

The two brothers chefs in kitchen on the rise in Russia.



THE BEST KNOWN CHEF BROTHERS IN RUSSIA are on the rise, they have granted us to answer our written interview. The Bourgeois Bohemians Restaurant is ranked 1st in the Top 52 of the best restaurants in Saint Petersburg; according to the price Where To EAT 2023. The two brothers, Artem and Alexey, have been awarded numerous prizes for their skills and experience.

The two chefs have made their establishment famous by aligning wine and gastronomy, oenogastronomics. This development is installed throughout the country, but especially in the historic city of Saint Petersburg.



The interview with the two chefs, one in the kitchen, the other in pastry.

ARLEM GREBENSHCHIKOV
Chief Cook

Good Morning Chief,

LZ: *can you describe yourself in a few words, your personality, but also your background?*

AG: I liked to cook from childhood, but my career began in 2000. As a student at St. Petersburg State University of Aerospace Instrumentation, I first got into the kitchen to pay for his studies. So at the age of 20 I became a chef and headed the kitchen of one of the best restaurants in the city of Vyborg (near St.Petersburg). From the first days of working in the kitchen, I dreamed someday to open my own restaurant.

After graduating from work in Vyborg, I worked for several years in the Erarta Café restaurant at the Museum of Modern Art of the same name in St. Petersburg, where I created thematic sets dedicated to major exhibitions. For a long time, this place was a source of inspiration

and greatly influenced the creative style of my cuisine. My cuisine is a synergy of taste and perception of the aesthetics of the visual form.

In May 2018, together with my brother, pastry chef Aleksey Grebenshchikov fulfilled our old dream and opened the avant-garde restaurant Bourgeois Bohemians ("BoBo").

For your information.

Reserve a table: <https://www.bobospb.ru/#reserve>

Visit the official website of the establishment: <https://www.bobospb.ru/>