

How I Got Here: Julien Baris

chef

By Joe Lutrario [↗](#)



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The executive chef of 28°-50° Wine Workshop & Kitchen on his favourite places to eat out and his respect for Alain Passard.



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Why restaurants?

My maternal grandmother used to run a restaurant before I was born and was a great cook and so is my mum. As a kid I was always checking what was cooking or foraging wild mushrooms. I guess food is in my blood.

Tell us something you wish you had been told at the start of your career?

You will never stop learning about food, your education will never be over and that's the beauty about it. Every day can bring some surprises.

What's your favourite restaurant or group of restaurants (besides your own)?

I like to try new places all the time but my current favorites are Trinity, La Dame de Pic London, A Wong and Le Petit Commerce in Bordeaux.

What motivates you?

To see a guest smiling or nodding their heads after the first bite of a dish.

What keeps you up at night?

I'm a night owl, I always end up reading or watching things late at night. That's when I have my best ideas

Which colleague, mentor or employer has had the biggest influence on your approach to the restaurant business?

Alain Passard completely reinventing himself and his food showed me that nothing is set in stone. Sometimes you need to restart fresh from zero to do better.

What was your worst business decision?

Offering an a la carte menu on Valentine's day a few years back. We ended up being so busy, it was the craziest service of my life.

What piece of advice would you give to those looking to climb the rungs in the business?

Don't compare yourself to anybody, set your own goals and be respectful of your co-workers.

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If you could change one thing about the restaurant industry today, what would it be?

Being able to provide an even better work life balance. And to stop treating mental health as a taboo.

Coffee or tea?

Coffee.

How often do you check your email?

Throughout the day.

What's your favourite dish to cook at home?

Seared tuna, bok choy, shitake mushroom and Asian broth. I absolutely love this dish and I often put it back on the menu.

What's your favourite holiday destination?

Japan. I went years ago and loved it.

What are you currently reading?

Around The World In 80 Days by Jules Verne.

What box set are you currently watching?

Brooklyn Nine-Nine.

What was your dream job growing up?

I'm doing it right now. I always wanted to be a chef.