

MIRAZUR

Mauro Colagreco speaking: www.youtube.com/watch?v=YLRn-tB-II
(French with subtitles in English)

Intro to the video

Mirazur's panoramic view overlooking the Mediterranean Sea, in an idyllic palm tree-studded cove perched upon a hillside mere steps from the Italian border, provides reason enough to drive an hour from Nice. Here, chef Mauro Colagreco assembles modern, delicately flavoured dishes imbued with the essence of the Côte d'Azur via local French and Italian ingredients.

Watch the video-interview to Mauro Colagreco and take notes about what he says. If you feel more comfortable you can answer these questions:

1. Where is Colagreco from?
2. What does he mean when he says there are no 4 seasons at his restaurants, but 365?
3. What is the importance of the garden?
4. What type of food do they prepare at Mirazur?
5. Where does the fish come from?
6. What does his son love?
7. Which dishes does Colagreco present in this video?
8. What do they offer their clients when they leave?
9. How many were the staff members when he opened the restaurant and how many are they now?
10. Check on the internet how many years was Mirazur ranked in the first 5 positions of the top 50 best restaurants.

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Answers:

1. Where is Colagreco from?
Argentina – and when he arrived he knew nothing and built every thing from scratch
2. What does he mean when he says there are no 4 seasons at his restaurants, but 365?
Because every day the menu changes according to what they collect from the garden (or the fresh fish they find at the port)
3. What is the importance of the garden?
It is fundamental: all fresh ingredients come from there.
Fresh vegetables, herbs, eggs (blue, brown, white eggs),
They apply “permaculture”
= systems for growing crops, plants, etc. that cause little damage to the environment and can therefore continue for a long time:
Permaculture aims to develop a landscape that will be self-sustaining and productive for generations.
4. What type of food do they prepare at Mirazur?
Mediterranean ...
5. Where does the fish come from?
From the Port of Garavan
6. What does his son love?
Peas
7. Which dishes does Colagreco present in this video?
Rosace de Mediterranée, it's a dish that forms a rosette,...
Green (with peas and kiwi)
le printemps en tarte (with flowers)
Naranjo en Flor
8. What do they offer their clients when they leave?
a bag containing a bitter orange marmalade made on the spot
9. How many were the staff members when he opened the restaurant and how many are they now?
They were 3, now they are 50
10. Check on the internet how many years was Mirazur ranked in the first 5 positions of the top 50 best restaurants.
 - debut at No.35 in 2009
 - a jump from 28th place to 11th in 2014.
 - 4th in 2017
 - 3rd place in 2018