



*Chef Sebastian Mazzola*

# Cooking In Motion

## Gastronomy Beyond Borders

Auberge French Forest Prince Etoile

Let's experience the excitement and surprises created by chef Sebastian Mazzola, who continues to evolve while traveling around the world, at an auberge on the naturally rich island of Awaji.

After a sunset aperitif on the terrace surrounded by early summer greenery, you can enjoy dinner indoors.

**Date and time:** Friday, May 30th and Saturday, May 31st, 2025, starting at 4:30 p.m. on both days

**Venue:** Auberge French Forest Prince Etoile

Address: 2593-8, Kusumoto aza-Banaka, Awaji City, Hyogo Prefecture, 656-2301

**Price:** 48,000 yen per person (tax included) \*Dinner course with sake pairing

Cooperation by: Cannelle Co., Ltd. PARAMETA Inc.

Planned and managed by: All Japan Tourism Alliance Inc.

\*The event will be held with 20 or more applicants.

How to apply



Please access the application form using the QR code above or the URL below and enter the required information. Reservations will be accepted on a first-come, first-served basis.

<https://forms.office.com/r/b9VuNFjc5y>



Argentine-born Chef Sebastian Mazzola is an innovative chef who has gained worldwide acclaim, having trained at some of the most avant-garde culinary institutions, including El Bulli, Noma and Geranium. After El Bulli was dissolved, his talent and creativity were recognized and he was made the manager of 41°, a high-end cocktail bar serving El Bulli cuisine in tapas format, where he was awarded a Michelin star. He subsequently developed the concepts and menus for the sister restaurants "Pakta" (modern Spanish fusion cuisine incorporating Japanese elements) and "Tickets", leading many of the restaurants to receive Michelin stars. After going independent, Mazzola established "Cooking In Motion" and has been holding exclusive events focusing on pairing creative cuisine with sake in Spain, as well as in the UK, USA, Japan, Dubai and other countries. His innovative approach, creative vision and wealth of experience have been highly praised for projects such as "Arigato" and "La Nave de Sake", which have been featured by Forbes magazine as one of the "10 Coolest Restaurants in the World".



## Sebastian Mazzola

### EL BULLI

El Bulli, the "world's hardest restaurant to book", is located in the luxury resort town of Roses in Catalonia, Spain. This legendary restaurant has only about 50 seats, but receives 2 million reservations from all over the world each year. Using molecular gastronomy, the restaurant offers dishes that pursue delicious flavor by studying the taste of ingredients down to the molecular level. It sadly closed on July 30, 2011, and opened a food museum called "elBuli1846" in June 2023.

### RESUME

- COOKING IN MOTION | 2014– NOW  
Founder, Director, Executive Chef, Distributor
- SIX SENSES IBIZA | 2023  
Restaurant Consulting
- ARIGATO BARCELONA | 2020– 2023  
Director & Co-Founder
- THE BARCELONA EDITION | 2017–2020  
Chef partner of Bar Veraz, Cabaret, The Roof
- IK RESTAURANT, LIMA PERU | 2014–2016  
Creative Director
- 41°, PAKTA & TICKETS | 2012–2013  
Creative Director (Restaurant by Albert Adrià)
- 41° BARCELONA | 2011  
Head Chef (Restaurant by Albert Adrià)
- NIMB COPENHAGEN | 2010  
Chef de Partie, Cold Section and Pastry
- AOC COPENHAGEN | 2010  
Stagiaire
- GERANIUM COPENHAGEN | 2010  
Stagiaire
- NOMA COPENHAGEN | 2010  
Stagiaire
- ANIMA, RESOLIS, BAR IPOSA | 2008–2009  
Chef Director
- EL BULLI SPAIN | 2007  
Stagiaire
- ALMANZA ARGENTINA | 2006  
Head Chef
- TRAVELLING AND COOKING | 2003–2005  
Argentina, Peru, Chile, Ecuador, Bolivia, Mexico & Florida Keys (U.S.)



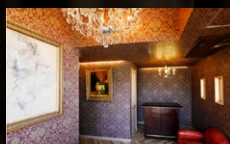
### Auberge French Forest

A stay-type restaurant located in the tranquility and abundance of nature on the land of Awaji Island, away from the hustle and bustle of the city. In three buildings with different styles, we present authentic French cuisine that brings out the best in seasonal ingredients from Awaji Island. The terrace boasts lush greenery spread gracefully before our eyes, and the gorgeous fragrance of blooming flowers.



#### La Rose

French cuisine by an up-and-coming chef who trained at a three-star French restaurant



#### Grand Baobab

French x Italian cuisine that makes the most of the original characteristics of the ingredients



#### Prince Etoile

A new style of French cuisine fused with traditional Basque cuisine



Application & Inquiries



株式会社 All Japan Tourism Alliance (AJTA)

営業時間：月～金 9:00～17:30 土日祝日は休業

電話番号：050-3821-8811

メール：info@ajta.co.jp 担当：眞野

〒656-2401 兵庫県淡路市岩屋 2942-26 www.ajta.co.jp

AJTA-0056