in culinary to take to the Ossiano stage.

Chef Gregoire Berger X Chef Björn Frantzén will take place on Friday 4th and Saturday 5th November from 6:00 pm-10:00 pm. The menu is priced at AED 1,250 per person. Seating is extremely limited, and early reservations are highly recommended. To find out more about or to make a reservation, log onto [www.atlantis.com/dubai/restaurants/ossiano](http://www.atlantis.com/dubai/restaurants/ossiano) or call + 971 4 426 0772.

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## **About Ossiano**

The one Michelin star Ossiano offers a progressive fine dining cuisine paying homage to the riches of the ocean and coastal land. Helmed by celebrated chef Gregoire Berger the restaurant's 11-wave tasting menu is guided by Berger's lifelong respect for seasonality, terroir, and sea foraging, with all ingredients sustainably sourced from the oceans or within 50km of a coastline. Taking guests through a transformative journey of emotions, scents, and tastes, Ossiano showcases some of the best produce from around the world, offering a unique opportunity to taste these exceptional ingredients at their peak, in the heart of a city that is itself at the crossroads of the world. Located in Atlantis, The Palm, and seating just 45 guests per evening, Ossiano is well regarded as one of the country's most unique and beautiful dining destinations. Taking diners, a world away from the moment of arrival, guests descend into the subterranean dining room via a grand staircase, submerging themselves 10 meters to the bottom of one of the world's largest aquariums. As well as receiving one Michelin star in Dubai's 2022, Michelin guide, Ossiano's head sommelier, Danijela Tesic took home the coveted Michelin Sommelier Award. In June 2022, Ossiano was also the most highly rated restaurant at the launch of the world-leading restaurant guide Gault&Millau, where it took a three-toque' status, as well as Restaurant of the Year and Chef of the Year 2022.