

Miguel Laffan (PT) ✿

L'And Vineyards (Évora)

June 22nd, thursday



Miguel Laffan found his “terroir” 6 years ago at the Luxury Resort of Alentejo, L'AND Vineyards. Laffan takes a very proactive approach within his kitchen, and believes that only through insatiable research, determination and rigor do you achieve a cuisine of excellence. For him, the freshness of an ingredient is as important as the freshness of the mind of those who transform it, this balance is his great reference, and it is with this philosophy that he creates his successful teams. In his learning experience he has worked with references that have proven to be successful “schools”, training many of the best current Chefs, namely, Fortaleza do Guincho with the cuisine of Antoine Westermann (3 Michelin Stars), Le Jardin des Remparts, with Roland Chanliuad (1 Michelin star) in Beune, France and Le Clos de La Violette, Jean-Marc-Banzo cuisine (2 Michelin stars), in Aix-en-Provence, France. He has led teams in hotels such as, Casa Velha do Palheiro Hotel in Funchal (Relais & Châteaux), and Quinta da Casa Branca Hotel a boutique hotel with signature by Small Luxury Hotels, in Madeira Island. Today, Miguel Laffan is the executive chef of L'AND Vineyard's Wine Resort, a hotel by Small Luxury Hotels, in Montemor-O-Novo, where he won his first Michelin Star in the restaurant L'And, which is also the first Michelin star of Alentejo.