



a gategroup member

Press Release

Régis Marcon becomes Chairman of Servair's Culinary Studio

Paris, 4 May 2021 – Servair, a gategroup member, announces the appointment of chef Régis Marcon as Chairman of its Culinary Studio for a two-year period. He takes over from chef Guy Martin, whose term as Chairman ended on 31 December 2020.

Created in November 2009 with Joël Robuchon, Jacques Le Divellec and Guy Martin, Servair's Culinary Studio brings together chefs and culinary experts to raise standards in pre-prepared dining and introduce haute cuisine principles to travellers' meals everywhere. It has also made it its mission to identify trends and innovations that will enhance the offerings created by Servair's chefs. It also upholds professional standards of excellence throughout the production chain, offering training and workshops.

Strongly connected to his Auvergne roots in St Bonnet-le Froid, Régis Marcon – a 1995 *Bocuse d'or* winner and a 3-star chef – has accumulated a host of distinctions. His passion for nature, "which he puts on our plates", has made him a champion of the mushroom in his dishes, as well as green Puy lentils and spring herbs. His latest work, "Légumes" (vegetables), is a powerful argument for plant-based food! In addition to his passion for nature, Régis Marcon is also very involved in knowledge transfer, particularly as a co-author of the White Paper on vocational training for apprentices commissioned by the French President's office.

Régis Marcon has also been a member of the Culinary Studio since 2014. He has created many signature menus for Air France Business and First Class services.

“In conjunction with my colleagues at the Culinary Studio, my aim is to direct our efforts towards increasingly sustainable cuisine,” Marcon says. “I will also strive to reinforce deep-rooted culinary values in Servair’s chef training programmes.”

Alexis Frantz, Chief Executive Officer at Servair, adds: *“I’m delighted that Régis has been appointed Chairman of our Culinary Studio. His attachment and commitment to the culinary professions are strong assets for Servair’s culinary identity. I would also like to thank Guy who, throughout the two years of his mandate, led the Studio with the enthusiasm, creativity and talent for which he is renowned.”*

Members of the Servair Culinary Studio

François Adamski, Corporate Chef at Servair, *Bocuse d’or* 2001 and *Meilleur Ouvrier de France* (MOF);

Massimo Bottura, Osteria Francescana, 3 stars, World’s Best Restaurant in 2016 and Europe’s Best Restaurant in 2017;

Boris Eloy, Deputy Managing Director – Marketing, Innovation and Development, Servair

Bruno Goussault, founder of CREA, a world-renowned specialist in innovative culinary techniques and methods;

Régis Marcon, Restaurant Régis & Jacques Marcon, 3 stars, *Bocuse d’or* 1995 and *Grand Chef*, Relais & Châteaux;

Guy Martin, Head Chef at the historic Grand Véfour restaurant

Anne-Sophie Pic, Maison Pic, only 3-star female chef and the most-starred female chef (8 stars)

Michel Roth, Bayview – Hôtel Président Wilson, 1 star, *Bocuse d’or* 1991 and *Meilleur Ouvrier de France* (MOF)

About SERVAIR and gategroup

SERVAIR, a subsidiary of gategroup, is the leading French airline catering and cabin cleaning company. SERVAIR is also the number one caterer in Africa with 21 sites in 18 countries. Since its founding in 1971, SERVAIR has made its culinary identity a strategic priority and partnered with the world’s greatest chefs. SERVAIR became part of gategroup in January 2017. As the global leader in airline catering, retail-on-board and products and services marketed to airlines, gategroup is the ultimate specialist in the air passenger travel experience. Under normal operating conditions, gategroup works through the most extensive network in the industry, to serve more than 700 million passengers annually from 200 operating units in over 60 countries across all continents. In 2019, gategroup exceeded CHF 4 billion in revenues generated by approximately 43,000 employees worldwide.

Press contacts

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