

Fernand Point Quotes
La Pyramide, Vienne, 1897-1955

“Every morning the cuisinier must start again at zero, with nothing on the stove. That is what real cuisine is about.”

“Cooking is for capturing the taste of the food and then enhancing it, as a composer may take a theme and then delight us with his variations.”

“If he is thin, I will probably dine poorly. If he is both thin and sad, the only hope is in flight.”

“Butter! give me butter! always butter!”

“Perfection is lots of little things done well.”

“I’m not hard to please, I’m content with the very best.”

Matière à Réflexion - “ La bonne volonté ne peut remplacer la compétence dans l’exploitation d’un restaurant.”

“When one thinks of la grande cuisine, one cannot think of money; the two are incompatible. La grande cuisine is extremely expensive - but that does not mean that one cannot do very good cooking with inexpensive ingredients.”

“In the orchestra of a great kitchen, the sauce chef is a soloist.”

“If the divine creator has taken pains to give us delicious and exquisite things to eat, the least we can do is prepare them well and serve them with ceremony.”

“Go into the kitchen to shake the chefs hand. If he is thin, have second thoughts about eating there; if he is thin and sad, flee.”

“In all professions without a doubt, but certainly in cooking, one is a student, all his life.”

“Success is the sum of a lot of little things done correctly.”

“The duty of a good cuisinier, is to transmit to the generations who will replace him, everything that he has learned and experienced.”

“As far as cuisine is concerned, one must read everything, see everything, hear everything, try everything, observe everything, in order to retain, in the end, just a little bit.”

“A good cuisinier never dirties his apron outside work.”

“Before judging a thin man, one must get some information. Perhaps he was once fat.”

“A good apprentice cook must be as polite with the dishwasher as with the chef.”

“Chickens must spend four or five days in the refrigerator, never the freezer, after having been killed.”

“The taste of walnut oil goes very well with red wine.”

“I have been so well nurtured during my life that I’m sure to die completely cured.”

About Fernand Point...

“Fernand Point’s philosophy instilled what cuisine is all about: generosity and hugeness of heart.” - Charlie Trotter

“I believe Fernand Point is one of the worlds last true gourmands of the 20th century. His ruminations are extraordinary and thought-provoking. He has been an inspiration for legions of chefs.” - Thomas Keller

“My favourite book of all time is Ma Gastronomie by Fernand Point. He invented nouvelle cuisine in the forties, taking classical cooking and refining it. From his restaurant La Pyramide in Vienne, he gained 3 Michelin stars and trained a generation of French master chefs.” - Marco Pierre White
