



Michelin star chef brings food skills home

KILKENNY diners will soon join the lucky few around the world fortunate enough to have a Michelin star chef in their midst.

Award-winning chef and Kilkenny son, Garrett Byrne, who is a native of Newpark, Kilkenny, is returning to his home town to open a new restaurant.

After 15 years away from Kilkenny, including the past eight in Dublin as head chef at popular restaurant Chapter One, where he won his Michelin star last year, Byrne is finally on his way home.

His new venture, a 70-seat restaurant called Campagne in Gashouse Lane, is expected to open in late August.

Byrne describes Campagne as "modern French-bistro", with an emphasis on "absolutely the best local produce we can lay our hands on".

He said it will offer good value, great food at competitive prices, which is something Kilkenny needs more of.

The restaurant will feature distressed oak floors, crisp white linen and an

open-plan kitchen where diners can watch their meals being prepared by Byrne and his team of chefs.

Byrne said the restaurant would have a huge Kilkenny influence and he was passionate about supporting artisan food producers and using local ingredients.

"We'll be using as much local material and as many local people as possible to pull this whole thing together," he said.

He plans to begin sourcing local suppliers over the coming months in prepara-

tion for the August opening.

"Campagne will reflect not just my own style of cooking, but the artistic and agricultural culture of Kilkenny," he said.

"I will be talking to local producers over the coming months and our menus will reflect the local landscape."

Having trained and worked internationally in some of the world's best restaurants, including The Clarence Hotel and London's one star Michelin restaurant, Orrery, Byrne is excited about realising his long-held dream of opening

a restaurant in his town.

He said not only local diners benefit another dining option in the city, the restaurant also attract "destination diners" who would travel from the Marble City to sample the fare of a Michelin chef.

"I've been planning for a while," he said "it's taken time to find the perfect location and things moving."

Byrne was named Chef of the Year and Dublin Chef in 2006.