



The Chef and his Philosophy

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VISIT FROM MAINE



To our pleasure we have some extra help in the kitchen the entire week. Last Monday we have welcomed Lawrence Klang. Lawrence is chef the cuisine in the star awarded restaurant 'Natalie's' in Camden Maine. The two Dutch owners Oscar Verest and Raymond Brunyanszki have the supervision of Natalie's. Hotel Camden Harbour Inn also belongs to them. Natalie's is one of the 500 best restaurants in the U.S.A. and seen as one of the best restaurants in Maine.

In the past people did not often practise the classic French cuisine, they were not progressive. Today there is more variation in cooking styles. At Ciel Bleu we aim at the classic French cuisine, but try to be as innovative as possible. Maine is famous for its good quality of seafood, which attracts many chefs from all over the United States.

Klang thinks it is very interesting to learn more about the classic cooking method and for this reason he has chosen for a training at Ciel Bleu. Klang has studied in London and worked for several top restaurants in London and France. He gained the Maine Lobster chef 2008 award and he cooked for the James Beard association in New York, an organisation which hands out the awards for the best restaurants and chefs in the U.S.A. every year.

Lawrence Klang wants to have a short training period of a week to get new inspiration, to gain more experience and to work with experienced colleagues every year. We gave him the possibility to show his cooking talent and to give him a look behind the scenes in our kitchen. He will work on several parties this week. Monday and Tuesday he worked in the patisserie. This Friday, Klang will prepare his own speciality. He will prepare a lobster menu. Undoubtedly we can both learn some things from each other.

We will keep you informed!

O-linary greetings, Onno Kokmeijer

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