



Culinary Cinema to serve up cult film *La Grande Bouffe*

For the fifth time the Prague International Film Festival – Febiofest includes a special section focused on films with a gastronomic theme. Over three evenings, three selected screenings will be combined with exclusive dinners within Culinary Cinema, which caters to viewers with a taste for film-meets-dining experiences.

Top Czech chefs have drawn inspiration from three films and prepared special post-screening menus for guests. This year's the festival is bringing these star chefs together with *Tazzeke*, a Moroccan-French film about the love of cooking, the Spanish documentary *Constructing Albert*, about an idiosyncratic Catalan chef, and *La Grande Bouffe*, Marco Ferreri's cult French-Italian film starring **Marcello Mastroianni**, **Philippe Noiret** and **Michel Piccoli**.

From 22 to 24 March special film menus will be prepared by master chef and popular cooking course instructor **Lukáš Čížek** from the restaurants Fusion and Farma Vrchlabí and master chef **Filip Sajler**, who is known from the TV show Kluci v akci and at present also runs Perfect Canteen & Catering. The climactic culinary evening will see a joint menu from both – and another master chef, **Martin Staněk** – linked to the singular picture *La Grande Bouffe*.

The film screenings will take place at CineStar Praha – Anděl and the dinners will be served afterwards at the Delight restaurant at the hotel Vienna House Andel's, which is directly beside the cinema. As is traditional, TV presenter **Jolana Voldánová** will deliver commentary on the cooking.

FRIDAY 22 MARCH, 6.00 pm

Tazzeke

Menu - Lukáš Čížek

Admission CZK 1190

SATURDAY 23 MARCH, 5.00 pm

La Grande Bouffe

Joint menu prepared by three chefs: Lukáš Čížek, Filip Sajler, Martin Staněk

Admission CZK 1190

SUNDAY 24 MARCH, 6.00 pm

Constructing Albert

Menu – Filip Sajler

Admission CZK 1190

La Grande Bouffe

Director **Marco Ferreri's** now cult film tells the metaphorical story of four friends who aim to commit suicide in an utterly unorthodox manner, deciding to gorge themselves to death on fine dishes and delicacies. At the time the star-studded orgy of excess sparked highly conflicting responses and the film was even threatened with being banned. The decadent feast in an old house on the outskirts of Paris is a

critique of the unbridled consumerism of modern society in which vulgarity and poetry and controversy and intimacy alternate. Naturally in the constant presence of ubiquitous food. World-renowned stars **Marcello Mastroianni, Michel Piccoli, Philippe Noiret** and **Ugo Tognazzi** excel in the lead roles. **Marco Ferreri's** picture, which with idiosyncratic irony holds up a mirror to a society that has been "eaten away", earned a prize in Cannes in 1973.

Tazeka

The feature-length directorial debut of Jean-Philippe Gaud, a graduate of the prestigious Paris film school Fémis, follows the story of little Elias, who thanks to his exceptional feeling for the colour, flavour and aroma of Moroccan cuisine, dreams of making it in the Mecca of European gastronomy – Paris. A comedic drama, it deftly combines Moroccan entrees, the struggle to make it and a story of love, without which life would always be lacking the right flavour.

Constructing Albert

This Spanish documentary is a portrait of **Albert Adrià**, a famous chef and cofounder of one of the world's best restaurants, elBulli, recipient of three Michelin stars. It lifts the lid on the highest level of gastronomy but above all captures an amazing talent and the creative power of a man who was there at the inception of post-modern gastronomy and whose meals are flawless works of art.

Lukáš Čížek is the head chef and owner of the restaurants Fusion and Farma Steak & Fish in Vrchlabí. He previously worked at a five-star hotel in the Austrian Alps and headed the restaurant at the largest hotel in the Krkonoše Mountains, OREA Hotel Arnika. He teaches cooking courses at the Gourmet Academy and has won many prestigious domestic and international awards in gastronomy competitions, national championships and Cooking Olympiads. He also earned a prize at the Culinary World Cup in Luxembourg.

Filip Sajler is, thanks to the success of the TV show Kluci v akci, one of the best known Czech chefs. At present he runs Perfect Canteen & Perfect Catering, which he set up in 2006; this comprises 20 company restaurants and a top class catering division. He boasts experience from first rate restaurants in the US, Germany, Singapore, France and the Czech Republic. He teaches cooking courses at the Gourmet Academy. He was a member of the National Cooking Team and has won many prizes around the world, including a trophy from a Cooking Olympiad.

Martin Staněk is creative head chef at the Perfect Canteen & Perfect Catering companies. He has earned numerous prizes in cooking competitions and picked up international experience in Germany. He has done a number of internships with the world famous "Michelin" master chef Yannick Alléno. He has been a member of the Gourmet Academy team since its inception. The main partner of the Culinary Cinema section is Potten & Pannen – Staněk group and its Gourmet Academy.

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