



July 4th, 2013

Bagatelle NY Announces New Executive Chef

Bagatelle NY announced the appointment of Sébastien Chamaret as executive chef, replacing chef Romuald Jung.

Chef Sébastien Chamaret comes to New York with over 15 years of culinary experience and a refined and delicate style of cooking, joining Bagatelle NY and continuing the one of a kind dining experience and indulgent brunch scene. Previously working with some of the top restaurants in New York City including La Goulue and Daniel, Sébastien brings his years of expertise and creativity to the forefront of the New York dining scene breathing new life into the chic St. Tropez-inspired restaurant with concoctions such as Crispy Roasted Artichokes Salad, Maine Scallops "Au Pistou" (Basil, almond, pesto, green pea puree) and 1000 Layers Crepes Cake (Lemon curd & raspberry compote) in addition to finessing classic Bagatelle dishes such as Tartare de Thon and Truffe Pour Deux. Most recently Chef Sébastien has been at the helm of Le Comptoir, his own classic French Bistro with a contemporary touch in Brooklyn, New York.

Chef Sébastien is working closely with the Bagatelle team to continue to build upon the success of the restaurant, executing flawless service and providing superior experiences while adding his own unique style and flare.