

# The Riviera Times



12  
TV stars in Monaco  
Festival highlights



14-17  
Monte Carlo SBM  
A 150 year story

22  
Music festivals  
the best of



## The dedication of a food critic

Côte d'Azur through to Piedmont and Liguria, although the Italian side could still be a little better. New this year: Gantié, known by our readers for many years for his column in *The Riviera Times*, has emphasised the price-performance ratio for the first time - in light of the economic crisis. The book is available for 22 euros in local bookshops in French, and as an e-book version for English-speakers.

After one year of painstaking work, Jacques Gantié released his new guide in mid-June, featuring 600 culinary leaders with 800 selected addresses and 500 typical products - for the 22nd time! The area covered extends from Provence on the



Jacques Gantié (centre) presents his new guide at the luxurious *Terre Blanche* in the Var. Here, with the mayor of the neighbouring Tourettes, Camille Bouge (left), and Hotel Director Gilles Fouilleroux. Their team gave it their all and spoiled the 200 guests with numerous delicacies



Each year, author and journalist Jacques Gantié presents three events for the launch of his new book: in the Var, the Bouches du Rhône and here at the Château Cremat above Nice, surrounded by many chefs



Here, nothing is left to chance. With meticulous precision, chef Eric Maio and his team prepare tiny morsels. Maio's stand was just one of the many gourmet islands at *Terre Blanche*



Marco Bonaldo's *Terre Bormane* is famous for its extra virgin olive oil



They all love Jaques Gantié: Chef Thierry Thiercelin, *Villa Belrose*



The passion for excellent cuisine is all over their faces: expert chef Franck Ferigutti (second from right) and his team have put their heart and soul into surprising guests with high culinary expectations

