MATTHAES

Matthaes (Hrsg.), Christian Bau

Paris -Tokyo

Sharing the culinary DNA. Christian Bau's Michelin-starred cuisine. Over 60 dishes – 12 signature dishes. High-quality equipment

Christian Bau's masterpiece
• **Unique culinary excellence** : Christian Bau's cookbook for professionals to mark the 3-star anniversary of 'Victor's Fine Dining by Christian Bau'
• **Over 60 complex dishes** : from aperitifs to desserts – the complete culinary DNA of Bau cuisine
• **12 signature dishes** : magnificent creations such as croustade beef tartare with smoked eel cream and caviar, Japanese Sea or Bau.Stein
• **A total work of art** : wonderful photos and expert texts in a luxurious format

The complete DNA of BAU star cuisine
Christian Bau is considered by many to be **the best chef in Germany** . No wonder, as he will be celebrating a unique anniversary in 2025: 20 years of 3 Michelin stars for his restaurant ' **Victor's Fine Dining by Christian Bau** ' – without interruption! His book 'Paris – Tokyo' is dedicated to this special occasion. In **over 350 magnificent pages** , the top chef highlights his entire oeuvre: his culinary DNA. **More than 60 dishes** with hundreds of individual recipes, plus **12 signature dishes** and their exciting stories, recorded by renowned food journalist Dr Christian Wirtz, document the full excellence of Christian Bau's cuisine today. The **high-quality design** perfectly captures the 'Paris – Tokyo' theme and, together with the **magnificent photos** by Pieter d'Hoop, makes this Michelin-starred cookbook a total work of art.

A cookbook as a total work of art: over 60 dishes and 12 signature dishes – the culinary DNA of Christian Bau's 3-star cuisine.

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