

# Torre

## **STARTER**

Kohlrabi, oysters  
Beetroot, raspberries

## **FISH COURSE**

Snapper, verbena

## **MAIN COURSE**

Veal, turnip

## **DESSERT**

Peaches, roses

€ 70,00

**KILLIAN CROWLEY**  
**CARE's Chef under 30**

**10 MAY – 24 JUNE**

# Torre

## CARE'S CHEF UNDER 30

In addition to skills and values, the cuisine of restaurant Torre is based on ideas: in collaboration with CARE's – The Ethical Chef Days, the project conceived by Norbert Niederkofler and Paolo Ferretti, the restaurant will also be a place to explore international cuisines. Throughout the year, chefs under the age of thirty will be invited as guests of restaurant Torre and for two weeks they will propose dishes typical of their country of origin, in line with the principles of an ethical and sustainable cuisine. Thanks to the comparison with different cultures on concepts such as sustainability, care of territory and protection of the environment, restaurant Torre aims to create a virtual link with distant cultures, thereby increasing knowledge and awareness of ethics and gastronomy.

## KILLIAN CROWLEY

Killian Crowley, originally from Ireland, studied in Belgium and continued his training in well established restaurants and Michelin-starred kitchens such as the Clairefontaine in Luxembourg, where he discovered gourmet cuisine, the three Michelin star restaurant Le Louis XV – Alain Ducasse à l'Hôtel de Paris in Monaco and the restaurant Bon-Bon in Bruxelles, where he assisted Chef Christophe Hardiquet while he was awarded his second Michelin star.

In 2016, he was finalist of Euro-Toques Young Chef of the Year competition.

In 2018, he was nominated San Pellegrino Young Chef UK & Ireland representing the United Kingdom and Ireland during the world final held in Milan.

Killian Crowley, one of the most renowned young Irish chefs, works closely with local farmers, breeders and fishermen and utilizes mainly local ingredients in his cuisine.

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