



**TITOUAN CLAUDET, PASTRY CHEF AT THE WOODWARD  
NAMED PASTRY CHEF OF THE YEAR BY GAULT&MILLAU 2025**



**Geneva, September 30, 2024** – During the prestigious annual Gault&Millau ceremony held in Ascona, Switzerland, the famous yellow guide unveiled its Swiss rankings, awarding Titouan Claudet, pastry chef at [The Woodward](#), the title of Pastry Chef of the Year 2025. This exceptional accolade was given in recognition of his remarkable creativity and jeweler-like precision.

"Thank you to Gault&Millau for this wonderful honor. I am deeply grateful to my team, without whom none of this would have been possible, especially my loyal sous-chef, Iris Lau. I would also like to thank Chef Olivier Jean for his trust, and my loved ones for their unwavering support throughout the years," said the pastry chef, visibly emotional and proud to receive this distinction.

Originally from Franche-Comté, the 31-year-old Titouan Claudet first explored the world of cuisine before discovering his passion for pastry. A graduate of the Ecole Hôtelière, he honed his craft under the guidance of Benoît Charvet at Relais Bernard Loiseau, later following him to Georges Blanc, where he rose from commis to chef de partie over four years. His journey took him to prestigious establishments such as L'Auberge de l'Ill in Alsace and the pastry-focused Le Sarkara in Courchevel. He later moved to Switzerland, joining Chef Anne-Sophie Pic at the Beau-Rivage Palace in Lausanne as sous-chef pâtissier, before participating in the opening of The Woodward in 2021, alongside Executive Chef Olivier Jean.

For the past three years, Titouan Claudet has been showcasing his creativity across the hotel's restaurants, [L'Atelier Robuchon](#) and [Le Jardinier](#), and more recently at [Bar 37](#) and [Comptoir Woodward](#), the hotel's boutique café. Among his standout creations is the "Grain de Café" at L'Atelier Robuchon, a reinvented tiramisu topped with puffed buckwheat and a delicate opaline. At Le Jardinier, his signature meringue-cream twist is a highlight: a thin Swiss meringue gently enveloping a delightful combination of Gruyère cream and seasonal fruits. At Bar 37, Claudet conceptualized the "[Haute Gourmandise](#)," a hybrid tea-time served daily from 3 PM to 6 PM. His original and refined viennoiseries are a breakfast favorite and are also available for takeaway at Comptoir Woodward, offering a unique gourmet experience at each venue.

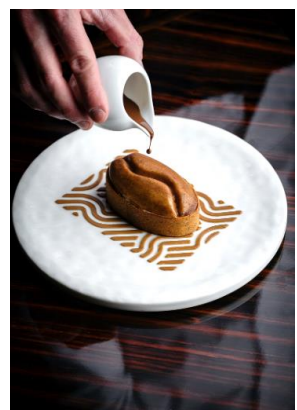
Inspired by nature, the seasons, as well as architecture, contemporary art, and watchmaking design, Titouan Claudet describes his style as modern, contemporary, and geometric, blending purity of lines, elegance, and simplicity. His artistic and creative approach, infused with a deep sense of innovation, shapes every one of his creations.

Executive Chef Olivier Jean speaks fondly of Titouan: "I had a professional 'coup de foudre'. His precision, humility, and avant-garde style immediately won me over. I am extremely proud of his journey and success," he expressed with pride.

#### The 2025 Gault&Millau reviews:

L'Atelier Robuchon, Olivier Jean – 4 hats – 17/20 (*advancement within the 17-point category, marking a remarkable 2-point increase compared to the previous year.*)

Le Jardinier, Olivier Jean – 3 hats – 15/20



## About The Woodward

Located on Quai Wilson on the shores of Lake Geneva and offering a panoramic view of Mont Blanc, The Woodward opened in 2021 and is the first all-suite hotel in Geneva. Originally built in 1901 in a post-Haussmann style, following an extraordinary renovation by renowned architect Pierre-Yves Rochon, today the hotel boasts 26 suites, which are complemented by two gourmet restaurants, L'Atelier Robuchon and Le Jardinier, as well as the sophisticated Bar 37, private lounges, and a sumptuous 1200m<sup>2</sup> Guerlain Spa and a private sports club.

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