

ARTCURIAL

20th century interiors ARTCURIAL PLATES BY TWO GASTRONOMES

Auction on 17th October 2017, in Paris



Jean Picart-le Doux for Sant Vicens, service de 8 plates et 2 bowls, circa 1950, estimate : 1 200 - 1 400 € / 1 320 - 1 540 \$ Photo Lucas Matichard

The recipe of Charles Compagnon and Adrien Bouchaud:

A contemporary fish dish of exotic and Mediterranean flavours, an amusing play on textures with the chip and emulsion. Pan-fried red snapper, basil artichokes, mushrooms, coco/lemongrass emulsion, soufflé crisp.

Exhibition

From Friday 13th to Monday 16th October 2017

7, Rond-Point des Champs-Élysées
75008 Paris

Press Contact:

Sophie Ribault / sribault@wokitokiparis.com / +33 (0)1 53 53 64 33

Jean Baptiste Duquesne / jbduquesne@artcurial.com / +33 (0)1 42 99 20 76

Paris – Following florist Debeaulieu in 2015, Artcurial invites another rising figure in Parisian art-de-vivre to its upcoming auction, *20th century interiors*, on 17th October 2017. Duo Charles Compagnon and Adrien Bouchaud have risen to the challenge to create and present an entire meal with only one constraint; the equation between contents and container. Indeed, the elaborated dishes must sublimate the sets of vintage dish sets up for auction.

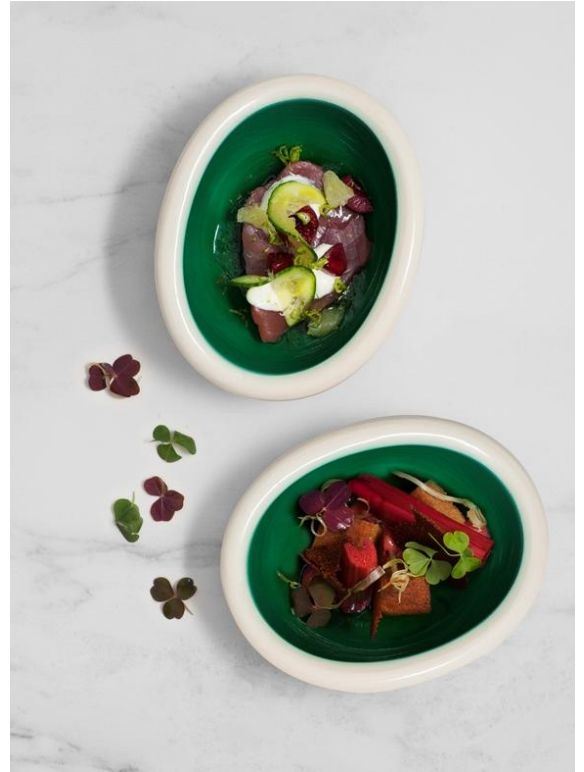
The inspired duo imagined a gourmet aperitif served in stackable Pierre Cardin plates by Ambrogio Pozzi; created fresh dishes evocating the South of France and traveling in Sant Vicens faïence decorated by Jean Picart-le Doux; playfully crafted acidity and tartness with raw fish and rhubarb in the Sèvres Kéramos savoury set.

« Funnily enough, table arts (dishes, glassware...) are somewhat neglected on contemporary tables. Rather bored by this white-plate dictatorship, we asked Charles Compagnon and Adrien Bouchaud to prove that tableware fantasy and creativity are a perfect match for the imagination of today's chef. »

Emmanuel Bérard,
Design department director, Artcurial

« Our aim is to introduce chef's cuisine into our homes, all we were missing were the dishes! To celebrate our arrival in the 8th arrondissement with Artcurial, we could not have made a better match! »

Charles Compagnon,
Adrien Boucaud



Kéramo for Sèvres, 6-piece savoury set, circa 1950,
estimate : €600 - 800/ \$660 - 880
Photo Lucas Matichard

*The recipe of Charles Compagnon and Adrien Bouchaud
A fresh and contemporary Franco-Japanese recipe. Tuna sashimi, pickled daikon and cherries, smoked ricotta. A balanced, barely sweetened dessert where the rhubarb's natural tartness expresses itself and counter-acts the bitterness of the coffee*

We are familiar with the standing French tradition of table arts. The fervour demonstrated for new gastronomy, its new uses and especially a genuine revolution in plating and presentation bring forth a new vision of our plates. Sometimes a little outdated, our parents and grandparents' services are being given a second life thanks to the return to grace of certain materials (such as earthenware, porcelain or sandstone), and the come-back of vintage styles (pop coloured flowered art-nouveau of the 1970s). City dwellers, in search of user-friendly and authentic moments of sharing, have brought the ceremony of the meal back to the flavour of the day. It becomes a moment of conviviality shared between friends or family, a simple break in the midst of an ever-active urban life.

Naturally, if most of the attention is concentrated on the quality of the plate's contents and the talent of the chef suggesting a unique association of flavours, the aesthetics of the plate must not be forgotten! Food presentation has become art form. It has become a vehicle for taste and finds all of its expression in the plate, which becomes a blank canvas.

To mark the occasion of the auction *20th century interiors*, restaurant owner and chef Charles Compagnon and Adrien Bouchaud teach us a thing or two on food presentation using three services to be auctioned, while introducing their cuisine to our customers and providing inspiration for upcoming sales.

One dish for one plate

The plate:

Pierre Cardin, stackable 14 piece «Cône» service by Ambrogio Pozzi, estimate: €800 – 1,200/\$880 – 1,320

The recipe:

16-month-old Parma ham from Maison Dok Dall'ava in San Daniele, Organic raw milk Cantal vieux from the Monts du Cantal dairy, aged for 400 days, Cucumber/fromage blanc/fresh mint Tzatziki.

Inspiration:

The shape of the stackable, very colourful set is well adapted to an informal « apéro » tray. Brown ceramic enhances simple produce.

The plate:

Jean Picart-le Doux for Sant Vicens, 8 plates and 2 bowls, circa 1950, estimate: €1,200 – 1,400/\$1,320 – 1,540

The recipe:

Pan fried red snapper, basil artichokes, coco/lemongrass emulsion, soufflé crisp. A contemporary fish dish, exotic Mediterranean flavours, a fun play on textures with the crisp and emulsion combination.

Smoked confit duck, courgette, pine nuts tomatoes and tamarin juice. A starter to prolong the summer months, very vegetal, an alliance of raw and cooked, of tart and sweet. A wonderfully balanced dish.

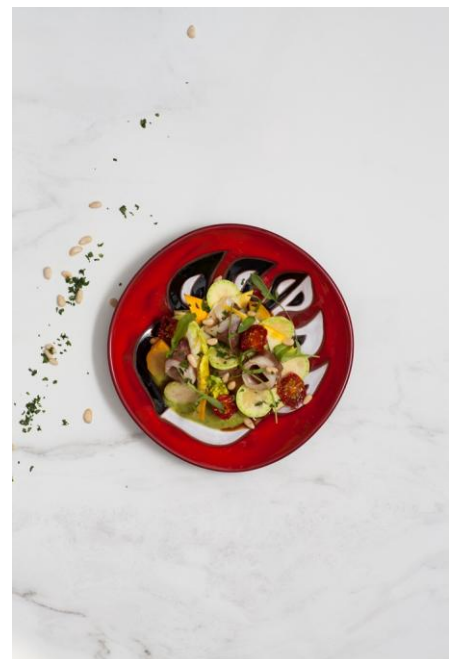
The inspiration:

Naturally, inspiration for the fish came from the plate! A fish on a fish dish!

The colours of the dish were also a perfect match for the plate.

For the duck, the shape of the plate is reminiscent of the courgette which in turn give it depth.

The plate:



Jean Picart-le Doux for Sant Vicens, 8-piece and 2 bowl service, circa 1950, estimate: € 1,200 - 1 400 / \$1,320 - 1,540 Photo Lucas Matichard

The recipe of Charles Compagnon and Adrien Bouchaud

Smoked confit duck, courgette, pine nuts tomatoes and tamarin juice. A starter to prolong the summer months, very vegetal, an alliance of raw and cooked, of tart and sweet. A wonderfully balanced dish

Kéramos for Sèvres, 6-piece savoury set, circa 1950, estimate: €600 – 800/ \$660 – 880

The recipe:

A fresh and contemporary Franco-Japanese fusion. Tuna Sashimi, pickled daikon and cherries, smoked ricotta.

A balanced, barely sweetened dessert where the rhubarb's natural tartness expresses itself and counter-acts the bitterness of the coffee.

Confit and compote of rhubarb, financier, coffee ice cream.

The inspiration:

The luxurious aspect of the dish's presentation is emphasised by the depth and shine of these deep bowls. The red nuances of the plate contrast with the green of the ceramic.

Charles Compagnon and Adrien Bouchaud:

A bistronomy experience at home.

Charles Compagnon is a committed and visionary restaurateur, with 20 years of experience under his belt. Sommelier and coffee roaster, he is also at the helm of three Parisian restaurants (L'Office, le Richer and 52, in the 10th arrondissement in Paris). Adrien Bouchaud began his career with Michel Roth at the Ritz and with Christian Le Squer at the Pavillon Ledoyen before meeting Charles Compagnon at the Richer, then at the 52. The two associates were trained in highly demanding venues and have brought from their past experience their strict professional ethic.



ABOUT ARTCURIAL

Founded in 2002, Artcurial, a multidisciplinary auction house based in Paris, reinforcing its leading position in the market of the international art in 2015. With 3 sale venues in Paris, Monte-Carlo and Hong Kong, the House totals 210.1 million euros in sales volume in 2016, doubling its turnover in 5 years (+10% compared to 2015).

It covers the whole spectrum of major specialties: Beaux-Arts to decorative arts, collector automobiles, jewellery, collector timepieces, fine wines and spirits... Resolutely turned toward the international market, Artcurial asserts its network abroad with representation offices in Brussels, Milan, Monte-Carlo, Munich and Vienna as well as a presence in Beijing and Tel Aviv, and biannual exhibitions in New York. In October 2015, Artcurial organised its first sale in Hong Kong and in Morocco.



HD visuals available upon request

Estimates in dollars provided for information purposes only

Catalogues available online at www.artcurial.com

Press Contact:

Sophie Ribault / Woki Toki for Charles Compagnon and Adrien Bouchaud
sribault@wokitokiparis.com / +33 (0)1 53 53 64 33

Jean Baptiste Duquesne / Press relations manager
jbdupesne@artcurial.com / +33 (0)1 42 99 20 76

ARTCURIAL