



Didier Aniès, simply good.

The new Fairmont Monte Carlo executive chef is a multi-awarded professional, Meilleur Ouvrier de France and several times already adorned with a Michelin star. But the true difference is not to be seen on his jacket but deep inside.

Born in Limoux, southwest of France, Didier Aniès began his career in 1984 after graduating from the Ecole Hôtelière of Toulouse. His first professional experience was in Germany, before he decided to return to his beloved big South. In 2000, while he presided at the hotel Château Le Cagnard, between Nice and Cannes, he participated in the competition of the Meilleur Ouvrier de France (MOF), winning the gold medal. Being very proud of his Southwest origins, Didier Aniès claims his attachment to this land, integrating with simplicity and elegance the flavors of Provence into his Cuisine. Between 2004 and 2007, he obtained a star in the famous Michelin Guide with the restaurant La Coupole of the Hotel Mirabeau of Monaco. He then continued to the renowned 5* The Grand Hôtel in Saint Jean Cap Ferrat, where he remained from 2007 until 2017; during this decade, he successfully received the second Michelin star of his career.

After 10 years spent in this property, Didier Aniès decided to face a new challenge in his life, becoming trainer and consultant across the world in order, as he loves to say, *“to transmit and give back what I have received”*. From the beginning, what interests him the most is the interchange, but also the concept of sharing. Training, accompanying and coaching new teams and their members is a truly enriching and gratifying experience for him, as he appreciates the richness of cultures’ diversity. From his earliest childhood, he has always lived with the concept of sharing: in fact, his most precious memory dates back to the family and friends’ meals, all seated around a big table, for a real moment of sharing.

In terms of Cuisine, Didier Aniès loves to work with fresh and high-quality products, particularly vegetables, that this rich region offers him all year round. The best compliment he can receive pro-

fessionally is the implication of his team, because this means that he knows how to inspire and motivate every member of his brigade. But other human values such as respect, generosity and collaboration are also fundamental requirements for him, professionally and personally.

Having been Executive Chef in many famous restaurants, he did appreciate the role of trainer and consultant in smaller restaurants all over the world in numerous European countries, but also in China, Japan, Vietnam or Iceland. As he tells us with simplicity, *“in the kitchen of a luxury Hotel, it is necessary to guarantee a day-to-day work with rigor, dedication and team work. For the teams I have trained, this requires comprehension to transmit a message; it is fundamental to be able to adapt yourself according to the country, the culture, the language and the methods of work, which depend mainly on the rules and on the team of the restaurant.”*

In the diversity represented by these two universes, there is a common point which stands out in Didier Aniès’ work: the same watchful eye, the same dedication and the same passion. According to him, *“people feel you... as a consequence, if you want to deliver a message you should not show what you know but what you are.”*

Integrating the teams of Fairmont Monte Carlo represents for him a stimulating turning point and a new challenge in his life; it is especially a beautiful opportunity to carry his maturity and to share his gastronomy’s knowledge in this beautiful establishment, while bringing his personal touch to the quality of the dishes. *“I love pleasing my guests”* is the strongest message he transmits us during the whole interview. As he loves to repeat, *“we succeed in doing things only when we love to do them”*.

In conclusion, when we ask him what is the best quality for a great Chef, his answer comes with a big smile: *“For me a great Chef is above all a great man”*.

Didier Aniès in a few dates

- Born in Limoux (January 3rd, 1966), graduated from Toulouse Hotel School (1984), first professional experience in Germany
- 1998-2004: Head Chef at the Hotel Restaurant Le Cagnard, in Cagnes-sur-mer (1 Michelin star)
- 2000: Meilleur Ouvrier of France, participating to the competition while working at Castle Le Cagnard
- 2004-2007: Head Chef at the Restaurant La Coupole at Hotel Mirabeau in Monaco (1 Michelin star, 2006)
- 2007-2017 : Executive Chef at the Restaurant Le Cap at Grand-Hôtel-du-Cap-Ferrat (1 Michelin star, 2008)
- Trainer and consultant in Europe, Iceland, China, Japan, Vietnam, member of the Académie Culinaire Française, the Grand Cordon d’Or de Monaco & Disciples of Auguste Escoffier.

