



YOUSSEF AKIKI

BURGUNDY BEIRUT

Youssef Akiki first started working in restaurants at the age of 15 while continuing his education. Since then he has achieved some significant milestones in the local hospitality scene. Working his way up the career ladder, he worked in the kitchen of some prominent hotels in the country such as *Mzaar InterContinental hotel* in Faraya and *Four Points by Sheraton* in Verdun. Still wanting to improve his skills, he got out of his way to attend the training of Michelin-starred **Alain Ducasse**. He then went on to take up the position of Chef in charge of *La Posta Ashrafieh*, establishing a solid reputation in Italian cuisine, all the while hosting a live cooking show on *MTV Lebanon* television. Combining his love of travel with his passion for cooking and eager to learn and be challenged, **Youssef** headed off to France seeking to master the culinary art at the renowned *L'Atelier* of **Joël Robuchon** in Paris, as well as with the acclaimed **Nicolas Le Bec** in Lyon, **Jacob Jan Boerma**, chef of three Michelin-starred restaurant *De Leest* in Netherlands and more recently **Bart De Pooter**, chef of two Michelin-starred restaurant *Pastorale* in Belgium. After several edifying visits to France, Chef **Youssef Akiki** went on to hold the reins of the kitchen brigade in *Burgundy Beirut*, creating “culinary magic” on a daily basis. His appointment as

Executive Chef in *Burgundy* is the latest chapter in a rewarding and dynamic career.

