

# NICOLAS BOUSSIN

## GASTRONOMY AMBASSADOR

« *Expressing the unique taste of the GRAND MARNIER®  
liqueur in original culinary creations* »



- Multidisciplinary background : pastry, confectionary, cooking
- Specialized in pastry : he worked under Best Pastry Chefs, learning the artistic side of pastry-making
- Pastry Chef for prestigious Houses :
  - « Potel & Chabot » Caterer, New York (1991-1992)
  - « Le Domaine de Divonne » Hotel & Casino (1992-1998)
  - « La Grande Epicerie de Paris », LVMH Group (1998-2003)
- Won first prize in Belgium's "Prix du Mérite Artistique" contest in 1990, and went on to decorate pastries for the elite, the King of Belgium in particular
- First in the French Dessert Championship in 1994
- Best Pastry Chef (Meilleur Ouvrier de France- Pâtissier) in 2000
- 2<sup>nd</sup> in the World Pastry Championship in Las Vegas in 2002
- Joined the GRAND MARNIER® Gastronomy Department in 2003