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Chef Badara Gueye at Purple Summer's Château de Candie

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Badara Gueye, the 40-year-old Senegalese chef and painter, is approaching his five-year anniversary at the beautifully restored 14th century chateau-hotel **Château 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.

Badara's path to excellence has been anything but linear. Orphaned by his mother at age eight and supporting his family by 18, he began as a dishwasher in Dakar, eventually rising to sous-chef by seizing unexpected opportunities. Relentlessly determined, he juggled days at culinary school with long shifts in the kitchen, later cooking at sea and teaching in Dakar's private culinary schools. His dedication earned him roles at esteemed restaurants on Senegal's Petite Côte and eventually led to advanced training in France. Each chapter shaped his unique voice, blending African roots with French refinement.

It was in the Périgord region of France, near the iconic Lascaux caves, that Badara's creativity found a second outlet: painting. What began as a quiet hobby quickly gained momentum when local mentors recognised his innate talent. His bold, emotional portraits – especially of women and animals – became a way to process the struggles and triumphs of his journey. These works now grace the walls of Château de Candie, turning the property into a living gallery that mirrors the soul of its chef. His art has garnered international attention, resonating with collectors across Europe and Latin America.

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

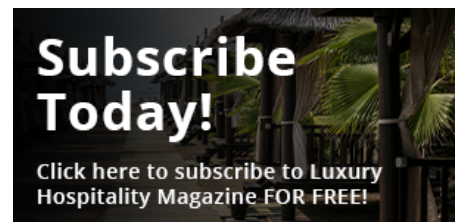
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His menu evolves monthly to reflect the changing seasons, ensuring that each dish celebrates the freshest ingredients available. One of the current highlights is a veal rump, crusted with blackcurrant and beetroot jus and coated in crisp panko breadcrumbs. 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.

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