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OSSIANO'S CELEBRATED CHEF GRÉGOIRE BERGER COLLABORATES WITH ERIC VILDGAARD OF THE TWO MICHELIN-STARRED JORDNÆR FOR AN UNFORGETTABLE DINING EXPERIENCE

The culinary icons come together for two nights only for an extraordinary gastronomic affair

Continuing Grégoire Berger's highly anticipated 2023 lineup of world-class culinary collaborations, the acclaimed chef behind one Michelin star Ossiano will unite with one of Copenhagen's most exciting chefs, Eric Vildgaard of Jordnær. With two Michelin stars and inclusion on The World's 50 Best Restaurants List 2022 at No. 38 – Jordnær is widely regarded as one of the world's leading restaurants. This remarkable collaboration marks Berger's second four hands dinner this year which will see guests indulge in an exquisite 10-wave menu for two nights only.

Taking place on Sunday 28th May and Monday 29th May, this once-in-a-lifetime dining experience will see two of the world's leading culinary talents join forces to serve an unforgettable menu. Guided by both Berger and Vildgaard's mutual respect for seasonality, terroir and artisanal produce, the duo's menu will showcase some of the best produce from around the world, all treated with a delicate and astutely restrained touch. The collaborative efforts will comprise of Berger's modernist approach to cuisine with dishes that tell the story of his travels around the world alongside Vildgaard's exquisitely intricate and elegantly crafted courses.

Each evening the exclusive tasting menu, entitled "Rødder", will see guests embark upon an immersive journey, with every chapter of the story interpreted through the culinary lens of each chef. Mouth-watering dishes from Berger will include dry aged duck, smoked leek, and foie gras, while Vildgaard's interpretations will comprise of Freya scallop, white asparagus and Limfjord lobster.

Critically acclaimed chef, Vildgaard, is the co-owner of Jordnær, a two Michelin-starred fine dining restaurant nestled inside a humble three-starred hotel in the suburbs of Copenhagen. The name Jordnær, which translates as "down to earth", is an accurate description of the couple that run it. However, there is nothing ordinary about the food. Running the restaurant alongside his wife Tina, Vildgaard creates a unique atmosphere and a dining experience that is full of passion. Featuring elegantly crafted dishes, the menu is Nordic and sustainable, with freshly caught fish from Lake Arreso nearby. During the dining

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experience at Jordnær, guests can indulge in langoustine, turbot, and king crab, as well as the outlandishly generous volume of caviar that plays an important role throughout the meal according to The World's 50 Best Restaurants List 2022.

Offering a progressive fine dining cuisine, Ossiano pays homage to the riches of the ocean and coastal land. At 36 years old, Berger has already made a name for himself 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 crowned restaurant of the year at the world-leading restaurant guide Gault&Millau 2023 and the most highly rated restaurant in the UAE, taking four-toques, which is testament to the celebrated culinary mind of Berger and the Ossiano team.

Located in Atlantis, The Palm and seating 50 guests per evening, Ossiano is regarded as one of the country's most unique and beautiful dining destinations. Taking diners to a world away from the moment of arrival, guests descend into the subterranean dining room, submerging themselves 10 meters to the bottom of one of the world's largest aquariums. With the unique dining environment as its muse, Ossiano transports guests both visually and sensorially to the depths of the ocean.

Ossiano x Jordnær will take place on Sunday 28th May and Monday 29th May from 7:00pm – 9:30pm. The menu is priced at AED 1,500 per person. Seating is limited, and early reservations are highly recommended. To find out more about the collaboration or to make a reservation, log onto www.atlantis.com/dubai/restaurants/ossiano or call + 971 4 426 2626. Alternatively, check us out on social media @OssianoDubai.

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About Ossiano

Ossiano offers a progressive fine dining cuisine paying homage to the riches of the ocean and coastal land. Helmed by celebrated chef Grégoire Berger, the restaurant's 10-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 in the heart of a city that is itself at the crossroads of the world. Located in Atlantis, The Palm and seating just 50 guests per evening, Ossiano is well regarded as one of the country's most unique and beautiful dining destinations.