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BADARA GUEYE, A SENEGALESE CHEF AND ARTIST

by Jyotiee Balani | Jul 7, 2025 | Cuisine, Chefs, Recipes | 0 comments



Badara Gueye, the 40-year-old Senegalese chef and artist, is approaching his five-year anniversary at the beautifully restored 14th century chateau-hotel Chateau de Candie, where he has elevated the culinary offerings of their bistronomic restaurant, **La Cantine**, with elegance, precision and heart.



Arriving at the Château in the wake of the COVID-19 pandemic, Badara brought not just impeccable technique but also a profound artistic sensibility that has since transformed both the menu and the ambiance of the establishment. His dual identity as both a chef and a painter sets him apart: when he isn't delighting guests with inventive cuisine, he's selling his evocative artwork in Annecy and Switzerland.



La Cantine de Candie has become a must-visit destination in the Chambéry region, thanks to chef Badara. Leading with artistry, he continuously evolves the menu while championing local producers, enhanced by subtle touches that recall his Senegalese roots. He sources fish from Lake Geneva or Lake Bourget, pairing them with unique flavours like hibiscus, mango, or tamarind – always guided by the seasons.



His menu evolves monthly to reflect the changing seasons, ensuring that each dish celebrates the freshest ingredients available. One of the current highlights is a veal rump, crusted with blackcurrant and beetroot jus and coated in crisp panko breadcrumbs. It's served alongside creamy Alpina polenta and a rich mushroom sauce crafted with wild fungi sourced from La Motte-Servolex. Introduced just a few weeks ago, this dish has already become a standout favourite and a best seller for the summer.



The restaurant has become not only a meeting place for locals but also a sought-after venue for weddings, seminars and banquets, all set in a peaceful environment between city, lake and mountains.



Do you have a favorite time of year or a particular set of ingredients you enjoy working with?

Yes, I really enjoy late spring and early summer, when all the seasonal fruits and vegetables start appearing, along with the freshness of certain shellfish and fruit combinations. It's a time of pure inspiration for a chef.



What would you do if you weren't a chef?

Today, I wear two hats: chef and painter. If I weren't a chef, I would simply be an artist.



Do your personal tastes influence the menu?

Most of the time, yes. I find it essential to have a direct connection between myself and my clients. My tastes are the bridge that unites us.



In your opinion, what is the most overrated culinary trend at the moment?

It may seem overrated or just a trend, but I think fusion & eco-cuisine are incredibly important: respecting products, their origin, short supply chains, and the blending of flavors with other cultures while maintaining local identity—these elements are strongly reflected in today's finest dishes.

**When are you the happiest?**

When I put on my apron in the morning and begin preparing my sauces—I'm transported into a kind of void, fully immersed.

When you're not in the kitchen, where can we find you?

I have two favorite places—if I'm not in the kitchen, I'm in my painting studio.



What's your favorite spot for a dinner?

My favorite place is at home, having dinner with my children or my wife—who likes to compete with me by showing off her cooking skills! The flavors often bring back nostalgic memories of traditional dishes from my homeland.

What's your favorite takeaway dish or meal?

My favorite dish is sautéed frog legs with garlic and parsley.

**What makes the local gastronomy so interesting?**

The constant search for creativity and innovation.

Which of your creations are you most proud of, and why?

A low-temperature confit octopus, cooked for 11 hours. Clients come specifically for it—our weekly volume exceeds 30 kg.



You have friends over tonight. What are you cooking?

In this case, I step completely out of my usual style. I prepare dishes my mother used to make—food from my childhood and roots—so that my guests can discover my culinary culture.

Tell us about your favorite city that combines gastronomy, culture, and nightlife.

The city of Lyon, France. The city of Paul Bocuse, the Festival of Lights, and the place with the highest number of Michelin-starred restaurants per square meter.



Can you tell us more about the food you serve in your restaurants?

It's original cuisine that blends flavors from here and elsewhere. A cuisine that respects local ingredients, fused with flavors from West Africa—particularly Senegal.

Confit Octopus with Celery Purée and Squid Ink**For 4 people****Ingredients:**

- 4 cooked octopus legs
- 1 celeriac
- 20 cl heavy cream
- 30 g semi-salted butter
- 150 g Jerusalem artichokes
- Squid ink

Lemon-Apple Confit:

- 300 g yellow lemon juice
- 200 g green apple juice
- 500 g granulated sugar

"C Bon" Sauce:

- A small mix of fresh herbs
- Cranberries
- Anchovies
- Piquillo peppers
- Sun-dried tomatoes
- 50 g cooked Paimpol coco beans
- 10 cl olive oil

Jerusalem Artichokes:

Thinly slice and deep fry.

Celery:

Peel and dice the celeriac, cook it with cream, squid ink, and salted water. Drain and blend with butter. Adjust seasoning and set aside.

Plating:

Confit the octopus at 80°C for 11 hours and sear both sides.

Make quenelles of celery purée.

Top with Jerusalem artichoke chips.

Spoon the “C Bon” sauce over the octopus.