

PORTFOLIO

Nathan Leroux

CHEF

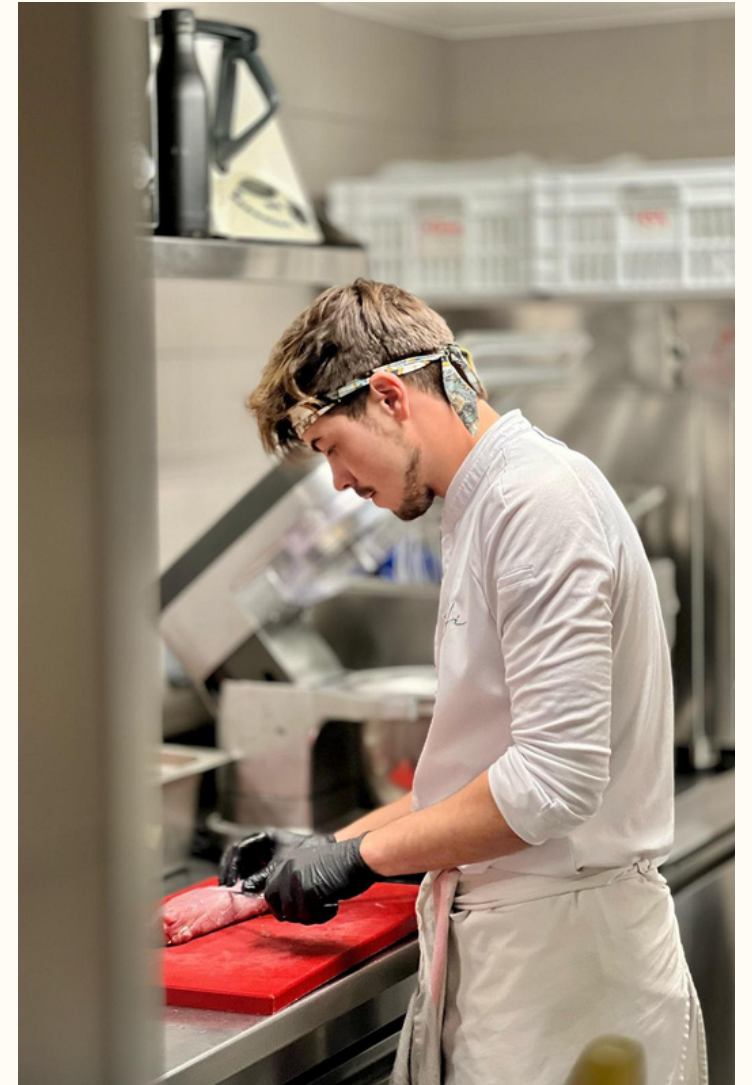


BIO

I'm a committed and dedicated Chef

Having always been passionate about cooking, I decided to make it my profession.

During my various experiences, notably in two Michelin-starred restaurants, I learned different cooking techniques to create tasty, balanced, creative and responsible dishes.





Vegetable salad

Restaurant Amass, Copenhagen 

- Beetroot Radishes
- Cherry tomato pickles
- Roasted celery
- Candied shizo
- Herb coulis

Zender

Restaurant Amass, Copenhagen



- Salted pike-perch with bone purée
- Crème fraîche with horseradish
- Fermented jalapenos and fennel
- Fennel vinegar
- Coriander oil





Potato bread



- Wheat flour
- Fermented potato
- Yogurt
- Sourdough
- Served with toasted chichito butter

Cookie sandwiches



- Chocolate cookies
- Salted butter caramel





Marinated zucchini

- Zucchini marinated in fermented redcurrant juice
- Chorizo cream
- Green tomato coulis
- Chervil oil

Grilled Palm Heart

- Grilled palm heart
- Huancaína sauce
- Cream of onion soup
- Nasturtium
- Sesame





Cauliflower tempura

- Cauliflower tempura
- Cream of cauliflower and tahini
- Grated pecans
- Sesame seeds

Pear ice cream

- Pear pickel ice cream
- Pear dashi
- Blackberry pearl jelly
- Tarragon oil





Céviché de Saint-Jacques



- Scallops
- Blanched asparagus
- Pea purée
- Blanched peas
- Chervil
- Tom kha soup

Langoustine with red curry ice cream



- Red curry glaze
- Snapped langoustine
- Guacamole
- New onion
- Litchi and lychee foam
- Peanut





Scallops and parsnips

- Snacked scallops
- Scallop ceviche
- Parsnip cream
- Parsnip chips
- Leek green oil

Cod with carrots

- Low-temperature cod
- Fish juice
- Cream of carrot soup
- Roasted carrot
- Carrot fanne
- Roasted potato
- Roasted corn





Breton strawberries

- Fresh strawberries
- Whipped cream
- Biscuit breton
- Crème basilique
- Granola

Salmon Gravlax

- Salmon gravlax
- Fresh mango and red onion pickles
- Candied lemon
- basil oil
- Pomegranate
- Dill





Braised endive

- Braised endive
- Shavings of conté
- Tarragon gel
- Smoked hay cream
- Hazelnut
- Herb oil

Carrot declination

- Carrot glacé
- carrot water
- carotene gel
- chive oil garlic and carrot chips
- red onion pickles



Citrus meringue tart



- Lemon cream
- Breton shortbread
- Candied orange zest
- Italian meringue
- Bergamot gel
- Citrus powder